

**SHELLFISH PLATTERS\* MP**

OYSTERS, MAINE LOBSTER  
SHRIMP, ALASKAN KING CRAB



**CAST-IRON BROILED**

RED MISO BUTTER  
CHARRED LEMON  
LEMONGRASS TEA

**ICE-COLD**


GIN-SPIKED COCKTAIL SAUCE  
DIJONNAISE  
GREEN GODDESS

**À LA CARTE  
CHILLED SHELLFISH**

AVAILABLE BROILED  
UPON REQUEST

- CHEF'S OYSTER SELECTION\*** WHITE PONZU, FRESH WASABI **24 PER HALF DOZEN**  
**1/4 LB. ALASKAN KING CRAB** GREEN GODDESS **36**  
**1/2 MAINE LOBSTER** DIJONNAISE **42**  
**CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **32**

**APPETIZERS**

- HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISH, GRILLED PITA BREAD **19**  
**ALASKA KING CRAB TORTELLONI** PINE NUT, SUMMER CORN, BABY PATTYPAN SQUASH **23**  
**CHILLED ASPARAGUS SOUP** GRILLED SHRIMP, CURED EGG YOLK, SHERRY GASTRIQUE **14**  
 **MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, HABAÑERO, QUAIL EGG, PINE NUT, SESAME **26**

**SALADS**

- CAESAR SALAD\*** BABY ROMAINE LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **17**  
**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**  
**FARMERS MARKET** LAMB CHOPPER CHEESE, SULTANAS, MARCONA ALMOND, CITRUS VINAIGRETTE **15**  
**HEIRLOOM TOMATO** HOUSE RICOTTA, CRISPY PROSCIUTTO, SOURDOUGH, BASIL SEED **17**

**SIGNATURE ENTRÉES**

**TWO WASH RANCH  
JIDORI CHICKEN**

SWEET PEA AGNOLOTTI  
CRISPY GUANCIALE

**35**

**BROILED  
SEABASS**

CHINESE BLACK BEAN  
BABY BOK CHOY

**45**

**MAINE LOBSTER  
POT PIE**

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

**MP**

**GRILLED  
HALIBUT**

WHEAT BERRY RISOTTO  
SAFFRON-PROSCIUTTO BRODO

**39**

**FROM THE MESQUITE-FIRED GRILL**

**ANGUS BEEF\***

- 9 oz PRIME SKIRT STEAK **45**  
 8 oz FILET MIGNON **55**  
 12 oz PRIME NEW YORK STRIP **69**  
 16 oz "COWBOY" RIB EYE **79**  
 40 oz DRY AGED TOMAHAWK RIB EYE **185**

**JAPANESE AND AMERICAN WAGYU\***

- JAPANESE A5 NEW YORK STRIP **45 per oz**  
 8 oz AMERICAN RIB EYE "PAVE" **85**  
 6 oz AMERICAN RIB EYE "CAP" **98**  
 10 oz AMERICAN FLAT IRON **73**



US VS JAPAN, 3 oz JAPANESE A5 & 4 oz AMERICAN RIB EYE **170**  
 WAGYU TRIO, 5 oz FLAT IRON, 4 oz "PAVE", 3 oz "CAP" **140**

**FROM THE SEA\***

- 6 oz ARCTIC CHAR **38**

**ACCOMPANIMENTS**

- GLAZED ORGANIC MUSHROOM **13** | ALASKAN KING CRAB BÉARNAISE **36**  
 PAN-SEARED FOIE GRAS **26** | HORSERADISH CRUST **7**  
 CARAMELIZED CIPOLLINI ONION **9** | CREAMY BLUE CHEESE SAUCE **6**

**SAUCE TRIO** **10**


BÉARNAISE **4** | PEPPERCORN **5** | CHIMICHURRI **4**

**MARKET SIDES**

**VEGETABLE**

- BOK CHOY, YUZU KOSHO, ALEPPO** **13**  
**SPRING ASPARAGUS, POLONAISE** **17**  
**MAGICAL MUSHROOMS, MIRIN, WHITE SOY** **14**  
**CHARRED SNAP PEAS, CORIANDER YOGURT** **13**  
**SHISHITO PEPPERS, SOY CARAMEL, PEANUT** **14**

**CLASSIC**

-  **MAC & CHEESE, BLACK TRUFFLE** **14**  
**CLASSIC OR HORSERADISH WHIPPED POTATO** **12**  
**FRIED RICE, CHINESE SAUSAGE, KIMCHI** **21**  
**BAKED POTATO, BACON JAM, CHEESE SAUCE** **16**  
**SMOKED POTATO SALAD, MUSTARD, BACON, CHIVE** **11**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.  
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS