

SHELLFISH PLATTERS 89

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



CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
CHAMPAGNE MIGNONETTE

**À LA CARTE
CHILLED SHELLFISH**

AVAILABLE BROILED
UPON REQUEST

CHEF'S OYSTER SELECTION CHAMPAGNE MIGNONETTE **4 each**

1/4 LB. KING CRAB GREEN GODDESS **25**

1/2 MAINE LOBSTER DIJONNAISE **30**

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **19**

APPETIZERS

AHI TUNA 'ROLLS' CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **18**

SALMON TATAKI YOUNG GINGER, SNAP PEAS, HOLY BASIL, SHIRO DASHI VINAIGRETTE **17**



MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **24**

ROASTED CAULIFLOWER SOUP HAZELNUTS, GOLDEN RAISINS, GRAFFITI CAULIFLOWER **14**

HAND-CUT WAGYU STEAK TARTARE TRADITIONAL GARNISHES, GRILLED PITA BREAD **20**

FOIE GRAS DONUT POACHED PEARS, TOASTED ALMONDS, BARREL-AGED MAPLE SYRUP **26**

'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE **17**

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RINDS, BUTTERMILK **16**

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECANS, MAPLE **15**

BABY KALE SHAVED VEGETABLES, BEET 'NOODLES', POMEGRANATE MOLASSES **14**

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **16**

SIGNATURES



**MAINE
LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

85

**JOYCE FARMS'
HERITAGE
BRICK CHICKEN**

'TENNESHOOTOE' HAM
MUSHROOM AGNOLOTTI

34

**BROILED WHOLE
BUCKSNORT RANCH
TROUT**

GINGER & SCALLIONS
CHINESE BLACK BEAN

36

**HICKORY-SMOKED &
PASTRAMI-SPICED
BEEF SHORT RIB**

HORSERADISH POTATO PURÉE
TOMATO HOLLANDAISE

78

FROM THE OAK-FIRED GRILL

PRIME ANGUS BEEF

PROUDLY FEATURING CREEKSTONE FARMS

10 oz SKIRT STEAK **38**

8 oz FILET MIGNON **49**

14 oz NEW YORK STRIP **51**

16 oz DELMONICO RIB EYE **49**

22 oz BONE-IN 'COWBOY' RIB EYE **65**

16 oz DRY AGED BONE-IN NEW YORK STRIP **68**

32 oz TOMAHAWK RIB EYE **175**

WAGYU

JAPANESE A5 STRIPLOIN **4 oz or 8 oz MP**

6 oz AUSTRALIAN FILET MIGNON **53**

8 oz AMERICAN EYE OF RIB **59**

8 oz AMERICAN 'RIB CAP' **85**

FROM THE SEA

ORA KING SALMON **34**

U-10 SCALLOPS **35**

ACCOMPANIMENTS

HALF MAINE LOBSTER **30**

HORSERADISH CRUST **4**

GRILLED GULF SHRIMP **15**

KING CRAB & BÉARNAISE **16**

BLACK TRUFFLE BUTTER **5**

BLUE CHEESE GRATIN **5**

SAUCE TRIO 6

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | GREEN PEPPERCORN

MARKET SIDES

VEGETABLE

EARL GREY-STEAMED BROCCOLI, BROWN BUTTER **10**

CRISPY BRUSSELS SPROUTS, HONEY & LIME **12**

TRIO OF MUSHROOMS, MIRIN GLAZED **14**

FRIED CAULIFLOWER, CALABRIAN CHILI **10**

CLASSIC



MAC & CHEESE, BLACK TRUFFLE 15

POTATO PURÉE, LOTS OF BUTTER 13

ANSON MILLS CAROLINA GOLD RICE, FINES HERBES 10

BAKED POTATO, 'ALL THE FIXINS' 12



DESIGNATES A CHEF MICHAEL MINA SIGNATURE