

STRIPSTEAK

A MICHAEL MINA RESTAURANT

SEAFOOD TOWERS

— CHÂTEAU TOWER 75 —

1/2 maine lobster · lobster salad · 3 chilled shrimp · 6 oysters · king crab

— IMPERIAL TOWER 125 —

whole maine lobster · lobster salad · 6 chilled shrimp · one dozen oysters · king crab · tuna tartare

{ SEAFOOD · SHELLFISH · CAVIAR }

OYSTERS	east or west coast, mignonette, grilled lemon · half dz 18 1 dz 36
KING CRAB	alaskan, grilled lemon, tarragon dressing · 28
JUMBO SHRIMP	sapphire gin, cocktail sauce · 24
MAINE LOBSTER	duet of 1/2 tail and chilled lobster claw salad · 32
TUNA TARTARE	ahi, pine nuts, mint, sesame oil, ancho chili, asian pear · 26
SALMON TORO	malbec marinated, pumpernickel, horseradish, dill · 20
HAMACHI	crudo, florida mango, hazelnut, grapefruit · 24
CAVIAR	scallion pancakes, smoked salmon deviled quail eggs, vodka crème fraiche iranian asetra · 295 siberian osetra baerii · 120

{ APPETIZERS }

STEAK TARTARE	truffle, roasted garlic, crispy yukon potato · 23
OCTOPUS	grilled, sunchoke barigoule, black garlic, double-smoked bacon · 22
SCALLOPS	roasted, jamón serrano, marcona almond, celery, green strawberry · 26
CRAB CAKE	blue crab, coconut-curry cream, pickled papaya, basil · 25
“INSTANT BACON”	braised pork belly, smoked pineapple, radish salad · 24
FOIE GRAS	pan-seared, apricot marmalade, cashew dukkah, brioche · 32

{ SALADS }

KALE	asian pear, miso vinaigrette, shrimp crisps · 17
SPRING GREENS	calamansi dressing, avocado, watermelon radish · 15
CAESAR	reggiano cheese, baby gem, cracked pepper · 15
BLT WEDGE	blue cheese, cherry tomato, pickled shallot, crispy bacon · 16

{ ENTRÉES }

SCOTTISH SALMON	black lentils, vierge provençale, fino sherry butter · 41
ROASTED ALASKAN HALIBUT	malossol sturgeon caviar, shoyu choron, asparagus · 47
BLACK TRUFFLE RISOTTO	63° egg, vidalia onion, green apple, celeriac · 45
GALLUS BRAUN CHICKEN	miso blanquette, chicken confit, bunashimeji mushroom · 39
MARJORAM-SCENTED LAMB RACK	smokey eggplant, baharat, baby zucchini, broiled tomato · 46
LOBSTER POT PIE	lobster brandy cream, seasonal vegetables, truffle · 72

{ FROM THE WOOD-BURNING GRILL }

— MOYER FARMS ANGUS —

8 oz filet mignon · 45
16 oz dry-aged prime bone-in ny stripsteak · 53
14 oz prime boneless rib eye · 48
14 oz bone-in filet mignon · 66
14 oz wood-grilled veal chop · 59
18 oz châteaubriand · 95
dry-aged prime bone-in rib eye · mp

— WAGYU —

8 oz american rib cap · mp
12 oz australian skirt · 49
50 oz australian tomahawk · 150

— JAPANESE MIYAZAKI —
PREFECTURE

A5 striploin · 34 per oz

— STEAK ACCOMPANIMENTS —

yuzukoshō béarnaise · 2	chimichurri · 2	jumbo gulf shrimp · 6 ea
stripsteak · 2	black truffle butter · 4	king crab oscar · 22
au poivre · 2	bourbon caramelized onions · 5	half maine lobster tail · 24
bordelaise · 2	smoked blue cheese · 6	seared foie gras · 24
house-made sriracha · 2	butter-fried egg · 5	seasonal truffles · mp

{ STRIPSTEAK SIDES }

TRUFFLE MAC & CHEESE · 14	10 · YAM PURÉE & QUESO FRESCO
CREAMED SPINACH · 10	12 · CHARRED BROCCOLINI
LOADED BAKED POTATO · 12	14 · SAUTÉED MUSHROOMS & ONIONS
PARMESAN TRUFFLE FRIES · 13	12 · HARICOT VERTS & ALMOND
WHIPPED YUKON GOLD POTATOES · 12	13 · CRISPY BRUSSELS SPROUTS

TRIO OF SIDES · 30

- choose any three -

applicable taxes and 18% service charge will be added to all checks

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at
greater risk of serious illness from raw oysters and should eat oysters fully cooked. if unsure of your risk, consult a physician