


**ICE-COLD SHELLFISH PLATTERS**



WEST COAST OYSTERS, GULF SHRIMP  
 MAINE LOBSTER, ALASKAN RED KING CRAB  
**GRAND 140** **PETIT 75**  
 SERVES 3-4 SERVES 1-2


**CAVIAR SELECTION**

GOLDEN RESERVE **125** | GOLDEN OSETRA **85**  
 TRADITIONAL SERVICES  
 OR  
 SIGNATURE CAVIAR PARFAIT **65**

**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** SEAT SALT, LEMON **36**  
**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **23**

**APPETIZERS**

**DI STEFANO BURRATA** DR. YORK'S HOSHIGAKI, TOASTED WALNUT, PAN' DI CAMPAGNA **21**  
 **AHI TUNA TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**  
**BUCATINI AMATRICIANA** GUANCIALE, MARINARA, GRANA PADANO **19**  
**CLASSIC CAESAR SALAD** FOCACCIA CROUTONS, PARMESAN FRICO, BLACK GARLIC **15**  
**BABY KALE** WARREN PEARS, QUINOA GRANOLA, TURMERIC **15**

**SIGNATURES**

**FLORIDA ATLANTIC  
 RED SNAPPER**

GRILLED ASPARAGUS  
 FREGOLA  
 SAUCE ROMESCO  
**39**

**HERB-ROASTED  
 MARY'S CHICKEN**

PETITS POIS A LA FRANCAISE  
 HOBBS' BACON, ROMAINE  
 ENGLISH PEAS  
**35**

**CAVATELLI  
 CACIO E PEPE**

ENGLISH PEAS  
 WILD MUSHROOMS  
 GRANA PADANO  
**35**

**FROM THE WOOD-FIRED GRILL**

**SIGNATURE CUTS**

8 oz FILET MIGNON **55**  
 16 oz USDA PRIME RIBEYE **57**  
 9 oz USDA PRIME SKIRT STEAK **39**  
 8 oz TERES MAJOR **32**  
 18 oz USDA PRIME DRY-AGED BONE-IN NY **69**

**AMERICAN WAGYU**

8 oz MISHIMA RESERVE ULTRA EYE OF RIBEYE **120**

**FROM THE SEA**

ORA KING SALMON **38**  
 MEDITERRANEAN SEA BASS **38**

**ACCOMPANIMENTS**

HALF MAINE LOBSTER **36** KING CRAB & BÉARNAISE **17**  
 GRILLED GULF SHRIMP **23** BLUE CHEESE GRATIN **12**

**SAUCE TRIO 9**

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

**SIDES**

**MARKET**

**FAITHFUL FARMS PEAS AND CARROTS** PRESERVED LEMON, MINT **11**  
**GRILLED ASPARAGUS** BEARNAISE, CRISPY TARRAGON **16**  
**LOADED POTATO** HOBBS' BACON, SPRING GARLIC, AGED CHEDDAR **15**

**CLASSIC**

 **MAC & CHEESE** BLACK TRUFFLE **15**  
**BLISTERD SHISHITO PEPPERS** YUZU, BONITO **11**  
**CREAMED SPINACH** CRISPY SHALLOTS, MORNAY **12**

 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

**BOURBON CART**



PUT YOUR SEAT IN THE UPRIGHT POSITION AND ENJOY A TRIO OF THE WORLD'S FINEST SPIRITS+ INDIVIDUALLY SMOKED- TABLESIDE FOR YOUR PLEASURE