

LUNCH

CHILLED

ICE-COLD OYSTERS 32

north & mid-atlantic region, champagne mignonette

SHRIMP COCKTAIL 38

gin-spiked cocktail sauce, fresh horseradish

M MICHAEL'S TUNA TARTARE 37

asian pear, pine nuts, habanero-sesame oil

SOUPS & SALADS

LOBSTER BISQUE 24

shrimp dumplings, creme fraiche, basil chips

THE 'WEDGE' 22

blue cheese, bacon, egg, tomato, onion, buttermilk dressing

CLASSIC CAESAR 22

baby gem lettuce, parmesan, garlic streusel

MIXED GREENS 19

tomato, onion, cucumber, champagne vinaigrette

SALAD OF ENDIVE 22

fuji apple, stilton, spiced walnuts, cider vinaigrette

SALAD SUPPLEMENT

grilled chicken 20

hanger steak 26

petite salmon 26

grilled shrimp 36

4oz petit filet 37

BURGERS & SANDWICHES

PRIME STEAK BURGER 26

aged White Cheddar, red wine shallot compote, little gem lettuce

WAGYU DOUBLE BURGER 28

american cheese, sautéed onions, secret sauce

QUINOA-VEGGIE BURGER 22

arugula pesto, fennel salad

HERITAGE TURKEY BURGER 26

guacamole, pepper jack cheese, harissa aioli

GRILLED CHICKEN SANDWICH 26

roasted red pepper, mozzarella, pickled fresno, basil aioli

BLACKENED RED GROUPER SANDWICH 24

bibb lettuce, herb tartar sauce

ENTREES

SPAGHETTI POMODORO 28

basil, burrata, arbequina olive oil

ORA KING SALMON 52

cauliflower fried rice, ginger, soy

LOBSTER COBB SALAD 56

cherry tomato, avocado, bacon, egg, blue cheese

AHI TUNA AU POIVRE 49

sauteed spinach, green peppercorn

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

16 oz. delmonico 96

AUSTRALIAN WAGYU

6 oz. wagyu filet 76

7 oz. wagyu rib cap 89

AMERICAN WAGYU

14 oz. bone-less rib eye 135

JAPANESE WAGYU

A5 wagyu striploin 4 oz 176 | 8 oz 352

miyazaki, japan

A5 chateau uenae striploin 4 oz 320 | 8 oz 640

hokkaido, japan

A5 WAGYU TASTING DUO

4 oz. cuts of chateau uenae and miyazaki 496

SIDES

green salad 14

duck fat fries 16

truffle mac & cheese 22

asparagus 20

whipped potatoes 18

LIBATIONS

ZERO PROOF

WEST INDIAN LIMEADE 9

lime, ginger, bitters, soda

TIKI TIKI 9

grapefruit, cinnamon, lemon

COCKTAILS

VANILLA OLD FASHIONED 25

highwest rendezvous rye, d'ussé 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

DESSERT

BASQUE CHEESECAKE 22

Spiced Pears, brown butter pecans, citrus caramel

M MICHAEL MINA'S FAMOUS COOKIES 8

chocolate Chip walnut

ARTISANAL CHEESE 22

daily selection of cheese

seasonal jam and accomaniments

pair with: eden 'heirloom blend' ice cider,

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef:
Quentin Welch

M 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