


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>
---	----	--

- 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** 
- HAMACHI CRUDO* GF** LECHE DE TIGRE, PASSION FRUIT, RADISH, CUCUMBER **28**
- BROILED BONE MARROW*** HERB-CRUST, RED WINE GLAZED ONION, GRILLED CIABATTA **31**
- FOIE GRAS DUO*** POTATO DOUGHNUT, PICKLED STRAWBERRY, SICILIAN PISTACHIO **34**
- HAND-CUT STEAK TARTARE* CBGF** NOBLE BREAD, TRADITIONAL GARNISHES **27**
- LIQUID PEA AGNOLOTTI** CRISPY GUANCIALE, PATTYPAN SQUASH, MINT, PARMESAN FOAM **25**
- SALADS**
- FRESH HEARTS OF PALM PB,GF** BUTTER LETTUCE, AVOCADO, GRAPEFRUIT, DIJON DRESSING **19**
- THE 'WEDGE' CBV,GF** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **19**
- CLASSIC CAESAR* CBGF** BABY GEM, GARLIC STREUSEL, PARMESAN, CREAMY CAPER VINAIGRETTE **20**

- SIGNATURES -

<p style="text-align: center;">WHOLE JIDORI CHICKEN FOR TWO CBGF</p> <p>POTATO GRATIN, ESPELETTE CARAMELIZED ONION JUS</p> <p style="text-align: center;">95</p>	<p style="text-align: center;">MAINE LOBSTER POT PIE</p> <p style="text-align: center;"></p> <p>BRANDIED LOBSTER CREAM MARKET VEGETABLES</p> <p style="text-align: center;">MP</p>	<p style="text-align: center;">ROASTED CHILEAN SEABASS* GF</p> <p>OLIVE GREMOLATA ASPARAGUS, BASIL EMULSION</p> <p style="text-align: center;">68</p>	<p style="text-align: center;">WOOD-FIRED WAGYU BEEF DUO* CBGF</p> <p>3 OZ JAPANESE A5 & 5 OZ AMERICAN FLAT IRON</p> <p style="text-align: center;">170</p>
---	---	--	--

- 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**
- ATLANTIC SALMON **51**

- TABLESIDE CART* GF**
- 32 OZ HAY-SMOKED TOMAHAWK**
DUCHESS POTATO, GRILLED ASPARAGUS, 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

- | | | |
|--|--------------------------------|--|
| BLACK TRUFFLE BUTTER GF, VEG 12 | HORSERADISH CRUST VEG 9 | BROILED SCALLOPS CBGF 29 |
| BROILED SHRIMP CBGF 22 | "OSCAR" STYLE GF 28 | ORGANIC GLAZED MUSHROOMS GF, VEG 16 |

SAUCE TRIO* GF 17

CHOOSE 3 OF THE FOLLOWING:

- CHIMICHURRI **PB 6** | PEPPERCORN **7** | HORSERADISH CREAM **VEG 6**
BLUE CHEESE **VEG 7** | BÉARNAISE* **6** | HOUSE STEAK SAUCE **6**

MARKET SIDES

- | | |
|---|---|
| <p>ROASTED BABY CARROT, CITRUS AGRODOLCE VEG 17</p> <p> MAC & CHEESE, BLACK TRUFFLE CBV 18</p> <p>LOADED BAKED POTATO, BACON, CHIVES GF,CBV 16</p> <p>GLAZED MUSHROOM, MIRIN, WHITE SOY VEG 18</p> | <p>CLASSIC WHIPPED POTATO, BUTTER GF,VEG 17</p> <p>WAGYU FRIED RICE, KIMCHI, SUNNY SIDE EGG 23</p> <p>HORSERADISH WHIPPED POTATO, CHIVES GF,VEG 17</p> <p>GRILLED ASPARAGUS, BANYULS VINAIGRETTE 17</p> |
|---|---|