

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 21
- ALASKAN KING CRAB** STEAMED & CHILLED 32
- 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 CHAM 19
- RICOTTA GNOCCHI** SPRING PEAS, SQUID INK, GARLIC CHIPS, PEA SHOOTS 16
- WOOD-GRILLED OCTOPUS** CHORIZO, EGGPLANT, PIQUILLO PEPPER, SAFFRON 20

SALADS

- BABY ICEBERG WEDGE** BUTTERMILK RANCH, BLUE CHEESE, BACON, EGG, ONION 15
- QUINOA & FREEKEH** KALE, GRAPES, DATES, HAZELNUTS, RAS EL HANOUT 14
- CLASSIC CAESAR** TORN CROUTONS, CAPERS, PARMESAN 16
- FARMER'S MARKET GREENS** RADISH, CUCUMBER, CABERNET VINAIGRETTE 13

ENTREES

-  **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLES 78
- ROASTED ORGANIC CHICKEN** ANCIENT GRAINS, ROMANESCO, ONION JUS 32
- 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

- FILET MIGNON 8 OZ 48
- BONE-IN FILET 14 OZ 64

USDA PRIME ANGUS

- NEW YORK 14 OZ 52
- RIB EYE 16 OZ 57
- SKIRT STEAK 9 OZ 38
- RIB EYE CAP 8 OZ 62

BONE-IN DRY AGED PRIME

- KANSAS CITY 18 OZ 62
- COWBOY RIB EYE 22 OZ 67

SHARED FOR TWO

PLEASE ALLOW TIME TO PREPARE

- PORTERHOUSE 32 OZ 114
- TOMAHAWK 36 OZ 148

JAPANESE WAGYU

TRIPLE SEARED IN MALDON SEA SALT, MIRIN, PONZU

- KAGOSHIMA A5 RIB EYE 30 per ounce, 5 oz minimum

FRESH FROM THE SEA

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

ACCOMPANIMENTS

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| GRILLED HALF MAINE LOBSTER TAIL 27 | SEARED LA BELLE FOIE GRAS 26 |
| GRILLED GULF OF MEXICO PRAWNS 11 | HERB-ROASTED BONE MARROW & BACON 9 |
| WAGYU BLACK TRUFFLE BUTTER 8 | ALASKAN KING CRAB OSCAR 14 |
| CARAMALIZED VIDALIA ONIONS 5 | SMOKED MOODY BLUE CHEESE CRUST 6 |

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** 11

CLASSIC

-  **BLACK TRUFFLE MAC & CHEESE** 13
- YUKON GOLD POTATO PURÉE** 10
- CREAMED SPINACH, FETA, SHALLOTS** 12
- CRUSHED PEE WEE POTATO, BACON, CHEDDAR** 11

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE CLASSIC

PRIME RIB ROAST SUNDAYS

SPRING PEAS & CARROTS, YUKON GOLD POTATO PURÉE, YORKSHIRE PUDDING, BORDELAISE
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