

**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**

**\*HALF DOZEN EAST COAST OYSTERS** CHAMPAGNE MIGNONETTE 30

**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**

**CRISPY 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 50 DAY DRY-AGED 'COWBOY' RIB EYE 115

**\*THE 'TOMAHAWK' 325**

40 oz BLACK HAWK FARMS WAGYU TOMAHAWK RIB EYE  
HAY-SMOKED TABLESIDE

**\*WAGYU**

6 oz CARRARA FILET MIGNON 71

8 oz SNAKE RIVER FARMS RIB CAP 94

8 oz STONE AXE NEW YORK STRIP 130

**\*JAPANESE WAGYU**

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA  
36 per oz

UMAMI RIB EYE, TORIYAMA  
45 per oz

MITSUBOSHI RIB EYE, TOKUSHIMA  
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO  
75 per oz

WAGYU TASTING QUATTRO 830

4oz OF EACH JAPANESE WAGYU

**\*FROM THE SEA**

VERLASSO SALMON 44

\*MAINE HARBOR SCALLOPS 48

**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 CORN, ROASTED POBLANO, CILANTRO 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