

**SHELLFISH PLATTERS 125**

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

**CAST-IRON BROILED**

RED MISO BUTTER  
CHARRED LEMON  
ESPELETTE PEPPER

**\*ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
CHAMPAGNE MIGNONETTE

**\*PETROSSIAN MINA RESERVE CAVIAR**

IMPERIAL CAVIAR HAND SELECTED FOR CHEF MICHAEL MINA

DAURENKI 150 BAIKA 180 OSSETRA 210

TASTING TRIO 520

SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS

COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE

KRUG GRAND CUVÉE 375ML, CHAMPAGNE, FRANCE NV 195

**À LA CARTE**

**CHILLED SHELLFISH**

AVAILABLE BROILED  
UPON REQUEST

**APPETIZERS**

**SALADS**

**\* HALF DOZEN EAST COAST OYSTERS** CHAMPAGNE MIGNONETTE 30

**ALASKAN KING CRAB** GREEN GODDESS 38

**HALF MAINE LOBSTER** DIJONNAISE 45

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 22

**\* A5 WAGYU HOT STONE** 2 OZ A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 72

**\* AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC, PONZU 26

**\* WAGYU STEAK TARTARE** MICRO BASIL, CORNICHON, CAPER, DIJON MUSTARD 28

**\* MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 38

**'INSTANT' BACON** HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 26

**PAN-SEARED CRAB CAKE** YUZU TARTAR, HERB SALAD 28

**\* CAVIAR TWINKIE** PETROSSIAN CAVIAR, YUZU CREME FRAICHE, TRADITIONAL GARNISHES 35

**ACORN SQUASH & BURRATA** PUMPKIN SEED SALSA VERDE, DUKKAH SPICE 22

**THE 'WEDGE'** BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 19

**ORCHARD APPLE** RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 18

**CLASSIC CAESAR** BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 18

**SIGNATURES**

**CRISPY CHICKEN MILANESE**

BRAISED CELERY ROOT  
ROASTED MUSHROOMS  
APRICOT MOSTARDA

46

**MAINE LOBSTER POT PIE**

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES  
BLACK TRUFFLE

115

**PAN SEARED SEA BASS**

CAULIFLOWER PUREE  
CRISPY FINGERLING POTATO  
CHORIZO, FENNEL SALAD

58

**\*WAGYU 'SURF & TURF'**

6 OZ WAGYU FILET  
TOPPED WITH KING CRAB  
BÉARNAISE

98

**FROM THE WOOD-FIRED GRILL**

**\* BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 66

12 oz NEW YORK STRIP 75

16 oz DELMONICO RIB EYE 87

22 oz 50 DAY DRY-AGED 'COWBOY' RIB EYE 115

**\*THE 'TOMAHAWK' 325**

40 oz BLACK HAWK FARMS WAGYU TOMAHAWK RIB EYE  
BONE MARROW BUTTER, CRISPY ONION

**\* WAGYU**

6 oz SENKU FILET MIGNON, AUSTRALIA 73

8 oz SNAKE RIVER FARMS RIB CAP, IDAHO 95

8 oz STONE AXE NEW YORK STRIP, AUSTRALIA 130

**\* JAPANESE WAGYU**

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA  
36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA  
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO  
75 per oz

WAGYU TASTING TRIO 650

4oz OF EACH JAPANESE WAGYU

**\* FROM THE SEA**

VERLASSO SALMON 44

\*MAINE HARBOR SCALLOPS 48

**ACCOMPANIMENTS**

HALF MAINE LOBSTER 45

GRILLED GULF SHRIMP 18

\*SEARED SCALLOPS 24

BONE MARROW CRUST 10

BLACK TRUFFLE BUTTER 5

MAINE LOBSTER & BÉARNAISE 28

BLUE CHEESE & CRISPY ONION 9

BLACK PEPPERCORN CRUST 6

**SAUCE TRIOS 12**

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI  
CREAMY HORSERADISH | RED WINE JUS | BOURBON PEPPERCORN SAUCE

**MARKET SIDES**

BAKED POTATO, ALL THE FIXINS 16

TRIO OF MUSHROOMS, MIRIN GLAZED 16

PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 18

BROCCOLINI, WAGYU VINAIGRETTE, GARLIC CRUMBLE 16

**MAC & CHEESE, BLACK TRUFFLE 18**

POTATO PURÉE, LOTS OF BUTTER 16

CRISPY BRUSSELS SPROUTS, HONEY & LIME 16

CREAMED SPINACH, WHITE CHEDDAR, CRISPY ONION 16

**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