SHELLFISH
A LA CARTE

OYSTERS
ON THE HALF SHELL* 28
champagne mignonette

SHRIMP COCKTAIL* 32
gin-spiked cocktail horseradish

HALF MAINE LOBSTER* 48
espelette dijonnaise

SHELLFISH
COLD PLATTER

4 west coast oysters*

4 oishii shrimp cocktail*

half maine lobster*

sashimi trio*

PNW escabeche*

serves 2-3 people
165

SASHIMI

ORA KING SALMON* 23

AHI TUNA* 25

DIVER SCALLOP* 28

KONA KAMPACHI* 27

trio of sauces:
coconut-lime
yuzu-tamari
pomegranate-orange

CAVIAR BITES
"THE ONLY CAVIAR"

CAVIAR TRIO* 115
parfait, "twinkee", tuna toro

CAVIAR PARFAIT* 55
smoked salmon, egg
crème fraîche, shallot potato cake

CAVIAR "TWINKEE"* 55
red onion, egg, chive
yuzu crème fraîche

CAVIAR & TUNA TORO* 55
fresh wasabi, tamari
23k gold

CAVIAR SERVICE

WHITE STURGEON* 165/oz or IMPERIAL OSETRA* 235/oz

TRADITIONAL
buttermilk chive pancake, traditional garnishes

BLACK TRUFFLE BREAD 6
truffle butter, chives, maldon sea salt

SOUPS & SALADS

ONION SOUP GRATIN 19
trio of cheeses, garlic baguette

MAINE LOBSTER & PERSIMMON* 34
shaved persimmon, cucumbers,
coriander blossoms, ginger-chili water

PETITE ROMAINE CAESAR 22
garlic streusel, vacche rosse parmesan
creamy caper dressing

THE WEDGE 21
nueske's bacon, egg, red onion, tomato
point reyes blue cheese
buttermilk ranch dressing

ORCHARD APPLE SALAD 23
chicories, aged white cheddar, pecans, maple-
bourbon vinaigrette

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 33
quail egg, pine nuts, mint
apple pear, garlic
habanero-sesame oil

BACON-WRAPPED SCALLOPS* 32
cranberry, marcona almond
madeira emulsion

MARYLAND STYLE CRAB CAKE* 34
old bay breadcrumbs, brown butter

STEAK TARTARE "PIZZA"* 29
sun dried tomatoes, capers
parmesan, calabrian chili, lemon oil

HONEYNUT SQUASH AGNOLOTTI 31
black truffle, parmigiano reggiano, brown
butter-sage, toasted hazelnut, aged
balsamic

MICHAEL MINA'S HOT SHELLFISH* "FONDUE"

a selection of seasonal shellfish and crustaceans
finished with roasted garlic butter & lemon
served with a roasted garlic fondue dipping sauce

serves up to 2-3 **225**

MARKET FISH

DOVER SOLE* 95
caviar butter sauce

ORA KING SALMON* 46
saffron-tomato vinaigrette

MEDITERRANEAN BRANZINO* 54
oregano-caper vinaigrette

KONA KAMPACHI* 52
ginger-garlic soy sauce

STEAKS & CHOPS

8 oz CENTER CUT FILET MIGNON* 75
greater omaha

14 oz NEW YORK STRIP* 89
Brandt Farm prime

24 oz BONE-IN RIBEYE* 107
Brandt Farm prime

6 oz A5 JAPANESE WAGYU RIB CAP* 175
sendai prefecture

10 oz WAGYU NEW YORK STRIP* 110
sakura ranch, usa

16 oz BONELESS WAGYU RIBEYE* 139
masami cattle ranch, usa

ACCOMPANIMENTS

DIVER SCALLOPS* 28
BÉARNAISE 5
BOURBON STEAK SAUCE 5

GRILLED SHRIMP* 24
CHIMICHURRI 4
BLACK TRUFFLE BUTTER 8

HALF MAINE LOBSTER* 48
HORSERADISH CRUST 6
RED WINE DEMI 5

BOURBON STEAK SIGNATURES

MAINE LOBSTER POT PIE* 125
wild mushrooms, market vegetables
fingerling potatoes , black truffles
brandied lobster cream

40 oz SALT-BAKED & BOURBON-FLAMED AUSTRALIAN WAGYU TOMAHAWK* 375
fondant potatoes, chimichurri

ENTRÉES

NEW ZEALAND LUMINA FARMS LAMB CHOPS* 79
ratatouille cannelloni, charred eggplant puree

BRAISED WAGYU SHORT RIB* 68
ras el hanout, graffiti cauliflower, whipped celery root, crispy bone marrow

DUNGENESS CRAB SPAGHETTI* 75
blistered cherry tomato, white wine, chili flakes

MARY'S FREE RANGE BRICK CHICKEN* 44
sweet & spicy peppers, fennel, crispy rosemary potatoes

SIDES

CAVIAR SALT-BAKED POTATO* 165
house churned butter & whipped buttermilk

POTATOES TRIO: CLASSIC, LOBSTER, HORSERADISH 19
CHAMPAGNE-BATTERED ONION RINGS, SRIRANCHA 18
BLACK TRUFFLE MACARONI GRATINÉE 24

GRILLED OYSTER MUSHROOM, CHIMICHURRI 16
SWEET AND SOUR BRUSSELS SPROUTS 17
CREAMED SPINACH "POP TART" 18

BAKED POTATO, ALL THE FIXIN'S 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A gratuity of 20% will be included for parties of six or more which is distributed in its entirety to the service team.