

## SHELLFISH

### SHELLFISH PLATTERS 145

4 OYSTERS, 4 TIGER SHRIMP, LOBSTER TAIL, KING CRAB

 **CAST-IRON BROILED**

RED MISO BUTTER  
CHARRED LEMON  
ESPELETTE PEPPER

OR

**\*ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
CHAMPAGNE MIGNONETTE

### À LA CARTE SHELLFISH

AVAILABLE BROILED UPON REQUEST

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

CHAMPAGNE MIGNONETTE

**ALASKAN KING CRAB 46**

GREEN GODDESS

**MAINE LOBSTER TAIL 45**

DIJONNAISE

**TIGER SHRIMP COCKTAIL 32**

GIN-SPIKED COCKTAIL SAUCE

### \*PETROSSIAN MINA RESERVE

ROYAL CAVIAR HAND SELECTED FOR CHEF MICHAEL MINA

**\*CAVIAR TWINKIE 35**

PETROSSIAN CAVIAR, YUZU CREME FRAICHE, TRADITIONAL GARNISHES

**\*TRADITIONAL CAVIAR SERVICE**

SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS

**DAURENKI 140**

**BAIKA 155**

**OSSETRA 190**

**CAVIAR TASTING TRIO 465**

**\*POMMES ROYALE**

TRIO OF WAGYU TALLOW POMMES PAILLASSON

**DAURENKI 160**

**BAIKA 175**

**OSSETRA 210**

*SERVED WITH FINES HERBS & CREME FRAICHE  
YUZU LABNEH, CHAMPAGNE & WHITE CHOCOLATE*

*COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE*

*RUINART, BLANC DE BLANC 375ML, CHAMPAGNE, FRANCE NV 195*

## APPETIZERS

**\*AHI TUNA 'ROLLS' 26**

CRUNCHY ONION, SERRANO CHILI, GARLIC, PONZU

**\*A5 WAGYU HOT STONE 72**

2 OZ A5 NY STRIP, YUZU KOSHO, WASABI SEA SALT

 **\*MICHAEL'S TUNA TARTARE 38**

ASIAN PEAR, PINE NUT, HABENERO, QUAIL EGG, SESAME

**\*WAGYU STEAK TARTARE 28**

MICRO BASIL, CORNICHON, CAPER, DIJON, CIABATTA

**PAN-SEARED CRAB CAKE 28**

YUZU TARTAR, HERB SALAD, FRESNO PEPPER

**'INSTANT' BACON 26**

HERITAGE PORK BELLY, TEMPURA OYSTER, BRUSSELS

## SALADS

**THE 'WEDGE' 19**

BUTTERMILK RANCH, BACON  
EGG, TOMATO, ONION  
PORK RIND, BLUE CHEESE

**ORCHARD APPLE 18**

RADICCHIO, ENDIVE  
AGED WHITE CHEDDAR  
PECAN, MAPLE

**CLASSIC CAESAR 18**

BABY GEM LETTUCE  
TEMPURA WHITE ANCHOVY  
GARLIC STREUSEL



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



## SIGNATURE ENTREES

### JOYCE FARMS BRICK CHICKEN

OYSTER MUSHROOM, SPRING PEA PURÉE  
TRUFFLE PAN JUS

53

### MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES  
BLACK TRUFFLE

115

### \*A5 WAGYU BURGER

BACON-CURED FOIE GRAS, BLACK GARLIC AIOLI  
POMMES PAILLASSON

100

### MISO GLAZED SEA BASS

BOK CHOY, MAITAKE MUSHROOM  
GINGER DASHI

59

### \*WAGYU SURF & TURF

6 OZ SENKU FILET MIGNON  
ALASKAN KING CRAB & BERNAISE

98

### \* DRY-AGED BEELER'S PORK CHOP

CHERRY MOSTARDA, MAPLE JUS  
CRISPY SALSIFY

68

## FROM THE WOOD-FIRED GRILL

HAND-SELECTED FOR BOURBON STEAK

### \*THE 'TOMAHAWK' 325

40 oz BLACK HAWK FARMS  
WAGYU TOMAHAWK RIBEYE  
BONE MARROW BUTTER, CRISPY ONION

### \*CHEF'S CUT MP

CHEF'S ROTATING SELECTION  
OF PREMIUM CUTS

### \*BLACK ANGUS

8 oz FILET MIGNON 66  
12 oz NEW YORK STRIP 75  
16 oz DELMONICO RIBEYE 87  
22 oz 50 DAY DRY-AGED 'COWBOY' RIBEYE 115

### \*WAGYU

6 oz SENKU FILET MIGNON, AUSTRALIA 73  
8 oz SENKU RIB CAP, AUSTRALIA 95  
8 oz 2GR NEW YORK STRIP, AUSTRALIA 120

### \*JAPANESE WAGYU SERVED IN 4oz PORTIONS

A5 NY STRIP, MIYAZAKI  
36 per oz

MIZUSAKO NY STRIP, KAGOSHIMA  
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO  
75 per oz

WAGYU TASTING TRIO 650  
4oz OF EACH JAPANESE WAGYU

## FROM THE SEA

\*FAROE ISLANDS SALMON 48

\*MAINE HARBOR SCALLOPS 48

## ACCOMPANIMENTS

MAINE LOBSTER TAIL 45  
GRILLED TIGER SHRIMP 27  
\*SEARED SCALLOPS 24  
FOIE GRAS & RED WINE JUS 28

KING CRAB & BÉARNAISE 27  
LOBSTER TAIL & BÉARNAISE 47  
BLUE CHEESE & CRISPY ONION 9  
ROASTED MUSHROOM & ONION 12

BONE MARROW CRUST 10  
BLACK PEPPERCORN CRUST 6  
BLACK TRUFFLE BUTTER 5  
BONE MARROW BUTTER 8

## SAUCE TRIOS

PLEASE SELECT THREE 12

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI  
CREAMY HORSERADISH | RED WINE JUS | BOURBON PEPPERCORN SAUCE

## MARKET SIDES

BAKED POTATO, ALL THE FIXIN'S 16  
ZA'ATAR CARROTS, CHIMICHURRI, LABNEH 16  
PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 18  
ASPARAGUS, CAESAR, CRISPY GARLIC, CURED EGG 16



MAC & CHEESE, BLACK TRUFFLE 20  
POTATO PURÉE, LOTS OF BUTTER 16  
CRISPY BRUSSELS SPROUTS, HONEY & LIME 16  
CREAMED CORN, ROASTED POBLANO, CILANTRO 17



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