

**SHELLFISH PLATTERS\***



WEST COAST OYSTERS, GULF SHRIMP  
MAINE LOBSTER, ALASKAN RED KING CRAB


**GRAND 140**  
SERVES 3-4

**PETIT 75**  
SERVES 1-2

**À LA CARTE  
CHILLED SHELLFISH**

- KUMIAI OYSTER\*** CHAMPAGNE MIGNONETTE **3.5 each**
- 1/4 LB. ALASKAN RED KING CRAB** HERB AÏOLI **32**
- 1/2 MAINE LOBSTER** SEA SALT, LEMON, DIJONNAISE **36**
- GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **23**

**APPETIZERS**

- FAITHFUL FARMS GAZPACHO** HEIRLOOM TOMATO, AVOCADO, OLIVE OIL **15**
- DI STEFANO BURRATA** FROG HOLLOW FARM STONEFRUIT, WALNUTS, PAN' DI CAMPAGNA **22**
-  **MICHAEL'S AHI TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**
- RICOTTA CAVATELLI** KING CRAB, CALABRIAN CHILI PESTO, THAI BASIL **26**

**SALADS**

- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **16**
- BABY KALE** DR. YORK'S HOSHIGAKI, QUINOA GRANOLA, TURMERIC **17**
- SIMPLE GREEN SALAD** SHAVED VEGETABLES, CHERRY TOMATOES, HONEY VINAIGRETTE **16**
- CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVIES, GARLIC STREUSEL **16**

**SIGNATURES**

**MAINE LOBSTER  
POT PIE**



BLACK TRUFFLE  
COGNAC CREAM  
MARKET VEGETABLES  
**95**

**HERB-ROASTED  
MARY'S CHICKEN**

BRENTWOOD CORN SUCCOTASH  
BLUE LAKE GREEN BEANS  
FAITHFUL FARM TOMATOES  
**34**

**GINGER & SCALLION  
BROILED RED SNAPPER**

CHINESE BLACK BEANS  
BOK CHOY  
FRESH CORIANDER  
**46**

**RIGATONI  
CACIO E PEPE**

ENGLISH PEAS  
WILD MUSHROOMS  
GRANA PADANO  
**32**

**FROM THE WOOD-FIRED GRILL**

**PRIME ANGUS BEEF\***

- 8 oz FILET MIGNON **42**
- 14 oz NEW YORK STRIP **55**
- 16 oz USDA PRIME RIBEYE **58**
- 9 oz USDA PRIME SKIRT STEAK **39**
- 8 oz TERES MAJOR **32**
- 18 oz USDA PRIME DRY-AGED NY **69**
- 36 oz USDA PRIME DRY-AGED TOMAHAWK 178**

**AMERICAN WAGYU\***

6 oz MISHIMA ULTRA RIBEYE CAP **95**

**FROM THE LAND & SEA\***

- ÕRA KING SALMON **38**
- MEDITERRANEAN SEA BASS **38**
- 24 oz HERITAGE FARMS PORK CHOP **38**

**ACCOMPANIMENTS**

- HALF MAINE LOBSTER **36**
- GRILLED GULF SHRIMP **23**
- BLACK TRUFFLE BUTTER **7**
- HORSERADISH CRUST **6**
- KING CRAB & BÉARNAISE **17**
- WARM BLUE CHEESE **8**


**SAUCE TRIO 9**

PLEASE SELECT THREE :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE | AU POIVRE

**MARKET SIDES**

- VEGETABLE**
- BROCCOLINI, CALABRIAN CHILI 15**
- 'MAGIC' MUSHROOMS, MIRIN-GLAZED 15**
- GRILLED ASPARAGUS, BÉARNAISE 16**
- BLISTERED SHISHITO PEPPERS, BONITO 11**
- BABY BOK CHOY, TERIYAKI-GLAZED 13**

- CLASSIC**
-  **MAC & CHEESE, BLACK TRUFFLE 14**
- POTATO PURÉE, FRESH CHIVES 13**
- CREAMED SPINACH, CRISPY SHALLOTS 12**
- BAKED POTATO, 'ALL THE FIXINS' 15**



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