

CHILLED SHELLFISH
RAW BAR - CAVIAR

- WEST COAST OYSTER*** CHAMPAGNE MIGNONETTE 22
- CHILLED GULF SHRIMP** 'GIN' COCKTAIL SAUCE, DIJONNAISE 24
- ALASKAN KING CRAB** TRADITIONAL ACCOMPANIMENTS 32
- SHELLFISH PLATTER*** OYSTER, LOBSTER, PRAWN, CRAB LEG, SALMON POKE 84 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** CAULIFLOWER, TAMARIND BROWN BUTTER, GOLDEN RAISIN 22
- 'PIGS & FIGS'** PORK BELLY, PULLED PORK TAMALES, 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 78
- PACIFIC HALIBUT** BEECH MUSHROOM, BAMBOO RICE, BLACK TRUFFLE DASHI 42

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

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

FROM THE PASTURE

- JIDORI CHICKEN BREAST 10 OZ 34
- RACK OF LAMB 12 OZ 56
- DUROC PORK CHOP 14 OZ 36

FRESH FROM THE SEA

- MEDITERRANEAN BRANZINO 10 OZ 42
- NORTHERN ATLANTIC SALMON 7 OZ 34
- JAPANESE DIVER SCALLOPS 44

ACCOMPANIMENTS

- | | |
|---------------------------------|----------------------------------|
| 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

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 POTATO, BACON, CHEDDAR** 11

 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