



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
BROILED
UPON REQUEST

SHELLFISH PLATTER

CHEF'S MERRIOR SELECTION MP 

1/2 DOZEN PACIFIC COAST OYSTERS* CHAMPAGNE MIGNONETTE 34

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



MICHAEL MINA'S
MAINE LOBSTER POT PIE

MARKET VEGETABLES
BRANDIED LOBSTER CREAM

140

50oz. SNAKE RIVER FARMS
AMERICAN WAGYU TOMAHAWK

WHIPPED POTATO PURÉE
MIRIN-SOY GLAZE MUSHROOMS

294

ROASTED CHILEAN
SEABASS

OLIVE GREMOLATA, TOMATO CONFIT
SUNCHOKES, BASIL EMULSION

71

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

FRENCH GREEN BEANS, TOASTED ALMONDS 18

BLACK TRUFFLE MAC & CHEESE, STREUSEL 21 

MUSHROOMS, SESAME, MIRIN-SOY GLAZE 19

WHIPPED POTATO PURÉE, LOTS OF BUTTER 17

SAUTÉED BROCCOLINI, CHILI CRUNCH, LEMON 19

AMERICAN WAGYU FRIED RICE, SUNNY EGG 23

CRISPY BRUSSELS SPROUTS, SOY-LIME CARAMEL 17

LOADED BAKED POTATO, BACON, WHITE CHEDDAR, ONION DIP 21



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.