


CHILLED SHELLFISH
RAW BAR - CAVIAR

- WEST COAST OYSTERS*** CHAMPAGNE MIGNONETTE 22
- HALF MAINE LOBSTER TAIL** DIJONNAISE, COCKTAIL SAUCE 27
- CHILLED GULF SHRIMP** 'GIN' COCKTAIL SAUCE 19
- ALASKAN KING CRAB** STEAMED & CHILLED 29
- SHELLFISH PLATTER*** OYSTERS, LOBSTER, SHRIMP, CRAB, CEVICHE 79 serves 2-3
-  **MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUTS, SCOTCH BONNET, MINT, SESAME 22
- BLACK RIVER OSETRA CAVIAR*** BLINI, CRISPY POTATOES, CRÈME FRAÎCHE MP

APPETIZERS

-  **DUCK SPRING ROLLS** GINGER-CHILI DIPPING SAUCE, MINT, CILANTRO 15
- DIVER SCALLOPS** BABY ZUCCHINI, SUNCHOKE, PRESERVED LEMON 22
- 'SIZZLING PANCAKE'** PORK BELLY, LOBSTER, UNI, CILANTRO, NUOC CHUM 19
- RED KURI SQUASH CAPPELLACCI** PATTY PAN, SAGE, PEPITAS, TRUFFLE BONE MARROW 18
- WOOD-GRILLED OCTOPUS** CHORIZO, EGGPLANT, PIQUILLO PEPPER, SAFFRON 20
- BABY ICEBERG WEDGE** BUTTERMILK RANCH, BLUE CHEESE, BACON, EGG, ONION 15
- QUINOA & FREEKEH** LACINATO KALE, GRAPES, DATES, HAZELNUTS, RAS EL HANOUT 14
- CLASSIC CAESAR** TORN CROUTONS, CAPERS, PARMESAN 16

ENTREES

-  **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLES 78
- ROASTED ORGANIC CHICKEN** ANCIENT GRAINS, ROMANESCO, ONION JUS 29
- PACIFIC HALIBUT** MAITAKE MUSHROOM, BAMBOO RICE, BLACK TRUFFLE DASHI 38
- BRAISED LAMB SHANK** CUCUMBER, TOMATO, BULGUR, DILL YOGURT, PANISSE 39
- DUROC PORK CHOP** BARBECUE LENTILS, MOSTARDA, FINES HERBES COULIS 36

HICKORY WOOD-FIRED GRILL

AMERICAN ANGUS

- PRIME N.Y. STRIP 14 OZ 52
- FILET MIGNON 12 OZ 56
- PETIT FILET MIGNON 8 OZ 46
- RIB CAP 8 OZ 58
- PRIME BONE-IN RIB EYE 18 OZ 58
- PORTERHOUSE FOR TWO 32 OZ 96
- KANSAS CITY N.Y. STRIP 20 OZ 64

AMERICAN HOLSTEIN

- BRANDT FARMS PETIT TENDER 9 OZ 34
- BRANDT FARMS SKIRT STEAK 10 OZ 36

AMERICAN WAGYU

- MISHIMA RESERVE FLAT IRON 10 OZ 49

AUSTRALIAN WAGYU

- TOMAHAWK RIB EYE FOR TWO 28 OZ 138

JAPANESE WAGYU

- KAGOSHIMA A5 RIB EYE 32 per ounce, 3 oz minimum

FRESH FROM THE SEA

- MEDITERRANEAN BRANZINO 8 OZ 38
- ARTIC CHAR 7 OZ 34

ACCOMPANIMENTS

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| GRILLED GULF PRAWNS 18 | SEARED LA BELLE FOIE GRAS 26 |
| GRILLED HALF MAINE LOBSTER TAIL 27 | HERB-ROASTED BONE MARROW 16 |
| BLACK TRUFFLE BUTTER 6 | SMOKED MOODY BLUE CHEESE CRUST 5 |

SAUCE TRIO 6

please select three : BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | GREEN PEPPERCORN

MARKET SIDES

VEGETABLE

- GRILLED BROCCOLI, CHILI & PARMESAN** 10
- CRISPY BRUSSELS SPROUTS, HONEY, GARLIC** 12
-  **MIRIN & SOY-GLAZED 'MAGICAL MUSHROOMS** 13
- CURRIED CARROTS, CAULIFLOWER & FREGOLA** 9

CLASSIC

-  **BLACK TRUFFLE MAC & CHEESE** 13
- CLASSIC WHIPPED POTATO PURÉE** 9
- CREAMED SPINACH, FETA, SHALLOTS** 11
- TWICE-COOKED POTATO, CHEDDAR & BACON** 10



DESIGNATES A CHEF MICHAEL MINA SIGNATURE CLASSIC

THE BOURBON CART
TABLESIDE FLIGHT 35

ENJOY A TRIO OF AMERICA'S OWN SPIRIT, INDIVIDUALLY SMOKED TABLESIDE TO ACCENTUATE EACH ONE'S PARTICULAR FLAVOR PROFILES