



CHILLED SEAFOOD

ICE-COLD OYSTERS NORTH & MID-ATLANTIC REGION, CHAMPAGNE MIGNONETTE **32**

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

 **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUTS, HABANERO-SESAME OIL **37**

SOUP & SALADS

CREAMY POTATO SOUP LOBSTER, CHARRED LEEKS **23**

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

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

MIXED GREENS TOMATO, ONION, CUCUMBER, CHAMPAGNE VINAIGRETTE **19**

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

SALAD ADDITIONS | GRILLED CHICKEN **20** PETITE SALMON **26** HANGER STEAK **26** GRILLED SHRIMP **36**

BURGERS & SANDWICHES

PRIME STEAK BURGER AGED WHITE CHEDDAR, RED WINE SHALLOT COMPOTE, LITTLE GEM LETTUCE **26**

WAGYU DOUBLE BURGER AMERICAN CHEESE, SAUTÉED ONIONS, SECRET SAUCE **28**

QUINOA-VEGGIE BURGER ARUGULA PESTO, FENNEL SALAD **22**

HERITAGE TURKEY BURGER GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI **26**

FRIED CHICKEN SANDWICH BUFFALO SAUCE, SLAW, HONEY MUSTARD **24**

BLACKENED RED GROUPER SANDWICH BIBB LETTUCE, HERB TARTAR SAUCE **24**

LUNCH ENTRÉES

SPAGHETTI POMODORO BASIL, BURRATA, ARBEQUINA OLIVE OIL **28**

ORA KING SALMON CAULIFLOWER FRIED RICE, GINGER, SOY **52**

LOBSTER COBB SALAD CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE **56**

AHI TUNA AU POIVRE SAUTÉED SPINACH, GREEN PEPPERCORN **49**

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS
10 oz. PRIME HANGER STEAK **54**
8 oz. PETITE CENTER-CUT FILET **74**
14 oz. NEW YORK STRIP **86**
20 oz. COWBOY RIBEYE **132**

AUSTRALIAN WAGYU
6 oz. WAGYU FILET **76**
7 oz. WAGYU RIB CAP **89**

AMERICAN WAGYU 14 oz. BONE-LESS RIB EYE **134**

JAPANESE WAGYU
A5 WAGYU STRIPLOIN 4 OZ **176** | 8 OZ **352**
MIYAZAKI, JAPAN
A5 CHÂTEAU UENAE STRIPLOIN 4 OZ **320** | 8 OZ **640**
HOKKAIDO, JAPAN

A5 WAGYU TASTING DUO 4 OZ. CUTS OF CHÂTEAU UENAE AND MIYAZAKI **496**

SIDE DISHES | GREEN SALAD **14** DUCK FAT FRIES **16** WHIPPED POTATOES **18** TRUFFLE MAC & CHEESE **22** SAUTÉED SPINACH **16**

LIBATIONS

ZERO PROOF
WEST INDIAN LIMEADE 9
LIME, GINGER, BITTERS, SODA

TIKI TIKI 9
GRAPEFRUIT, CINNAMON, LEMON

COCKTAILS
VANILLA OLD FASHIONED 25
MICTER'S BOURBON, HENNESSY VSOP,
VANILLA, CINNAMON

HAIRY CHEST 25
GREY GOOSE VODKA, PINEAPPLE
HABANERO, LIME

HAVE A GLASS
CONCA D'ORO, PROSECCO 18
TREVISO, VENETO, ITALY 2023

LAURENT-PERRIER, CUVÉE BRUT 29
CHAMPAGNE, FRANCE, NV

LE VIGNES DE RÊVE, SAUVIGNON BLANC 24
SANCERRE, FRANCE, 2023

ASTROLABE, PINOT NOIR 16
MARLBOROUGH, NEW ZEALAND, 2020

EL PEDROSAL, TEMPRANILLO 18
RIBERA DEL DUERO, SPAIN 2021

HENDRY, CABERNET SAUVIGNON 24
NAPA VALLEY, CALIFORNIA 2022

DESSERTS

BASQUE CHEESECAKE 22
SPICED PEARS, BROWN BUTTER PECANS, CITRUS CARAMEL

 **MICHAEL MINA'S FAMOUS COOKIES** 8
CHOCOLATE CHIP WALNUT



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