

SHELLFISH PLATTERS 95

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



CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

***ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
CHAMPAGNE MIGNONETTE

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA

DOMESTIC ROYAL 90 KALUGA HYBRID 135 OSSETRA 195



TRIO TASTING 415

ADD 2008 LOUIS ROEDERER 'CRISTAL' : 80 PER GLASS

À LA CARTE

CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

***CHEF'S OYSTER SELECTION** CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 4 each

ALASKAN KING CRAB GREEN GODDESS 26

HALF MAINE LOBSTER DIJONNAISE 37

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

APPETIZERS

***SCALLOP CRUDO** YUZU, TANGERINE, PERNOD, TARRAGON 18

***AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 18

***HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD 20

CLAM CHOWDER NEW ZEALAND COCKLES, NUESKE'S BACON, POTATO PEARLS, CELERY LEAF 19



***MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 24

'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE 17

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RIND, BUTTERMILK 17

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 15

HERITAGE BEET WHIPPED FETA, CARA CARA ORANGE, CHICORIES, PISTACHIO, DUKKAH 16

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 16

SIGNATURES

**MAINE
LOBSTER
POT PIE**



BRANDIED LOBSTER CREAM
MARKET VEGETABLES

87

**JOYCE FARMS'
CHICKEN**

PORCINI MUSHROOM
WHEAT BERRIES
HARICOT VERTS, MADEIRA JUS

36

**PAN-ROASTED
CHILEAN SEA BASS**

BENTON'S BACON, FARRO
CELERIAC, RAINBOW CHARD
RED WINE JUS

47

**HICKORY-SMOKED &
PASTRAMI-SPICED
BEEF SHORT RIB**

HORSERADISH POTATO PURÉE
TOMATO HOLLANDAISE

75

FROM THE WOOD-FIRED GRILL

***BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz BAVETTE 39

8 oz FILET MIGNON 52

16 oz DELMONICO RIB EYE 66

16 oz BONE-IN NEW YORK STRIP 62

28 oz PORTERHOUSE 118

22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 96

***WAGYU**

A5 NEW YORK STRIP, KAGOSHIMA, JAPAN 4 oz or 8 oz MP

6 oz AUSTRALIAN FILET MIGNON 59

8 oz AMERICAN 'RIB CAP' 89

10 oz MISHIMA NEW YORK STRIP 91

***FROM THE SEA**

VERLASSO SALMON 35

MAINE HARBOR SCALLOPS 37

ACCOMPANIMENTS

HALF MAINE LOBSTER 37

GRILLED GULF SHRIMP 16

KING CRAB & BÉARNAISE 24

BONE MARROW CRUST 10

FRIED DUCK EGG 7

SEARED SCALLOPS 22

HORSERADISH CRUST 6

BLACK TRUFFLE BUTTER 5

BLUE CHEESE & CRISPY ONION GRATIN 9

SAUCE TRIOS 12

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI

CREAMY HORSERADISH | RED WINE JUS | 1000 ISLAND HOLLANDAISE

MARKET SIDES

V E G E T A B L E

CELERY ROOT GRATIN, GRUYÈRE, CHIVES 15

CRISPY BRUSSELS SPROUTS, HONEY & LIME 12

TRIO OF MUSHROOMS, MIRIN GLAZED 15

CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14

C L A S S I C



MAC & CHEESE, BLACK TRUFFLE 15

POTATO PURÉE, LOTS OF BUTTER 13

CAROLINA GOLD WILD RICE, CRANBERRIES, PECANS 12

BAKED POTATO, 'ALL THE FIXINS' 12



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