SHELLFISH

SHELLFISH PLATTERS 145

4 OYSTERS, 4 GULF SHRIMP, HALF LOBSTER, 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

HALF MAINE LOBSTER 38

DIJONNAISE

GULF 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

***MICHAEL'S TUNA TARTARE 38**

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

PAN-SEARED CRAB CAKE 28

YUZU TARTAR, HERB SALAD, FRESNO PEPPER

***A5 WAGYU HOT STONE 72**

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

***WAGYU STEAK TARTARE 28**

MICRO BASIL, CORNICHON, CAPER, DIJON, CIABATTA

'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

FROM THE WOOD-FIRED GRILL

HAND-SELECTED FOR BOURBON STEAK

*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

8 oz JOKER BAVETTE, AUSTRALIA **68**

6 oz 2GR FILET MIGNON, AUSTRALIA **73**

8 oz SENKU RIB CAP, AUSTRALIA **95**

8 oz 2GR NEW YORK STRIP, AUSTRALIA **120**

18 oz 2GR RIBEYE, AUSTRALIA **165**

*THE 'TOMAHAWK' 325

38 oz JOKER WAGYU TOMAHAWK

CRISPY ONION, BONE MARROW BUTTER

*CHEF'S CUT MP

CHEF'S ROTATING SELECTION
OF PREMIUM CUTS

*JAPANESE WAGYU

SERVED IN 4oz PORTIONS

ENJOY AS A WAGYU TASTING TRIO **650**

A5 NY STRIP, MIYAZAKI
36 per oz

MIZUSAKO NY STRIP, KAGOSHIMA
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO
75 per oz

ACCOMPANIMENTS

HALF MAINE LOBSTER **38**

GRILLED GULF SHRIMP **27**

*SEARED SCALLOPS **24**

KING CRAB & BÉARNAISE **27**

ROASTED MUSHROOM & ONION **12**

FOIE GRAS & RED WINE JUS **28**

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

FROM THE SEA

*FAROE ISLANDS SALMON **48**

*MAINE HARBOR SCALLOPS **48**

SIGNATURE ENTREES

JOYCE FARMS BRICK CHICKEN

PARSNIP PURÉE, YELLOWFOOT
CHANTERELLES, TRUFFLE CHICKEN JUS

53

*A5 WAGYU BURGER

BACON-CURED FOIE GRAS, BLACK GARLIC AIOLI
POMMES PAILLASSON

100

MISO GLAZED SEA BASS

BOK CHOY, CHANTERELLE MUSHROOM
GINGER DASHI

59

*WAGYU SURF & TURF

6 OZ 2GR FILET MIGNON
ALASKAN KING CRAB & BERNAISE

98

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES, BLACK TRUFFLE

115

MARKET SIDES

BAKED POTATO, ALL THE FIXIN'S 16

ZA'ATAR CARROT, CHIMICHURRI, LABNEH 16

PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 18

ROASTED DELICATA, SPICED PEPITA, WHIPPED FETA 16

MAC & CHEESE, BLACK TRUFFLE 20

POTATO PURÉE, LOTS OF BUTTER 16

CRISPY BRUSSELS SPROUTS, HONEY & LIME 16

CREAMED SPINACH, BACON LARDON, CRISPY SHALLOT 17

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

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