



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

JOYCE FARMS BRICK
CHICKEN

ROSEMARY GARLIC, POTATO
PURÉE, TRUFFLE PAN JUS
53

MAINE LOBSTER
POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLE
115

MISO GLAZED SEA
BASS

BOKCHOY, 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

ZA’ATAR ROASTED CARROTS, CHIMICHURRI, LABNEH 16

PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 18

ROASTED ASPARAGUS, ’NDUJA, PICKLED SHALLOT 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