



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

*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 22

APPETIZERS

*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 26

*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 26

PAN-SEARED CRAB CAKE YUZU TARTAR, HERB SALAD 28

*CAVIAR TWINKIE PETROSSIAN CAVIAR, YUZU CREME FRAICHE, TRADITIONAL GARNISHES 35

SALADS

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

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 SEA
BASS

BOK CHOY, MAITAKE MUSHROOM,

GINGER DASHI

58

*WAGYU
‘SURF & TURF’

6 OZ WAGYU FILET

TOPPED WITH KING CRAB

BÉARNAISE

98

FROM THE WOOD-FIRED GRILL

*BLACK ANGUS

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 66

12 oz NEW YORK STRIP 75

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

BONE MARROW BUTTER, CRISPY ONION

*‘CHEF’S CUT’ MP

CHEF'S ROTATING SELECTION OF PREMIUM CUTS

*WAGYU

6 oz SENKU FILET MIGNON, AUSTRALIA 73

8 oz SNAKE RIVER FARMS RIB CAP, IDAHO 95

8 oz STONE AXE NEW YORK STRIP, AUSTRALIA 130

*JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA

36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA

55 per oz

OLIVE FED BEEF RIBEYE, KAGAWA

75 per oz

WAGYU TASTING TRIO 650

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

CREAMED CORN, ROASTED POBLANO, CILANTRO 16

PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 18

BROCCOLINI, WAGYU VINAIGRETTE, GARLIC CRUMBLE 16



MAC & CHEESE, BLACK TRUFFLE 18

POTATO PURÉE, LOTS OF BUTTER 16

CRISPY BRUSSELS SPROUTS, HONEY & LIME 16

CREAMED SPINACH, WHITE CHEDDAR, CRISPY ONION 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