

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 BLANCS 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, HABANERO, 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 & BÉARNAISE

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

A SERVICE CHARGE OF 22% WILL BE ADDED TO PARTIES OF 8 OR MORE

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