



**SHELLFISH PLATTER**

**CAST-IRON BROILED**

4 OYSTERS  
4 SHRIMP  
1/2 MAINE LOBSTER  
1/4 LB. SNOW CRAB  
HOT MISO BUTTER  
**155**

**ICE-COLD TOWER**

6 OYSTERS  
6 SHRIMP  
1/2 MAINE LOBSTER  
1/4 LB. SNOW CRAB  
TUNA TARTARE  
**175**

**PETROSSIAN "MINA RESERVE" CAVIAR**

IMPERIAL DAURENKI  
30G **250**

IMPERIAL OSSETRA  
30G **350**

DUO OF CAVIARS  
**590**

**TRADITIONAL SERVICE**  
SIEVED EGG, RED ONION, CRÈME FRAÎCHE  
CHIVES, BLINI

**CHILLED OYSTERS ON THE HALF** NORTH & MID-ATLANTIC REGION, TRADITIONAL ACCOUTREMENT **32**

**SEAFOOD 1/2 MAINE LOBSTER** DIJONNAISE **64**

**& CRUDO 1/4 LB ALASKAN SNOW CRAB** GREEN GODDESS **46**

**SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **38**

**TRUFFLED HAMACHI CRUDO** SCALLION, CUCUMBER, TRUFFLE PONZU **24**

 **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME **37**

**APPETIZERS BLACK TRUFFLE AGNOLOTTI** STRACCIATELLA, TRUFFLE BUTTER, PARMESAN **32**

**PRIME STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED SOURDOUGH **32**

**MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR, OLD BAY, CITRUS **34**

**ROASTED BONE MARROW** LEMON HERB BREADCRUMBS, PICKLED MUSTARD SEEDS **32**

**CHARGRILLED OCTOPUS** GIGANTE BEANS, RED ONIONS, CAPERS **34**

**SOUP & BUTTERNUT SQUASH SOUP** CHESTNUT, TRUMPET MUSHROOMS, FARRO **23**

**SALADS SALAD OF ENDIVE** FUJI APPLE, STILTON, SPICED WALNUTS, CIDER VINAIGRETTE **22**

**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **22**

**MICHAEL'S WALDORF SALAD** GREEN APPLE, RED GRAPES, POPPYSEED YOGURT DRESSING **20**

**CLASSIC CAESAR** BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL **22**

**SIGNATURES**

**PHYLLO-CRUSTED SOLE**

HORSERADISH  
POTATO PURÉE  
CAVIAR BEURRE BLANC  
**52**

**MAINE LOBSTER POT PIE**

 BLACK TRUFFLE  
BRANDIED CREAM  
SEASONAL VEGETABLES  
**130**

**HARISSA LAMB CHOP**

ROASTED BABY CARROTS  
LAMB JUS  
BLACK LIME LABNEH  
**65**

**CHICKEN & DUMPLINGS**

BABY BOK CHOY  
FOIE GRAS DUMPLING  
SCALLION JAM  
**48**

**FROM THE WOOD-FIRED GRILL**

**PRIME BLACK ANGUS**

10 oz. HANGER STEAK **54**

8 oz. CENTER-CUT FILET **74**

14 oz. NEW YORK STRIP **86**

16 oz. DELMONICO **96**

16 oz. BONE-IN 45 DAY DRY-AGED NEW YORK **110**

20 oz. BONE-IN 100 DAY DRY-AGED COWBOY **132**

**LARGE FORMAT**

32 oz. PRIME DRY-AGED PORTERHOUSE **144**

WAGYU TOMAHAWK **MKT**

**FROM THE SEA**

7 oz. ORA KING SALMON **54**

AHI TUNA & SEARED FOIE GRAS **64**

**WORLDWIDE WAGYU**

**7X FARMS, COLORADO**

14 oz. BONELESS RIBEYE **135**

**SENKU FARMS, AUSTRALIA**

6 oz. PETITE FILET **76**

7 oz. RIBCAP **89**

**A5 WAGYU STRIPLOIN**

MIYAZAKI, JAPAN

4 OZ **176** | 8 OZ **352**

CHÂTEAU UENAE, HOKKAIDO, JAPAN

4 OZ **320** | 8 OZ **640**

**A5 WAGYU DUO**

4 OZ. CUTS OF MIYAZAKI & CHÂTEAU UENAE **496**

**ACCOMPANIMENTS**

HALF MAINE LOBSTER **64** | GRILLED SHRIMP **32** | 3 oz. ROASTED FOIE GRAS **30** | HORSERADISH CRUST **12**

TRUFFLE BUTTER **12**

**SAUCE TRIO 10**

please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

**MARKET SIDES**



**BLACK TRUFFLE MAC & CHEESE 22**

**ROASTED MUSHROOMS, GARLIC-HERB BUTTER 20**

**ROASTED CARROTS, MAPLE MISO GLAZE, SESAME 17**

**CREAMED SPINACH, CRISPY SHALLOTS 18**

**CRISPY BRUSSELS SPROUTS, HONEY, LIME 18**

**LOADED BAKED POTATO DELUXE 18**

**WHIPPED POTATOES, CHIVES, BUTTER 18**

**BROCCOLINI, CHILI GARLIC CRUNCH 18**



**DESIGNATES A CHEF MICHAEL MINA SIGNATURE**

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES