

SHELLFISH PLATTERS 105

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

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA

DOMESTIC ROYAL 105 KALUGA HYBRID 135 OSSETRA 195
TRIO TASTING 415

SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS

ADD GOSSET GRAND RESERVE BRUT NV CHAMPAGNE 50 per glass

À LA CARTE

CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

APPETIZERS

SALADS

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

ALASKAN KING CRAB GREEN GODDESS 30

HALF MAINE LOBSTER DIJONNAISE 40

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

***AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 20

***HAMACHI CRUDO** CHILI LIME VINAIGRETTE, SERRANO, PICKLED RADISH, CUCUMBER, GINGER 21

***HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD 22



***MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 25

'INSTANT' BACON HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 20

THE 'WEDGE' BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 18

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

FALL BURRATA PICKLED MUSTARD SEEDS, ROASTED BUTTERNUT SQUASH, TRUFFLE VINAIGRETTE 16

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

SIGNATURES

**MAINE
LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

92

**JOYCE FARMS'
BRICK CHICKEN**

POTATO GNOCCHI, SNAP PEAS
KING TRUMPET MUSHROOMS
CRISPY SHALLOTS

38

**PAN-ROASTED
CHILEAN SEA BASS**

SUMMER SUCCOTASH
CILANTRO BEURRE BLANC
CHIVE STREUSEL

49

**HERITAGE BERKSHIRE
PORK CHOP**

APRICOT MOSTARDA
CRISPY FINGERLINGS
NUESKE'S BACON

48

FROM THE WOOD-FIRED GRILL

***BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 58

16 oz DELMONICO RIB EYE 72

16 oz BONE-IN NEW YORK STRIP 62

22 oz 100 DAY DRY-AGED 'COWBOY RIB EYE 98

THE 'TOMAHAWK' 168

36 oz PRIME TOMAHAWK RIBEYE
CARVED TABLESIDE

WAGYU 'SURF & TURF' 85

6 oz WAGYU FILET TOPPED WITH
MAINE LOBSTER BÉARNAISE

***WAGYU**

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

8 oz AUSTRALIAN SKIRT STEAK 52

6 oz AUSTRALIAN FILET MIGNON 65

10 oz CARRARA 640 NEW YORK STRIP 89

***FROM THE SEA**

VERLASSO SALMON 35

MAINE HARBOR SCALLOPS 37

ACCOMPANIMENTS

HALF MAINE LOBSTER 40

GRILLED GULF SHRIMP 16

SEARED SCALLOPS 24

KING CRAB & BÉARNAISE 24

BONE MARROW CRUST 10

BLACK TRUFFLE BUTTER 5

BLUE CHEESE & CRISPY ONION GRATIN 9

HORSERADISH CRUST 6

SAUCE TRIOS 12

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI
CREAMY HORSERADISH | RED WINE JUS | 1000 ISLAND HOLLANDAISE

MARKET SIDES

CRISPY BRUSSELS SPROUTS, HONEY & LIME 13

TRIO OF MUSHROOMS, MIRIN GLAZED 15

CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14

'STREET CORN', YUZU AÏOLI, COTIJA, ESPELETTE 14



MAC & CHEESE, BLACK TRUFFLE 15

POTATO PURÉE, LOTS OF BUTTER 13

PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 15

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