

SHELLFISH PLATTERS125 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	
À LA CARTE CHILLED SHELLFISH AVAILABLE BROILED UPON REQUEST	
APPETIZERS *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 PAN-SEARED CRAB CAKE CHAMPAGNE HOLLANDAISE, WATERMELON RADISH, SUMMER VEGETABLES 28	
SALADS 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 HEIRLOOM TOMATO BURRATA GRILLED PEACHES, AGED BALSAMIC 22	

SIGNATURES

JOYCE FARMS BRICK CHICKEN SALSA VERDE 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	MAINE HARBOR SCALLOPS SMOKED TROUT ROE ROMESCO, CRISPY RICE PICKLED ROMANESCO 48
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FROM THE WOOD-FIRED GRILL

*BLACK ANGUS HAND-SELECTED FOR BOURBON STEAK	8 oz FILET MIGNON64 12 oz NEW YORK STRIP73 16 oz DELMONICO RIB EYE87 22 oz 100 DAY DRY-AGED ‘COWBOY’ RIB EYE115
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THE ‘TOMAHAWK’325 40 oz BLACK HAWK FARMS WAGYU TOMAHAWK RIBEYE HAY-SMOKED TABLESIDE

*WAGYU	6 oz CARRARA FILET MIGNON69 8 oz SNAKE RIVER FARMS RIB CAP92 8 oz MARGARET RIVER NEW YORK STRIP112
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JAPANESE WAGYU SERVED IN 4oz PORTIONS		
A5 NY STRIP, KAGOSHIMA 34 per oz	MITSUBOSHI RIBEYE, TOKUSHIMA 55 per oz	SNOW BEEF NY STRIP, HOKKAIDO 75 per oz
WAGYU TASTING TRIO650 4oz OF EACH JAPANESE WAGYU		

*FROM THE SEA	VERLASSO SALMON42
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ACCOMPANIMENTS

HALF MAINE LOBSTER45	BONE MARROW CRUST10	BLUE CHEESE & CRISPY ONION9
GRILLED GULF SHRIMP16	BLACK TRUFFLE BUTTER5	BLACK PEPPERCORN CRUST6
SEARED SCALLOPS24	MAINE LOBSTER & BÉARNAISE28	

SAUCE TRIOS12

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 CREAMED CORN, JALAPEÑO, CILANTRO, CHILI-LIME POPCORN 14 CRISPY BRUSSELS SPROUTS, HONEY & LIME 15
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 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