

ICE COLD SHELLFISH TOWER 212 GF

6 OYSTERS, 4 SHRIMP, HALF MAINE LOBSTER
1/2 LB KING CRAB

CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, ESPELLETE
DIJONNAISE, TOGARASHI MAYO

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 250
IMPERIAL BAIKA 30G 300
IMPERIAL OSSETRA 30G 350
SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION
BLINI, TOAST POINTS

A LA CARTE
CHILLED
SHELLFISH

OYSTERS ON THE HALF SHELL* GF CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE 30
JUMBO SHRIMP COCKTAIL GF COCKTAIL SAUCE 31
HALF MAINE LOBSTER GF ESPELLETE DIJONNAISE 59
1/2 LB KING CRAB GF TOGARASHI MAYO 108

APPETIZERS

 MICHAEL'S TUNA TARTARE* ASIAN PEAR, PINE NUT, DUO OF PEPPER, SESAME 30
CAVIAR TWINKIE OSSETRA CAVIAR, YUZU CRÈME FRAÎCHE, TRADITIONAL GARNISH 40
PRIME BEEF STROGANOFF PAPPARDELLE PASTA, CREME FRAICHE, CRISPY GARLIC 34
 HAND-CUT PRIME STEAK TARTARE* TRADITIONAL PREPARATION, GRILLED CIABATTA 29
ROASTED BONE MARROW SHORT RIB MARMALADE, CRISPY GARLIC, GRILLED CIABATTA 36
PAN SEARED HUDSON VALLEY FOIE GRAS FRENCH TOAST, FLORIDA CITRUS, SHISO SALAD 37
SPICY BEEF LETTUCE CUPS THAI CHILI, LITTLE GEM LETTUCE, CRISPY RICE 28
SALADS KALE SALAD GF,V PINE NUT & QUINOA GRANOLA, FLORIDA CITRUS, TAHINI-TURMERIC DRESSING 24
CHOPPED 'WEDGE' GF BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 24
CLASSIC CAESAR ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL 22

- SIGNATURES -



MAINE
LOBSTER POT PIE

BRANDIED LOBSTER CREAM
WINTER BLACK TRUFFLE
MARKET VEGETABLES

130

AUSTRALIAN WAGYU
PASTRAMI-SPICED

SHORT RIB GF

FORK CRUSHED POTATOES
"THOUSAND ISLAND"
HOLLANDAISE

87

ROASTED AMISH
HALF CHICKEN GF

WINTER BLACK TRUFFLE
POTATO PURÉE
GLAZED CARROTS

45

MISO-GLAZED
SEA BASS

MAITAKE MUSHROOM
EDAMAME, BOK CHOY, DASHI
SEA BEANS

64

PRIME CUTS GF

CERTIFIED ANGUS RIB CAP 8 OZ 105
FILET MIGNON 8 OZ 66
NEW YORK STRIP 14 OZ 74
SKIRT STEAK 10 OZ 61

FROM THE SEA GF

AHI TUNA 54
WHOLE BRANZINO 64
FAROE ISLAND SALMON 59

DRY AGED GF

PORTERHOUSE 40 OZ 225
BONE-IN RIB EYE 22 OZ 140
TOMAHAWK 34 OZ 260

JAPANESE WAGYU GF

KUROGE "A5" EYE OF THE RIBEYE 8 OZ 215

AUSTRALIAN CUTS GF

WAGYU BONE-IN NY STRIP 16 OZ 180
RACK OF LAMB 14 OZ 67

ACCOMPANIMENTS

HALF MAINE LOBSTER 59
GRILLED JUMBO SHRIMP 25
KING CRAB "OSCAR" 38
HUDSON VALLEY FOIE GRAS 29
BONE MARROW 18
BLUE CHEESE CRUST 9
TRUFFLE BUTTER 12

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 20

BROCCOLINI & CHEESE GF
CREAMED SPINACH VEG
GRILLED ASPARAGUS VEG
POTATO PURÉE GF, VEG
 BLACK TRUFFLE MAC & CHEESE VEG
BAKED POTATO GF
TRIO OF SIDES PLEASE SELECT THREE : 52



MICHAEL MINA SIGNATURE | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN