

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 BRAVAS, FENNEL, EGGPLANT, CHORIZO, PIQUILLO PEPPER, SAFFRON **22**
PORK BELLY PANCIT NOODLE SANTA BARBARA UNI, CRAB, TROUT ROE, CHILI THREAD **24**
ENGLISH PEA SOUP BAYONNE HAM, PEA SHOOT, SNAP PEA, 7 MINUTE EGG **16**
- SALADS** **CAESAR SALAD** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **16**
BIBB LETTUCE SALAD WATERMELON RADISH, CUCUMBER, CABERNET VINAIGRETTE **14**
THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **15**

SIGNATURES

<p>MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM MARKET VEGETABLE 89</p>	<p>MARY'S 'BRICK' CHICKEN BLACK TRUFFLE MUSHROOM AGNOLOTTI 36</p>	<p>ROASTED GINGER-SCALLION TAI SNAPPER CHINESE BLACK BEAN BABY BOK CHOY 44</p>	<p>DUKKAH-SPICED COLORADO LAMB SHANK BULGAR WHEAT TABBOULEH POMEGRANATE 48</p>
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FROM THE GRILL

- BLACK ANGUS BEEF**
 8 oz. FILET MIGNON **52**
 14 oz. PRIME NEW YORK STRIP **57**
 16 oz. PRIME DELMONICO RIB EYE **59**
 8 oz. SPINALIS RIB EYE CAP **62**
- BONE-IN CUTS**
 16 oz. PRIME 35 DAY DRY-AGED BONE-IN NEW YORK STRIP **72**
 20 oz. PRIME COWBOY RIB EYE **74**
 32 oz. PRIME PORTERHOUSE FOR TWO **124**
- WORLDWIDE WAGYU**
 A5 JAPANESE, KAGOSHIMA STRIP **36** PER OUNCE 3 oz minimum.
 6 oz. AMERICAN MISHIMA RESERVE FILET **78**
 30 oz AUSTRALIAN TOMAHAWK FOR TWO **159**
- PASTURE-RAISED**
 12 oz NIMAN RANCH PORK PORTERHOUSE **40**
 14 oz COLORADO RACK OF LAMB **58**
- FROM THE SEA**
 7 oz. VERLASSO SALMON **36**
 10 oz. MEDITERRANEAN BRANZINO **42**
 7 oz. MAINE DAY BOAT SCALLOPS **44**

ACCOMPANIMENTS

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| HALF MAINE LOBSTER 48 | HORSERADISH CRUST 5 |
| GRILLED GULF PRAWNS 18 | KING CRAB OSCAR 16 |
| BONE MARROW & TOAST 15 | SMOKED BLUE CHEESE 6 |

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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|---|---|
| VEGETABLE | CLASSIC |
| ASPARAGUS POLONAISE, BROWN BUTTER 13 | CLASSIC POTATO PUREE 12 |
| BRUSSELS SPROUTS, CHILI, SOY CARAMEL 12 | MICHAEL'S BLACK TRUFFLE MAC & CHEESE 15 |
| WHITE SOY MIRIN GLAZED TRIO OF MUSHROOM 14 | CREAMED SPINACH, FETA, KATAIFI 13 |
| FRIED CAULIFLOWER, HARISSA, GUANCIALE 12 | CRUSHED POTATO, BACON MARMALADE, CHEDDAR WHIZ 14 |
| EARL GREY STEAMED BROCCOLI, PRESERVED LEMON 13 | POTATO LATKE, BURRATA, ESPELETTE, SCALLION 13 |

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