

CHILLED SHELLFISH
RAW BAR - CAVIAR

- WEST COAST OYSTER*** CHAMPAGNE MIGNONETTE 24
- CHILLED GULF SHRIMP** 'GIN' COCKTAIL SAUCE, DIJONNAISE 25
- ALASKAN KING CRAB** TRADITIONAL ACCOMPANIMENTS 34
- SHELLFISH PLATTER*** OYSTER, LOBSTER, PRAWN, CRAB LEG, SALMON POKE 89 serves 2-3
-  **MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME 24
- BLACK RIVER OSETRA CAVIAR*** BLINI, CRISPY POTATO, CRÈME FRAÎCHE 198

APPETIZERS

- DUCK SPRING ROLL** GINGER-CHILI DIPPING SAUCE, MINT, CILANTRO 16
- DIVER SCALLOP** ENGLISH PEA, TAMARIND BROWN BUTTER, GOLDEN RAISIN 22
- 'PIGS & FIGS'** PORK BELLY, MASA CAKE, CHILI THREAD, PEANUT MOLE 19
- SPANISH OCTOPUS** CHORIZO, EGGPLANT, PIQUILLO PEPPER, SAFFRON 20

SALADS

- BABY ICEBERG WEDGE** BUTTERMILK RANCH, BLUE CHEESE, BACON, EGG, ONION 15
- QUINOA & FREEKEH** KALE, GRAPE, DATE, HAZELNUT, RAS EL HANOUT 14
- CLASSIC CAESAR** TORN SOURDOUGH CROUTON, CAPER, PARMESAN 16
- BUTTER BIBB LETTUCE** RADISH, CUCUMBER, CABERNET VINAIGRETTE 13

ENTREES

-  **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE 84
- PACIFIC HALIBUT** BEECH MUSHROOM, BAMBOO RICE, BLACK TRUFFLE DASHI 42

CUTS FROM LAND AND SEA

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| AMERICAN BLACK ANGUS | <ul style="list-style-type: none"> CENTER CUT FILET MIGNON 8 OZ 49 NEW YORK STRIP 14 OZ 56 DELMONICO RIB EYE 16 OZ 58 SPINALIS RIB EYE CAP 8 OZ 62 |
| DRY AGED BONE-IN CUTS | <ul style="list-style-type: none"> KANSAS CITY 18 OZ 67 COWBOY RIB EYE 20 OZ 74 PORTERHOUSE FOR TWO 32 OZ 118 |
| AUSTRALIAN WAGYU | TOMAHAWK RIB EYE FOR TWO 30 OZ 158 |
| JAPANESE WAGYU | KAGOSHIMA A5 RIB EYE 30 per ounce, 5 oz minimum |
| FROM THE PASTURE | <ul style="list-style-type: none"> MARY'S CHICKEN BREAST 10 OZ 34 RACK OF LAMB 12 OZ 56 DUROC PORK CHOP 14 OZ 38 |
| FRESH FROM THE SEA | <ul style="list-style-type: none"> MEDITERRANEAN BRANZINO 10 OZ 42 ORA KING SALMON 7 OZ 34 JAPANESE DIVER SCALLOPS 44 |


ACCOMPANIMENTS

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| WHOLE MAINE LOBSTER TAIL 36 | TRUFFLE BUTTERED BONE MARROW 9 |
| GRILLED GULF OF MEXICO PRAWN 18 | ALASKAN KING CRAB OSCAR 14 |
| CARAMELIZED VIDALIA ONION 5 | SMOKED MOODY BLUE CHEESE CRUST 6 |

SAUCE TRIO 6

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

MARKET SIDES

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| <p>VEGETABLE</p> <ul style="list-style-type: none"> GRILLED BROCCOLI, CHILI & PARMESAN 10 CRISPY BRUSSELS SPROUT, HONEY PALM SYRUP 12 MIRIN & SOY-GLAZED 'MAGICAL' MUSHROOM 13 ASPARAGUS, PRESERVED LEMON GREMOLATA 12 | <p>CLASSIC</p> <ul style="list-style-type: none">  BLACK TRUFFLE MAC & CHEESE 14 YUKON GOLD POTATO PURÉE 10 CREAMED SPINACH, FETA, SHALLOT 12 CRUSHED POTATO, BACON, CHEDDAR 11 |
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 DESIGNATES A CHEF MICHAEL MINA SIGNATURE CLASSIC

THE BOURBON CART

ENJOY A TRIO OF AMERICA'S OWN SPIRIT, INDIVIDUALLY SMOKED TABLESIDE TO ACCENTUATE EACH ONE'S PARTICULAR FLAVOR PROFILE
TABLESIDE FLIGHT \$35