

CHILLED SHELLFISH
RAW BAR - CAVIAR

- WEST COAST OYSTER*** CHAMPAGNE MIGNONETTE 22
- HALF MAINE LOBSTER TAIL** DIJONNAISE, COCKTAIL SAUCE 29
- CHILLED GULF SHRIMP** 'GIN' COCKTAIL SAUCE 21
- ALASKAN KING CRAB** STEAMED & CHILLED 32
- SHELLFISH PLATTER*** OYSTER, LOBSTER, SHRIMP, CRAB, POKE 79 serves 2-3
-  **MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME 22
- BLACK RIVER OSETRA CAVIAR*** BLINI, CRISPY POTATO, CRÈME FRAÎCHE 195


APPETIZERS

- DUCK SPRING ROLL** GINGER-CHILI DIPPING SAUCE, MINT, CILANTRO 15
- DIVER SCALLOP** BABY ZUCCHINI, SUNCHOKE, PRESERVED LEMON 22
- 'TREASURE OF THE SEA'** CRAB CAKE, LOBSTER, UNI, SALMON ROE, AVOCADO, PONZU 25
- RICOTTA GNOCCHI** SPRING PEA, SQUID INK, GARLIC CHIP, PEA SHOOT 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, GRAPE, DATE, HAZELNUT, RAS EL HANOUT 14
- CLASSIC CAESAR** TORN CROUTON, CAPER, PARMESAN 16
- BUTTER BIBB LETTUCE** RADISH, CUCUMBER, CABERNET VINAIGRETTE 13

ENTREES

-  **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE 78
- ROASTED ORGANIC CHICKEN** ANCIENT GRAIN "RISOTTO", BROCCOLINI, ONION JUS 34
- PACIFIC HALIBUT** MAITAKE MUSHROOM, BAMBOO RICE, BLACK TRUFFLE DASHI, BOK CHOY 42
- BRAISED LAMB SHANK** CUCUMBER, TOMATO, BULGUR, DILL YOGURT, PANISSE 39

HICKORY WOOD-FIRED GRILL

AMERICAN ANGUS

- PETITE FILET MIGNON 8 OZ 48
- CENTER CUT FILET 12 OZ 58
- SKIRT STEAK 9 OZ 38

USDA PRIME ANGUS

- NEW YORK 14 OZ 54
- DELMONICO RIB EYE 16 OZ 57
- SPINALIS RIB EYE CAP 8 OZ 62

BONE-IN DRY AGED

- KANSAS CITY 18 OZ 65
- BONE-IN FILET 14 OZ 78
- COWBOY RIB EYE 20 OZ 74

SHARED FOR TWO

PLEASE ALLOW TIME TO PREPARE

- PORTERHOUSE 32 OZ 115

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 29 | SEARED LA BELLE FOIE GRAS 26 |
| GRILLED GULF OF MEXICO PRAWN 11 | HERB-ROASTED BONE MARROW & BACON 9 |
| WAGYU BLACK TRUFFLE BUTTER 8 | 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

VEGETABLE

- GRILLED BROCCOLI, CHILI & PARMESAN** 10
- CRISPY BRUSSELS SPROUT, HONEY, GARLIC** 12
- MIRIN & SOY-GLAZED 'MAGICAL' MUSHROOM** 13
- CURRIED CARROT, CAULIFLOWER & FREGOLA** 11

CLASSIC

-  **BLACK TRUFFLE MAC & CHEESE** 14
- YUKON GOLD POTATO PURÉE** 10
- CREAMED SPINACH, FETA, SHALLOT** 12
- CRUSHED PEE WEE POTATO, BACON, CHEDDAR** 11

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE CLASSIC

PRIME RIB ROAST SUNDAYS

SPRING PEA & CARROT, YUKON GOLD POTATO PURÉE, YORKSHIRE PUDDING, BORDELAISE
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