

**PETROSSIAN CAVIAR SELECTION**

IMPERIAL OSSETRA 252 | IMPERIAL DAURENKI 195 | IMPERIAL BAIKA 162

TRADITIONAL SERVICE\* OR SIGNATURE PARFAIT\* 

CONNOISSEUR TRIO 562

SAMPLE OF ALL THREE CAVIAR SELECTIONS

ADD CHAMPAGNE:

DOM PERIGNON 2015 98 GLASS  
 RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

- CHILLED SHELLFISH PLATTER** CHEF'S MERRIOR SELECTION MP 
- SHELLFISH** 1/2 DOZEN PACIFIC COAST OYSTERS\* CHAMPAGNE MIGNONETTE 34  
 BROILED  
 UPON REQUEST
- 1/4 LB. KING CRAB\* GREEN GODDESS MP
- 1 LB. WHOLE MAINE LOBSTER\* DIJONNAISE MP
- GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 30

- APPETIZERS AND SALADS**
- BACON WRAPPED SCALLOPS** MARCONA ALMONDS, TOKYO TURNIPS, SMOKED BEET PURÉE 36
- MICHAEL'S AHI TUNA TARTARE\*** PEAR, PINE NUT, GARLIC, MINT, HABANERO SESAME OIL 34 
- AMERICAN WAGYU TARTARE\*** CAVIAR PEARLS, FRESH HORSERADISH, FARM YOLK 48
- GRILLED SPANISH OCTOPUS** CHORIZO, WHITE BEAN CASSOULET, MOJO VERDE 32
- BLUE CRAB PASTA** SQUID INK TONNARELLI, ARUGULA PESTO, CHILI GARLIC CRUNCH 39
- B.L.T. WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH 25
- CLASSIC CAESAR\*** BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO 24
- MICHAEL'S WALDORF SALAD** MAINE LOBSTER, GRAPE, SPICED WALNUTS, POPPY-YOGURT DRESSING 41

**- FROM THE WOOD-FIRE GRILL -**


- BLACK ANGUS BEEF**
- 8oz. FILET MIGNON 78
- 14oz. PRIME BONE-LESS NEW YORK STRIP 82
- 16oz. PRIME DELMONICO RIB EYE 94
- 20oz. PRIME DRY-AGED COWBOY RIB EYE 165
- 28oz. PRIME PORTERHOUSE 175

- WORLD OF WAGYU**
- A5 WAGYU STRIPLOIN  
 HOKKAIDO, JAPAN 46 per oz (4 oz min)
- 8oz. RIB EYE FILET  
 MISHIMA RESERVE, USA 118
- 6oz. PETITE FILET TENDERLOIN  
 MISHIMA RESERVE, USA 92

- FROM THE SEA**
- WHOLE GRILLED BRANZINO 68  
 GRILLED LEMON, SALSA VERDE
- KING SALMON 59  
 GRILLED LEMON, CITRUS VINAIGRETTE

- FARM & FLOCK**
- MARY'S WHOLE-FRIED CHICKEN 98  
 BLACK TRUFFLE MAC & CHEESE, HARICOT VERTS
- BLACK HARISSA GRILLED LAMB CHOPS 61  
 BABY CARROTS, FAVA HUMMUS, LIME YOGURT

**SIGNATURES**

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| <p> <b>MICHAEL MINA'S MAINE LOBSTER POT PIE</b></p> <p>MARKET VEGETABLES<br/>             BRANDIED LOBSTER CREAM</p> <p>140</p> | <p><b>50oz. SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK</b></p> <p>WHIPPED POTATO PURÉE<br/>             MIRIN-SOY GLAZE MUSHROOMS</p> <p>294</p> | <p><b>ROASTED CHILEAN SEABASS</b></p> <p>OLIVE GREMOLATA, TOMATO CONFIT<br/>             SUNCHOKES, BASIL EMULSION</p> <p>71</p> |
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**ACCOMPANIMENTS**

- GF** GRILLED SHRIMP 22      HORSERADISH CRUST 6
- GF** KING CRAB 'OSCAR' 35      BLACK TRUFFLE BUTTER **GF** 8
- GF** BUTTER-POACHED HALF LOBSTER 41      BROILED BLUE CHEESE CRUMBLES **GF** 8

**TRIO OF SAUCES** **GF** PLEASE SELECT THREE: 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

**MARKET SIDES**

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| <p><b>FRENCH GREEN BEANS, TOASTED ALMONDS</b> 18</p> <p><b>MUSHROOMS, SESAME, MIRIN-SOY GLAZE</b> 19</p> <p><b>SAUTÉED BROCCOLINI, CHILI CRUNCH, LEMON</b> 19</p> <p><b>CRISPY BRUSSELS SPROUTS, SOY-LIME CARAMEL</b> 17</p> | <p><b>BLACK TRUFFLE MAC &amp; CHEESE, STREUSEL</b> 21 </p> <p><b>WHIPPED POTATO PURÉE, LOTS OF BUTTER</b> 17</p> <p><b>AMERICAN WAGYU FRIED RICE, SUNNY EGG</b> 23</p> <p><b>LOADED BAKED POTATO, BACON, WHITE CHEDDAR, ONION DIP</b> 21</p> |
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 MICHAEL MINA FAVORITES | **GF** GLUTEN FREE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.