

CHILLED SHELLFISH  
RAW BAR - CAVIAR

- WEST COAST OYSTER\*** CHAMPAGNE MIGNONETTE 24
- CHILLED GULF SHRIMP** 'GIN' COCKTAIL SAUCE, DIJONNAISE 25
- ALASKAN KING CRAB** TRADITIONAL ACCOMPANIMENTS 34
- SHELLFISH PLATTER\*** OYSTER, LOBSTER, PRAWN, CRAB LEG, SALMON POKE 89 serves 2-3
-  **MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME 24
- BLACK RIVER OSETRA CAVIAR\*** BLINI, CRISPY POTATO, CRÈME FRAÎCHE 198


APPETIZERS

- DUCK SPRING ROLL** GINGER-CHILI DIPPING SAUCE, MINT, CILANTRO 16
- DIVER SCALLOP** ENGLISH PEA, TAMARIND BROWN BUTTER, GOLDEN RAISIN 22
- 'PIGS & FIGS'** PORK BELLY, MASA CAKE, CHILI THREAD, PEANUT MOLE 19
- SPANISH OCTOPUS** CHORIZO, EGGPLANT, PIQUILLO PEPPER, SAFFRON 20

SALADS

- BABY ICEBERG WEDGE** BUTTERMILK RANCH, BLUE CHEESE, BACON, EGG, ONION 15
- QUINOA & FREEKEH** KALE, GRAPE, DATE, HAZELNUT, RAS EL HANOUT 14
- CLASSIC CAESAR** TORN SOURDOUGH CROUTON, CAPER, PARMESAN 16
- MIXED BABY LETTUCE** RADISH, CUCUMBER, CABERNET VINAIGRETTE 13

ENTREES

-  **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE 84
- PACIFIC HALIBUT** BEECH MUSHROOM, BAMBOO RICE, BLACK TRUFFLE DASHI 42

CUTS FROM LAND AND SEA

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| <b>AMERICAN BLACK ANGUS</b>  | CENTER CUT FILET MIGNON 8 OZ 49<br>NEW YORK STRIP 14 OZ 56<br>DELMONICO RIB EYE 16 OZ 58<br>SPINALIS RIB EYE CAP 8 OZ 62 |
| <b>DRY AGED BONE-IN CUTS</b> | KANSAS CITY 18 OZ 67<br>COWBOY RIB EYE 20 OZ 74<br>PORTERHOUSE FOR TWO 32 OZ 118   |
| <b>AUSTRALIAN WAGYU</b>      | TOMAHAWK RIB EYE FOR TWO 30 OZ 158   |
| <b>JAPANESE WAGYU</b>        | KAGOSHIMA A5 RIB EYE 32 per ounce, 5 oz minimum  |
| <b>FROM THE PASTURE</b>      | MARY'S CHICKEN BREAST 10 OZ 34<br>RACK OF LAMB 12 OZ 56<br>DUROC PORK T-BONE 18 OZ 38                                    |
| <b>FRESH FROM THE SEA</b>    | MEDITERRANEAN BRANZINO 10 OZ 42<br>ORA KING SALMON 7 OZ 34<br>JAPANESE DIVER SCALLOPS 44                                 |


ACCOMPANIMENTS

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|---------------------------------|-----------------------------------|
| WHOLE MAINE LOBSTER TAIL 36     | BONE MARROW & BRANDT SHORT RIB 16 |
| GRILLED GULF OF MEXICO PRAWN 18 | ALASKAN KING CRAB OSCAR 14        |
| CARAMELIZED VIDALIA ONION 5     | SMOKED MOODY BLUE CHEESE CRUST 6  |

SAUCE TRIO 6

please select three : BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | GREEN PEPPERCORN

MARKET SIDES

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| <p>VEGETABLE</p> <ul style="list-style-type: none"> <li><b>GRILLED BROCCOLI, CHILI &amp; PARMESAN</b> 10</li> <li><b>CRISPY BRUSSELS SPROUT, HONEY PALM SYRUP</b> 12</li> <li><b>MIRIN &amp; SOY-GLAZED 'MAGICAL' MUSHROOM</b> 13</li> <li><b>ASPARAGUS, PRESERVED LEMON GREMOLATA</b> 12</li> </ul> | <p>CLASSIC</p> <ul style="list-style-type: none"> <li> <b>BLACK TRUFFLE MAC &amp; CHEESE</b> 14</li> <li><b>YUKON GOLD POTATO PURÉE</b> 10</li> <li><b>CREAMED SPINACH, FETA, SHALLOT</b> 12</li> <li><b>CRUSHED POTATO, BACON, CHEDDAR</b> 11</li> </ul> |
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 DESIGNATES A CHEF MICHAEL MINA SIGNATURE CLASSIC

THE BOURBON CART

ENJOY A TRIO OF AMERICA'S OWN SPIRIT, INDIVIDUALLY SMOKED TABLESIDE TO ACCENTUATE EACH ONE'S PARTICULAR FLAVOR PROFILE  
TABLESIDE FLIGHT \$35