

SHELLFISH PLATTERS 95

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

**À LA CARTE
CHILLED SEAFOOD**

CHEF'S OYSTER SELECTION* HALF DOZEN, ATLANTIC COAST 22

1/2 MAINE LOBSTER DIJONNAISE 42

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 26

1/4 LB. KING CRAB GREEN GODDESS 42

CHEF'S CAVIAR SELECTION IMPERIAL 125 | OSSETRA 175 | OOO 250 | TASTING TRIO 500

APPETIZERS

MICHAEL'S AHI TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 24

TUNA 'ROLLS'* CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU 21

CHARRED OCTOPUS GREEN GARLIC, GREEN ONION, TOASTED ALMONDS 28

HAND-CUT STEAK TARTARE* TRADITIONAL GARNISHES, GRILLED NAAN 27

MARYLAND CRABCAKE PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS 24

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 18

CAESAR SALAD BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 16

BIBB LETTUCE SALAD WHITE ASPARAGUS, CUCUMBER, CITRUS VINAIGRETTE 15

SIGNATURES

**MAINE
LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

88

**GREEN CIRCLE
'BRICK' CHICKEN**

BLACK TRUFFLES
MUSHROOM AGNOLOTTI

56

**GINGER-SCALLION
LOCAL ROCKFISH**

CHINESE BLACK BEANS
BABY BOK CHOY

48

**'BOURBON FEAST'
48 OZ. WAGYU
RIB EYE**

ARGENTINIAN STYLE SIDES
DUO OF CHIMICHURRI

195

FROM THE WOOD-FIRED GRILL

ANGUS BEEF

8 oz. BLACK ANGUS FILET MIGNON 57

12 oz. NEW YORK STRIP 67

16 oz. DELMONICO RIB EYE 81

18 oz. 35 DAY DRY-AGED BONE-IN NEW YORK STRIP 87

38 oz. PRIME PORTERHOUSE 140

10 oz. HANGER STEAK 41

WORLD WIDE WAGYU

SANUKI WAGYU SODOSHIMA, JAPAN

KAGAWA PREFECTURE 3 OZ. MINIMUM 100/oz.

A5 RIB CAP, KAGOSHIMA, JAPAN 40 PER OUNCE.

A5 RIB EYE, KAGOSHIMA, JAPAN 42 PER OUNCE.

A5 NY STRIP, KAGOSHIMA, JAPAN 44 PER OUNCE

MICHAEL'S TRIO OF A5, THREE OUNCES OF EACH 320

8 oz. 7X FILET OF RIB, USA 78

14 oz. 7X RIB EYE, USA 94

16 oz. DARLING DOWNS NEW YORK STRIP, AUSTRALIA 91

10 oz. DARLING DOWNS FLAT IRON, AUSTRALIA 52

LAND & SEA

PORK DELMONICO 45

6 oz. ARTIC CHAR 36

6 oz. AHI TUNA STEAK 48

U-10 DAY BOAT SCALLOPS 48

ACCOMPANIMENTS

HALF MAINE LOBSTER 42

GRILLED SHRIMP 30

TRUFFLE BUTTER 5

HORSERADISH CRUST 4

MARYLAND CRAB & HOLLANDAISE 24

BLUE CHEESE & ONION GRATIN 9

SAUCE TRIO 7

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | AJI VERDE | CAROLINA BBQ | AU POIVRE | CHIMICHURRI

MARKET SIDES

VEGETABLE

WHITE ASPARAGUS POLONAISE, BROWN BUTTER 19

BRUSSELS SPROUTS, PEANUTS & SOY CARAMEL 16

TRIO OF MUSHROOMS, MIRIN GLAZED 14

CAULIFLOWER, WALNUT STREUSEL 13

WINTER POLE BEANS, SHALLOT VINAIGRETTE 14

CLASSIC

MICHAEL'S BLACK TRUFFLE MAC & CHEESE 14 add lobster +16

WHIPPED POTATOES, CLASSIC GRAVY 12

SALT-BAKED POTATO, ALL THE FIXINS 11

PEE WEE POTATOES, FINES HERBS 13

CREAMED SPINACH, CRISPY SHALLOTS 15

MICHAEL'S 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