

**SHELLFISH PLATTERS** 125

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB



**CAST-IRON BROILED**

RED MISO BUTTER  
CHARRED LEMON  
ESPELETTE PEPPER

**\*ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
CHAMPAGNE MIGNONETTE

**\*PETROSSIAN MINA RESERVE CAVIAR**

IMPERIAL CAVIAR HAND SELECTED FOR CHEF MICHAEL MINA

DAURENKI 175 BAIKA 200 OSSETRA 230

TASTING TRIO 580

SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS

COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE

**KRUG GRAND CUVÉE 375ML, CHAMPAGNE, FRANCE NV 195**

**À LA CARTE**

**CHILLED SHELLFISH**

AVAILABLE BROILED  
UPON REQUEST

**\* HALF DOZEN EAST COAST OYSTERS** CHAMPAGNE MIGNONETTE 30

**ALASKAN KING CRAB** GREEN GODDESS 38

**HALF MAINE LOBSTER** DIJONNAISE 45

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 22

**APPETIZERS**

**\* A5 WAGYU HOT STONE** 2 OZ A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 72

**\* AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC, PONZU 26

**\* WAGYU STEAK TARTARE** MICRO BASIL, CORNICHON, CAPER, DIJON MUSTARD 28



**\* MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 38

**'INSTANT' BACON** HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 26

**PAN-SEARED CRAB CAKE** YUZU TARTAR, HERB SALAD, FRESNO PEPPER 28

**\* CAVIAR TWINKIE** PETROSSIAN CAVIAR, YUZU CREME FRAICHE, TRADITIONAL GARNISHES 45

**SALADS**

**THE 'WEDGE'** BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 19

**ORCHARD APPLE** RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 18

**CLASSIC CAESAR** BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 18

**SIGNATURES**

**JOYCE FARMS  
BRICK CHICKEN**

ROSEMARY GARLIC  
POTATO PURÉE  
TRUFFLE PAN JUS  
53

**MAINE LOBSTER  
POT PIE**

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES  
BLACK TRUFFLE  
115

**MISO GLAZED  
SEABASS**

BOK CHOY  
MAITAKE MUSHROOM  
GINGER DASHI  
58

**\*A5 WAGYU  
BURGER**

BACON-CURED FOIE GRAS  
BLACK GARLIC AIOLI  
POMMES PAILLASSON  
100

**FROM THE WOOD-FIRED GRILL**

**\* BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 66

12 oz NEW YORK STRIP 75

16 oz DELMONICO RIB EYE 87

22 oz 50 DAY DRY-AGED 'COWBOY' RIB EYE 115

**\*THE 'TOMAHAWK'** 325

40 oz BLACK HAWK FARMS WAGYU TOMAHAWK RIB EYE  
BONE MARROW BUTTER, CRISPY ONION

**\*'CHEF'S CUT'** MP

CHEF'S ROTATING SELECTION OF PREMIUM CUTS

**\* WAGYU**

6 oz SENKU FILET MIGNON, AUSTRALIA 73

8 oz SNAKE RIVER FARMS RIB CAP, IDAHO 95

8 oz STONE AXE NEW YORK STRIP, AUSTRALIA 130

**\* JAPANESE WAGYU**

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA  
36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA  
55 per oz

OLIVE-FED NY STRIP, KAGAWA  
75 per oz

WAGYU TASTING TRIO 650  
4oz OF EACH JAPANESE WAGYU

**\* FROM THE SEA**

VERLASSO SALMON 44

\*MAINE HARBOR SCALLOPS 48

**ACCOMPANIMENTS**

HALF MAINE LOBSTER 45

GRILLED GULF SHRIMP 18

\*SEARED SCALLOPS 24

KING CRAB & BÉARNAISE 28

MAINE LOBSTER & BÉARNAISE 28

BLUE CHEESE & CRISPY ONION 9

SEARED FOIE GRAS & RED WINE JUS 32

BONE MARROW CRUST 10

BLACK PEPPERCORN CRUST 6

BLACK TRUFFLE BUTTER 5

**SAUCE TRIOS** 12

PLEASE SELECT THREE :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI

CREAMY HORSERADISH | RED WINE JUS | BOURBON PEPPERCORN SAUCE

**MARKET SIDES**

**BAKED POTATO, ALL THE FIXIN'S** 16



**MAC & CHEESE, BLACK TRUFFLE** 18

**ZA'ATAR ROASTED CARROTS, CHIMICHURRI, LABNEH** 16

**POTATO PURÉE, LOTS OF BUTTER** 16

**PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE** 18

**CRISPY BRUSSELS SPROUTS, HONEY & LIME** 16

**ROASTED ASPARAGUS, 'NDUJA, PICKLED SHALLOT** 16

**CREAMED SPINACH, WHITE CHEDDAR, CRISPY ONION** 16



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