


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

<p> CAST-IRON BROILED CBGF RED MISO BUTTER CHARRED LEMON LEMONGRASS TEA</p>	OR	<p>ICE-COLD CBGF SPIKED COCKTAIL SAUCE DIJONNAISE GREEN GODDESS</p>
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- À LA CARTE**
- CHILLED SHELLFISH**
AVAILABLE BROILED UPON REQUEST
- CHEF'S OYSTER SELECTION* GF** ROSÉ MIGNONETTE, CHIVES **36 PER HALF DOZEN**
 - 1/2 MAINE LOBSTER GF** DIJONNAISE **56**
 - OSETRA CAVIAR 'TWINKIE'*** YUZU CRÈME FRAÎCHE, EGG, RED ONION, CORNBREAD, CHIVES **39**
 - SHRIMP COCKTAIL GF** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **38**
- APPETIZERS**
- MICHAEL'S TUNA TARTARE* CBGF** ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME **32** 
 - SEARED FOIE GRAS* CBGF** PICKLED BLUEBERRY, PUMPERNICKEL, APPLE PEARLS, QUINCE PURÉE **34**
 - HAND-CUT STEAK TARTARE* CBGF** NOBLE BREAD, TRADITIONAL GARNISHES **27**
 - HAMACHI CRUDO* CBGF** CITRUS PONZU, CRISPY RICE MASAGO, FRESNO, AVOCADO, SCALLION **28**
 - BROILED BONE MARROW*** HERB-CRUST, RED WINE GLAZED ONION, GRILLED CIABATTA **31**
- SALADS**
- THE 'WEDGE' CBV,GF** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **19**
 - MICHAEL'S WALDORF SALAD VEG,GF** APPLE, GRAPE, WALNUT, POPPY SEED-YOGURT DRESSING **19**
 - CLASSIC CAESAR* CBGF** BABY GEM, GARLIC STREUSEL, PARMESAN, CREAMY CAPER VINAIGRETTE **20**

- SIGNATURES -

**TWO WASH RANCH
JIDORI CHICKEN**

CBGF

MUSHROOM RAVIOLI
CAULIFLOWER, CHICKEN JUS

49


**TOMATO-GINGER
GLAZED SALMON***

CBGF

SAFFRON COUS-COUS
BLISTERED TOMATO, DILL

51

**MAINE LOBSTER
POT PIE**



BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

**WOOD-FIRED
WAGYU BEEF DUO***

CBGF

3 OZ JAPANESE A5 &
5 OZ AMERICAN FLAT IRON

170

- FROM THE WOOD-FIRED GRILL -

- ANGUS BEEF* GF**
- 8 oz FILET MIGNON **69**
 - 12 oz NEW YORK STRIP **75**
 - 6 oz RIBEYE CAP **89**
 - 10 oz PRIME SKIRT STEAK **56**
 - 24 oz COWBOY RIBEYE **98**

- FROM THE SEA* CBGF**
- DIVER SCALLOPS **59**
 - CHILEAN SEABASS **65**

- TABLESIDE CART* GF**
- 32 OZ HAY-SMOKED TOMAHAWK**
DUCHESS POTATO, SHISHITO PEPPER, TRUFFLE JUS **218**

- SPECIALITY CUTS* CBGF**
- 10 oz MISHIMA AMERICAN WAGYU FLAT IRON **74**
 - 6 oz WESTHOLME AUSTRALIAN WAGYU FILET MIGNON **102**
 - 7 oz MISHIMA AMERICAN WAGYU NEW YORK **84**
 - JAPANESE A5 WAGYU RIBEYE **47 PER OZ** | 3 OZ MINIMUM

ACCOMPANIMENTS

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| BLACK TRUFFLE BUTTER GF, VEG 12 | SEARED FOIE GRAS GF 32 | BROILED SHRIMP CBGF 22 |
| BROILED SCALLOPS CBGF 29 | HERB-CRUSTED BONE MARROW 15 | ORGANIC GLAZED MUSHROOMS GF, VEG 16 |
| BALSAMIC CIPPOLINI ONION GF, VEG 16 | HORSERADISH CRUST VEG 9 | MAINE LOBSTER BÉARNAISE* GF 27 |

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

- GRILLED BROCCOLINI, LEMON, PECORINO CBGF, VEG 17**
-  **MAC & CHEESE, BLACK TRUFFLE CBV 18**
- BRUSSELS SPROUTS, SOY CARAMEL, PEANUTS GF 16**
- CLASSIC WHIPPED POTATO, BUTTER GF, VEG 17**
- LOADED BAKED POTATO, BACON, CHIVES GF, CBV 16**
- GLAZED MUSHROOM, MIRIN, WHITE SOY VEG 18**
- HORSERADISH WHIPPED POTATO, CHIVES GF, VEG 17**
- CREAMED SPINACH, SMOKED GOUDA, SHALLOT 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