

SHELLFISH PLATTERS 115

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

***CHEF'S OYSTER SELECTION**

CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 5 each

ALASKAN KING CRAB GREEN GODDESS 34

HALF MAINE LOBSTER DIJONNAISE 40

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

APPETIZERS

***AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 22

***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 22

BUTTERNUT SQUASH SOUP SPICED CRÈME FRAÎCHE, POACHED CRANBERRIES, MARCONA ALMONDS 19

SALADS

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

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

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

96

**JOYCE FARMS'
BRICK CHICKEN**

POTATO GNOCCHI, SNAP PEAS
KING TRUMPET MUSHROOMS
CRISPY SHALLOTS

38

**BUCKSNORT
RAINBOW TROUT**

TURNIP TOP PESTO
BABY ROOT VEGETABLES
GRILLED LEMON

42

FROM THE WOOD-FIRED GRILL

***BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 62

16 oz DELMONICO RIB EYE 82

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**

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

8 oz AUSTRALIAN SKIRT STEAK 52

6 oz AUSTRALIAN FILET MIGNON 69

8 oz CARRARA 640 MB 9 NEW YORK STRIP 112

***FROM THE SEA**

VERLASSO SALMON 35

ACCOMPANIMENTS

HALF MAINE LOBSTER 40

GRILLED GULF SHRIMP 16

KING CRAB & BÉARNAISE 28

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 15

TRIO OF MUSHROOMS, MIRIN GLAZED 16

CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14

CHARRED BROCCOLINI, FRESNO PEPPERS, ALMONDS 14



MAC & CHEESE, BLACK TRUFFLE 16

POTATO PURÉE, LOTS OF BUTTER 15

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