

**SHELLFISH PLATTERS\* MP**  
OYSTERS, MAINE LOBSTER  
SHRIMP, ALASKAN KING CRAB

<p><b>CAST-IRON BROILED CBGF</b> RED MISO BUTTER CHARRED LEMON LEMONGRASS TEA</p>	OR	<p><b>ICE-COLD CBGF</b> SPIKED COCKTAIL SAUCE DIJONNAISE GREEN GODDESS</p>
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**À LA CARTE**  
**CHILLED SHELLFISH**  
AVAILABLE BROILED  
UPON REQUEST

- OSETRA CAVIAR DOUGHNUTS\*** YUZU CREAM, CHIVE **37**
- CHEF'S OYSTER SELECTION\* GF** ROSÉ MIGNONETTE, CHIVES **36 PER HALF DOZEN**
- 1/2 MAINE LOBSTER GF** DIJONNAISE **56**
- OSETRA CAVIAR DUO\*** YUZU CREAM FILLED DOUGHNUT & MAINE LOBSTER ROLL **42**
- SHRIMP COCKTAIL GF** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **38**

**APPETIZERS & SALADS**

- MICHAEL'S TUNA TARTARE\* CBGF** ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME **32**
- THE 'WEDGE' CBV,GF** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**
- AMERICAN WAGYU HOT ROCK\*** YUZU KOSHO, WHITE PONZU GEL, MARINATED CUCUMBER **46**
- WARM CHERRY TOMATO TART VEG** BURRATA, BASIL PESTO, CASTELVETRANO OLIVE, BALSAMIC **26**
- HAMACHI CRUDO\* CBGF** CITRUS PONZU, CRISPY RICE MASAGO, FRESNO, AVOCADO, SCALLION **28**
- CLASSIC CAESAR\* CBGF** BABY GEM, GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING **20**
- HAND-CUT STEAK TARTARE\* CBGF** TRADITIONAL GARNISHES, GRILLED NOBLE BREAD **27**

**- SIGNATURES -**

**TWO WASH RANCH  
JIDORI CHICKEN**  
**GF**

PRESERVED LEMON POLENTA  
ENGLISH PEAS, CARROTS

**49**

**WOOD-FIRED  
WAGYU BEEF DUO\***  
**CBGF**

3 OZ JAPANESE A5 &  
5 OZ AMERICAN FLAT IRON

**170**

**MAINE LOBSTER  
POT PIE**

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

**MP**

**32 OZ HAY-SMOKED  
TOMAHAWK\***  
**GF**

DUCHESS POTATO  
SNAP PEAS, TRUFFLE AU JUS

**210**

**- FROM THE WOOD-FIRED GRILL -**

- ANGUS BEEF\* GF**
- 8 oz FILET MIGNON **68**
- 12 oz NEW YORK STRIP **74**
- 24 oz COWBOY RIBEYE **98**
- 20 oz KANSAS CITY STRIP **92**

- INTERNATIONAL WAGYU\* CBGF**
- 6 oz MISHIMA AMERICAN WAGYU RIBEYE **98**
- 10 oz MISHIMA AMERICAN WAGYU FLAT IRON **71**
- 6 oz WESTHOLME AUSTRALIAN WAGYU FILET MIGNON **102**
- JAPANESE A5 WAGYU RIBEYE **46 PER OZ** | 3 OZ MINIMUM

- FROM THE SEA\* CBGF**
- 6 oz ARCTIC CHAR **48**

**ACCOMPANIMENTS**

BLACK TRUFFLE BUTTER <b>GF, VEG</b> <b>12</b>	BROILED SHRIMP <b>CBGF</b> <b>22</b>
HORSERADISH CRUST <b>VEG</b> <b>9</b>	ORGANIC GLAZED MUSHROOMS <b>GF, VEG</b> <b>16</b>
BROILED 1/2 MAINE LOBSTER <b>CBGF</b> <b>56</b>	ALASKAN KING CRAB BEARNAISE* <b>GF</b> <b>36</b>

**SAUCE TRIO\* GF** **17**  
CHOOSE 3 OF THE FOLLOWING:

CHIMICHURRI **V** **6** | HORSERADISH CREAM **VEG** **6** | BÉARNAISE\* **6** | BLUE CHEESE **VEG** **7** | PEPPERCORN **7**

**MARKET SIDES**

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| <p> <b>MAC &amp; CHEESE, BLACK TRUFFLE CBV</b> <b>18</b></p> <p><b>CHARRED SNAP PEAS, GARLIC, CHILI, MINT GF, VEG</b> <b>16</b></p> <p><b>CLASSIC WHIPPED POTATO, BUTTER GF, VEG</b> <b>17</b></p> | <p><b>LOADED BAKED POTATO, BACON, CHEESE SAUCE GF, CBV</b> <b>16</b></p> <p><b>GLAZED MUSHROOM, MIRIN, WHITE SOY VEG</b> <b>18</b></p> <p><b>HORSERADISH WHIPPED POTATO, CHIVES GF, VEG</b> <b>17</b></p> |
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MICHAEL MINA SIGNATURE | **GF** GLUTEN FREE | **VEG** VEGETARIAN | **V** VEGAN | **CBV** CAN BE VEGETARIAN | **CBGF** CAN BE GLUTEN FREE

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS