


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, TRIO OF PEPPER, MINT, SESAME 24
- BLACK RIVER OSETRA CAVIAR\*** BLINI, CRISPY POTATO, CRÈME FRAÎCHE 198

APPETIZERS

- DUCK SPRING ROLL** GINGER-CHILI, CABBAGE, SHIITAKE, MINT, CILANTRO 16
- DIVER SCALLOP** PANCIT NOODLE, CAVIAR, UNI, CRAB, SALMON ROE, CHILI THREAD 24
- 'PIGS & FIGS'** PORK BELLY, MASA, BABY CORN, EPAZOTE, MIXED NUT MOLE POBLANO 19
- SPANISH OCTOPUS** POTATO, CHORIZO, EGGPLANT, PIQUILLO PEPPER, SAFFRON 20

SALADS

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

ENTREES

- WILD PACIFIC HALIBUT** BEECH MUSHROOM, BAMBOO RICE, BLACK TRUFFLE DASHI 42
- DUROC PORK PORTERHOUSE** APRICOT MOSTARDA, PICKLED MUSTARD SEED 38
- NEW ZEALAND RACK OF LAMB** KALAMATA OLIVE, LAVENDER MINT, OLIVE OIL 56
- MARY'S ORGANIC CHICKEN** BABY CARROT, MADRAS CURRY, SUNFLOWER GRANOLA 34

CUTS FROM LAND AND SEA

Accompanied by seasonal inspired garnish

AMERICAN BLACK ANGUS

- CENTER CUT FILET MIGNON 8 OZ 50
- PRIME NEW YORK STRIP 14 OZ 56
- PRIME DELMONICO RIB EYE 16 OZ 58
- SPINALIS RIB EYE CAP 8 OZ 62

PRIME BONE-IN CUTS

- 35 DAY DRY AGE KANSAS CITY 16 OZ 72
- COWBOY RIB EYE 20 OZ 74
- PORTERHOUSE FOR TWO 32 OZ 122

WORLD OF WAGYU

- AUSTRALIAN TOMAHAWK RIB EYE FOR TWO 30 OZ 158
- AMERICAN MISHIMA RESERVE FILET MIGNON 6OZ 76
- JAPANESE KAGOSHIMA A5 STRIP LOIN 34 per ounce, 5 oz minimum

FRESH FROM THE SEA

- MEDITERRANEAN BRANZINO 10 OZ 42
- ORA KING SALMON 7 OZ 34
- HOKKAIDO DIVER SCALLOP 6 OZ 44

-  **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE 86

ACCOMPANIMENTS

- WHOLE MAINE LOBSTER TAIL 38
- GRILLED GULF OF MEXICO PRAWN 18
- CARAMELIZED VIDALIA ONION 5
- BONE MARROW & BRANDT SHORT RIB 16
- ALASKAN KING CRAB OSCAR 14
- SMOKED MOODY BLUE CHEESE CRUST 6

SAUCE TRIO 6

please select three : or \$2 ea


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

MARKET SIDES

VEGETABLE

- FRIED CAULIFLOWER, HARISSA, GUANCIALE** 11
- GRILLED BROCCOLI, CALABRIAN CHILI, PARMESAN** 10
- WHITE SOY & MIRIN BUTTON MUSHROOM, SESAME** 13
- CRISPY BRUSSELS SPROUT, RAISIN AGRODOLCE** 12
- ASPARAGUS, PRESERVED LEMON, PARSLEY** 13

CLASSIC

- GOLDEN YUKON POTATO PURÉE** 10
-  **BLACK TRUFFLE MACARONI & THREE CHEESE** 14
- CRUSHED POTATO, BACON MARMALADE, CHEDDAR WHIZ** 11
- POTATO LATKE, BURRATA, ESPELETTE, SCALLION** 13
- CREAMED SPINACH, FETA, KATAIFI, SHALLOT** 12

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE CLASSIC

THE OL' 96ER

96 OZ OF PRIME FLANNERY BEEF RIB ROAST SMOKED TABLE SIDE WITH CHEF'S CHOICE OF TWO SIDES.

SERVES 4-6 GUESTS TO SHARE

PLEASE ALLOW 45 MINUTES TO PREPARE OR CALL AND PRE-ORDER WITH YOUR RESERVATION ... 249