

**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** BRENTWOOD CORN, MASA, ESPELETTE, COTIJA, FINGER LIME 22
- 'TREASURE OF THE SEA'** CRAB CAKE, LOBSTER, UNI, SALMON ROE, AVOCADO, PONZU 24
- 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 CROUTON, CAPER, PARMESAN 16
- BUTTER BIBB LETTUCE** RADISH, CUCUMBER, CABERNET VINAIGRETTE 13

**ENTREES**

-  **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE 78
- FREE RANGE CHICKEN** ANCIENT GRAIN "RISOTTO", BROCCOLINI, ONION JUS 34
- PACIFIC HALIBUT** MAITAKE MUSHROOM, BAMBOO RICE, BLACK TRUFFLE DASHI, BOK CHOY 42
- RACK OF LAMB** CUCUMBER, TOMATO, BULGUR, DILL YOGURT, PANISSE 56

**CUTS FROM LAND AND SEA**

**AMERICAN ANGUS**

- PETITE FILET MIGNON 8 OZ 48
- CENTER CUT FILET 12 OZ 58
- SKIRT STEAK 9 OZ 38
- NEW YORK 14 OZ 54
- DELMONICO RIB EYE 16 OZ 57
- SPINALIS RIB EYE CAP 8 OZ 62

**BONE-IN CUTS**

- KANSAS CITY 18 OZ 65
- COWBOY RIB EYE 20 OZ 74
- PORTERHOUSE FOR TWO 32 OZ 115

**AUSTRALIAN WAGYU**

- TOMAHAWK RIB EYE FOR TWO 30 OZ 154

**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**

- |                                    |                                    |
|------------------------------------|------------------------------------|
| GRILLED HALF MAINE LOBSTER TAIL 29 | SEARED LA BELLE FOIE GRAS 26       |
| GRILLED GULF OF MEXICO PRAWN 16    | 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 PALM SYRUP** 12
- MIRIN & SOY-GLAZED 'MAGICAL' MUSHROOM** 13
- ASPARAGUS, PRESERVED LEMON GREMOLATA** 12

**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

**MICHAEL MINA'S TASTING ROOM**

CELEBRATING WINES FROM AROUND THE WORLD

FLIGHT OF THREE \$10 FOUR \$15 FIVE \$25