

**SHELLFISH PLATTER 94**

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

**HOT MISO BUTTERED**  
 RED MISO BUTTER  
 CHARRED LEMON  
 LEMONGRASS TEA

**ICE-COLD**  
 GIN-SPIKED COCKTAIL  
 SAUCE GREEN GODDESS  
 MIGNONETTE

- A LA CARTE SEAFOOD** **WEST COAST OYSTER\*** HALF DOZEN, MIGNONETTE **24**  
**CRUDO-CAVIAR** **SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **26**  
**1/4 LB. ALASKAN KING CRAB** GREEN GODDESS, DIJONNAISE **36**  
**MICHAEL'S AHI TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**  
**HAMACHI 'ROLLS'\*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **22**  
**CAVIAR PARFAIT\*** POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA **59**
- APPETIZERS** **HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISH, GRILLED PITA BREAD **23**  
**CHARRED OCTOPUS** CANNELINI BEANS, FENNEL, PIQUILLO PEPPERS, CITRUS **25**  
**PORK BELLY PANCIT NOODLE** SANTA BARBARA UNI, CRAB, TROUT ROE, CHILI THREAD **24**  
**DUCK SPRING ROLLS** GINGER-CHILI, SHITAKE, CILANTRO, SCALLION **16**
- SALADS** **THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **15**  
**BIBB LETTUCE SALAD** WATERMELON RADISH, CUCUMBER, CABERNET VINAIGRETTE **14**  
**CAESAR SALAD** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **16**

**SIGNATURES**

<p><b>MAINE LOBSTER POT PIE</b>                  BRANDIED LOBSTER CREAM                  MARKET VEGETABLE  <b>89</b></p>	<p><b>MARY'S 'BRICK' CHICKEN</b>                  CHANTERELLE                  SQUASH AGNOLOTTI  <b>36</b></p>	<p><b>GRILLED MEDITERRANEAN BRANZINO</b>                  BLACK POMODORO                  KUSHARI  <b>44</b></p>	<p><b>DUKKAH-SPICED COLORADO LAMB SHANK</b>                  BULGAR WHEAT TABBOULEH                  POMEGRANATE  <b>48</b></p>
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**FROM THE GRILL**

- BLACK ANGUS BEEF**  
 7 oz. PETIT FILET MIGNON **52**  
 12 oz. FILET MIGNON **65**  
 14 oz. NEW YORK STRIP **57**  
 16 oz. DELMONICO RIB EYE **59**  
 8 oz. SPINALIS RIB EYE CAP **62**
- BONE-IN CUTS**  
 18 oz. PRIME BONE-IN NEW YORK STRIP **78**  
 20 oz. PRIME COWBOY RIB EYE **80**  
 32 oz. PRIME PORTERHOUSE FOR TWO **129**
- WORLD WIDE WAGYU**  
 A5 JAPANESE, KAGOSHIMA STRIP **36** PER OUNCE 3 oz minimum.  
 10 oz. AMERICAN MISHIMA RESERVE EYE OF RIB **95**  
 30 oz AUSTRALIAN TOMAHAWK FOR TWO **159**
- FROM THE SEA**  
 7 oz. VERLASSO SALMON **36**  
 6 oz. MAINE DAY BOAT SCALLOPS **43**

**ACCOMPANIMENTS**

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|-------------------------------|-----------------------------|
| HALF MAINE LOBSTER <b>48</b>  | HORSERADISH CRUST <b>5</b>  |
| GRILLED GULF PRAWNS <b>18</b> | KING CRAB OSCAR <b>16</b>   |
| BONE MARROW & TOAST <b>16</b> | SMOKED BLUE CHEESE <b>6</b> |

**SAUCE TRIO 6**

PLEASE SELECT THREE : or 2 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI | RED WINE DEMI

**MARKET SIDES**

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|---|--|
| <b>VEGETABLE</b>                                      | <b>CLASSIC</b>   |
| ASPARAGUS POLONAISE, BROWN BUTTER <b>13</b>           | CLASSIC POTATO PUREE <b>12</b>   |
| BRUSSELS SPROUTS, CHILI, SOY CARAMEL <b>12</b>        | BLACK TRUFFLE MAC & CHEESE <b>15</b>  |
| WHITE SOY MIRIN GLAZED TRIO OF MUSHROOM <b>14</b>     | CREAMED SPINACH, FETA, KATAIFI <b>13</b>   |
| FRIED CAULIFLOWER, HARISSA, GUANCIALE <b>12</b>       | CRUSHED POTATO, GARLIC, ROSEMARY <b>14</b>   |
| EARL GREY STEAMED BROCCOLI, PRESERVED LEMON <b>13</b> | BAKED POTATO, SOUR CREAM, BACON MARMALADE <b>13</b>  |

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES