

(M) HOT MISO BUTTERED SHELLFISH PLATTER 105
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB, LEMONGRASS TEA

- CHILLED SEAFOOD**
- BOURBON STEAK SHELLFISH TOWERS*** AMERICAN MERRIOR **TASTING 68 | SIGNATURE 162**
 - RAW OYSTER SELECTION*** HALF DOZEN, ATLANTIC COAST **22**
 - 1/2 MAINE LOBSTER** DIJONNAISE **42**
 - SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **26**
 - ALASKAN KING CRAB** 1/4 LB. GREEN GODDESS **26**
 - (M) CAVIAR PARFAIT*** POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA **58**
 - CHEF'S CAVIAR SELECTION** IMPERIAL **125** | OSSETRA **175** | OOO **250** | TASTING TRIO **500**
- APPETIZERS**
- CHARRED OCTOPUS** GREEN GARLIC, ONION, TOASTED ALMONDS **28**
 - (M) MICHAEL'S AHI TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **25**
 - HAND-CUT STEAK TARTARE*** TRADITIONAL GARNISHES, GRILLED NAAN **27**
 - YELLOW TOMATO GAZPACHO** BASIL, FIG, GINGER **18**
 - MARYLAND CRABCAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS **25**
 - ATLANTIC FLUKE CRUDO** TROUT ROE, PASSION FRUIT, CALAMANSI, LEMON VERBENA **22**
 - HIRAMASA CRUDO** HAKUREI TURNIP, GREEN TOMATO, LEMON ASH **22**
- SALADS**
- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**
 - CAESAR SALAD** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **18**
 - BIBB LETTUCE SALAD** WHITE ASPARAGUS, CUCUMBER, SHERRY VINAIGRETTE **17**

SIGNATURES

<p>MAINE LOBSTER POT PIE</p> <p>BRANDIED LOBSTER CREAM MARKET VEGETABLES</p> <p>88</p>	<p>GREEN CIRCLE 'BRICK' CHICKEN</p> <p>BLACK TRUFFLES MUSHROOM AGNOLOTTI</p> <p>56</p>	<p>GINGER-SCALLION LOCAL ROCKFISH</p> <p>CHINESE BLACK BEANS BABY BOK CHOY</p> <p>48</p>	<p>'BOURBON FEAST' 48 OZ. RIB EYE</p> <p>ARGENTINIAN STYLE SIDES DUO OF CHIMICHURRI</p> <p>210</p>
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FROM THE WOOD-FIRED GRILL

WORLD WIDE WAGYU

A5 RIB CAP, KAGOSHIMA, JAPAN 40 PER OUNCE.
A5 RIB EYE, KAGOSHIMA, JAPAN 42 PER OUNCE
A5 NY STRIP, KAGOSHIMA, JAPAN 44 PER OUNCE.

MINIMUM 3 OUNCES PER ORDER



TRIO OF A5, THREE OUNCES OF EACH CAP, EYE, & STRIP **320**

8 oz. 7X FILET OF RIB, USA **78**
10 oz. 7X PETITE NEW YORK STRIP, USA **97**
14 oz. 7X RIB EYE, USA **94**
16 oz. DARLING DOWNS NEW YORK STRIP, AUSTRALIA **91**
10 oz. DARLING DOWNS FLAT IRON, AUSTRALIA **52**

ANGUS BEEF

12 oz. NEW YORK STRIP **67**
16 oz. PAINTED HILLS RIB EYE **81**
18 oz. 35 DAY DRY-AGED BONE-IN NEW YORK STRIP **87**
8 oz. BLACK ANGUS FILET MIGNON **57**
10 oz. HANGER STEAK **41**

LAND & SEA

6 oz. AHI TUNA STEAK **48**
U-10 DAY BOAT SCALLOPS **48**
6 oz. ARCTIC CHAR **36**
16 oz. HERITAGE PORK DELMONICO **45**

ACCOMPANIMENTS

HALF MAINE LOBSTER 42	HORSERADISH CRUST 4
GRILLED SHRIMP 30	MARYLAND CRAB & HOLLANDAISE 24
TRUFFLE BUTTER 5	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
- POLE BEANS, SHALLOT VINAIGRETTE** 14

CLASSIC

- (M) BLACK TRUFFLE MAC & CHEESE** 14 add lobster +16
- WHIPPED POTATOES, CLASSIC GRAVY** 13
- SALT-BAKED POTATO, ALL THE FIXINS** 11
- CREAMED SPINACH, CRISPY SHALLOTS** 15
- PEE WEE POTATOES, FINES HERBES** 13



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