

**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**

**\*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, 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'  
BRICK CHICKEN**

POTATO GNOCCHI, SNAP PEAS  
CHANTERELLE MUSHROOMS  
CRISPY SHALLOTS

36

**PAN-ROASTED  
CHILEAN SEA BASS**

NUESKE'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**

**VEGETABLE**

CELERY ROOT GRATIN, GRUYÈRE, CHIVES 15

CRISPY BRUSSELS SPROUTS, HONEY & LIME 12

TRIO OF MUSHROOMS, MIRIN GLAZED 15

CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14

**CLASSIC**



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