

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

FRENCH ONION SOUP 22
gruyere, swiss, baguette

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 28
aged white cheddar, red wine shallot compote

WAGYU DOUBLE BURGER 30
american cheese, sautéed onions, secret sauce

QUINOA-VEGGIE BURGER 24
arugula pesto, fennel salad

HERITAGE TURKEY BURGER 28
guacamole, pepper jack cheese, harissa aioli

GRILLED CHICKEN SANDWICH 28
roasted red pepper, mozzarella, pickled fresno, basil aioli

BEER-BATTERED RED SNAPPER SANDWICH 26
cabbage coleslaw, jalapeño aioli, baguette

BURGER SUPPLEMENTS fried egg **6** avocado **5** bacon **6**

ENTREES

MUSHROOM PAPPARDELLE 28
crispy creminis, thyme, lemon almond gremolata

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. 7x boneless ribeye **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**
sauteed spinach **20**
duck fat fries **16**

truffle mac & cheese **22**
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
POGGIO COSTA, PROSECCO 18
veneto, italy

LAURENT-PERRIER, CUVÉE BRUT 33
champagne, france

LE VIGNES DE RÊVE, SAUVIGNON BLANC 24
sancerre, france

ASTROLABE, PINOT NOIR 16
marlborough, new zealand

EL PEDROSAL, TEMPRANILLO 18
ribera del duero, spain

ROUTESTOCK, CABERNET SAUVIGNON 24
napa valley, california

DESSERT

BASQUE CHEESECAKE 22
cranberry compote, cinnamon tuile
white chocolate cremeux

ARTISANAL CHEESE 22
daily selection of cheese
seasonal jam and accomaniments

M MICHAEL MINA'S FAMOUS COOKIES 8
chocolate chip walnut

SHAVED ICE 16
winter citrus, lychee
coconut lime espuma

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