

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 38

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, DIJON MUSTARD 28

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

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

SPRING PESTO AGNOLOTTI PICKLED RAMPS, CRISPY GUANCIALE, ENGLISH PEA 24

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

**JOYCE FARMS
 BRICK CHICKEN**

SALSA VERDE
 MOREL MUSHROOM
 FAVA BEAN

46

**MAINE LOBSTER
 POT PIE**

BRANDIED LOBSTER CREAM
 MARKET VEGETABLES
 BLACK TRUFFLE

110

**MISO-GLAZED
 CHILEAN SEA BASS**

SNAP PEA
 SHIMEJI MUSHROOM
 GINGER DASHI

56

**WAGYU
 'SURF & TURF'**

6 oz WAGYU FILET
 TOPPED WITH KING CRAB
 BÉARNAISE

93

FROM THE WOOD-FIRED GRILL

***BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 64

12 oz NEW YORK STRIP 73

16 oz DELMONICO RIB EYE 87

22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 115

THE 'TOMAHAWK' 205

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

OLIVE-FED NY STRIP, KAGAWA
 65 per oz

SNOW BEEF NY STRIP, HOKKAIDO
 75 per oz

WAGYU TASTING TRIO 685
 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

BONE MARROW CRUST 10

BLACK TRUFFLE BUTTER 5

MAINE LOBSTER & BÉARNAISE 28

BLUE CHEESE & CRISPY ONION 9

BLACK PEPPERCORN CRUST 6

SAUCE TRIOS 12

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI
 CREAMY HORSERADISH | RED WINE JUS | BOURBON PEPPERCORN SAUCE

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