

SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER, SHRIMP, KING CRAB



CAST-IRON BROILED CBGF

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

OR

ICE-COLD CBGF

SPIKED COCKTAIL SAUCE
DIJONNAISE
GREEN GODDESS

**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**
- MICHAELS WALDORF SALAD VEG,GF** GREEN APPLE, GRAPE, WALNUT, POPPY-YOGURT DRESSING **19**
- 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, CHICKEN JUS

49

**TOMATO-GINGER
GLAZED SALMON***

CBGF

SAFFRON COUS-COUS
BLISTED TOMATO, DILL

51

**MAINE LOBSTER
POT PIE**



BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

**HARISSA MARINATED
LAMB***

GF

ROASTED BABY CARROTS
LIME YOGURT, ALEPPO

72

- 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**

FROM THE SEA* CBGF

- 6 oz ARCTIC CHAR **48**

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**
- 6 oz WAGYU BEEF DUO - 3 OZ JAPANESE A5 & 5 OZ MISHIMA FLAT IRON 170**
- 32 oz HAY-SMOKED TOMAHAWK - SWEET POTATO, STUFFED PEPPERS MP**

ACCOMPANIMENTS

- BLACK TRUFFLE BUTTER **GF, VEG 12**
- HORSERADISH CRUST **VEG 9**
- BROILED 1/2 MAINE LOBSTER **CBGF 56**

- BROILED SHRIMP **CBGF 22**
- ORGANIC GLAZED MUSHROOMS **GF, VEG 16**
- ALASKAN KING CRAB BEARNAISE* **GF 36**

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

- MAC & CHEESE, BLACK TRUFFLE CBV 18**
- LOADED BAKED POTATO, BACON, CHEESE SAUCE GF, CBV 16**
- SNAP PEAS, CHILI-GARLIC CRUNCH, MINT GF, V 16**
- GLAZED MUSHROOM, MIRIN, WHITE SOY VEG 18**
- CLASSIC WHIPPED POTATO, BUTTER GF, VEG 17**
- HORSERADISH WHIPPED POTATO, CHIVES GF, VEG 17**

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