

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

***PETROSSIAN MINA RESERVE CAVIAR**

IMPERIAL CAVIAR HAND SELECTED FOR CHEF MICHAEL MINA

DAURENKI 150 BAIKA 180 OSSETRA 210

TASTING TRIO 520

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 21

***A5 WAGYU HOT STONE** 2 OZ A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 72

***AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC, PONZU 24

***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 25

PAN-SEARED CRAB CAKE CHAMPAGNE HOLLANDAISE, WATERMELON RADISH, SUMMER VEGETABLES 28

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

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 18

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 18

HEIRLOOM BEET & BURRATA PINE NUT VINAIGRETTE, CHICORIES, CHERVIL 22

SIGNATURES

CHICKEN MILANESE

BRAISED CELERY ROOT
ROASTED MUSHROOMS
APRICOT MOSTARDA

46

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLE

115

MISO-GLAZED CHILEAN SEA BASS

SNAP PEA
SHIMEJI MUSHROOM
GINGER DASHI

56

***WAGYU 'SURF & TURF'**

6 OZ WAGYU FILET
TOPPED WITH KING CRAB
BÉARNAISE

95

FROM THE WOOD-FIRED GRILL

***BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 66

12 oz NEW YORK STRIP 74

16 oz DELMONICO RIB EYE 87

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

***THE 'TOMAHAWK' 325**

40 oz BLACK HAWK FARMS WAGYU TOMAHAWK RIBEYE
HAY-SMOKED TABLESIDE

***WAGYU**

6 oz CARRARA FILET MIGNON 71

16 OZ WESTHOLME NY STRIP 130

***JAPANESE WAGYU**

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO
75 per oz

WAGYU TASTING TRIO 650
4oz OF EACH JAPANESE WAGYU

***FROM THE SEA**

VERLASSO SALMON 44

ACCOMPANIMENTS

HALF MAINE LOBSTER 45

GRILLED GULF SHRIMP 18

*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 16

TRIO OF MUSHROOMS, MIRIN GLAZED 16

PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 18

CHARRED BROCCOLINI, SAUCE CHORON, HAZELNUTS 15



MAC & CHEESE, BLACK TRUFFLE 18

POTATO PURÉE, LOTS OF BUTTER 15

CRISPY BRUSSELS SPROUTS, HONEY & LIME 16

CREAMED SPINACH, CARAMELIZED ONION, BENTON'S BACON 16



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