


SHELLFISH PLATTERS 125

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
TASTING TRIO 415

SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS

*COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE
KRUG GRAND CUVÉE 375ML, CHAMPAGNE, FRANCE NV 195*

À LA CARTE

CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

APPETIZERS

SALADS

***CHEF'S OYSTER SELECTION** CHAMPAGNE MIGNONETTE 5 each

ALASKAN KING CRAB GREEN GODDESS 34

HALF MAINE LOBSTER DIJONNAISE 45

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

***A5 WAGYU HOT STONE** 2 OZ A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 68

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

***WAGYU STEAK TARTARE** MICRO BASIL, CORNICHON, CAPER, GRILLED CIABATTA 26

 ***MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 38

'INSTANT' BACON HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 23

SWEET POTATO GNOCCHI GOAT CHEESE ESPUMA, CRISPY SAGE, PANCETTA, CANDIED PEPITAS 21

ROASTED MUSHROOM SOUP CRÈME FRAÎCHE, CHERVIL 19

THE 'WEDGE' BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 19

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 17

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 17

SIGNATURES

**SPICED
DUCK BREAST**

POACHED FIG, CARROT PURÉE
CHARRED CIPPOLINI ONION,
RED WINE JUS
46

 **MAINE LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLE
105

**CHILEAN
SEA BASS**

MUSSELS, MANILA CLAMS,
LOBSTER SAUCE, POTATO, FENNEL
POLLEN ROUILLE
52

**WAGYU
'SURF & TURF'**

6 oz WAGYU FILET
TOPPED WITH MAINE
LOBSTER BÉARNAISE
93

FROM THE WOOD-FIRED GRILL

***BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 64

12 oz NEW YORK STRIP 70

16 oz DELMONICO RIB EYE 87

22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 105

THE 'TOMAHAWK' 192

36 oz PRIME TOMAHAWK RIBEYE
CARVED TABLESIDE

***WAGYU**

6 oz CARRARA FILET MIGNON 69

8 oz SNAKE RIVER FARMS RIB CAP 92

8 oz CARRARA NEW YORK STRIP 112

JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
34 per oz

WINE-FED NY STRIP, KOBE
42 per oz

SNOW BEEF RIBEYE, HOKKAIDO
75 per oz

WAGYU TASTING TRIO 585
4oz OF EACH JAPANESE WAGYU

***FROM THE SEA**

VERLASSO SALMON 42

MAINE HARBOR SCALLOPS 48

ACCOMPANIMENTS

HALF MAINE LOBSTER 45

GRILLED GULF SHRIMP 16

SEARED SCALLOPS 24

KING CRAB & BÉARNAISE 28

BONE MARROW CRUST 10

BLACK TRUFFLE BUTTER 5

BLUE CHEESE & CRISPY ONION 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

BAKED POTATO, ALL THE FIXINS 12

TRIO OF MUSHROOMS, MIRIN GLAZED 16

PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 16

BROCCOLI, YUZU BUTTER, HAZELNUT, ESPELETTE CHILI 15

 **MAC & CHEESE, BLACK TRUFFLE 18**

POTATO PURÉE, LOTS OF BUTTER 15

HEIRLOOM CARROTS, CRÈME FRAÎCHE, LEMON CHIMICHURRI 14

CRISPY BRUSSELS SPROUTS, HONEY & LIME 15

 **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