

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**

CAULIFLOWER SOUP PEPPER CRÈME FRAÎCHE, PICKLED SHALLOT, CRISPY IBERICO, OLIVE OIL **14**

SPAGHETTI ALLA CHITARRA TRUFFLE FOAM, BLACK PEPPER, MUSHROOM, EGG YOLK **27**



MICHAEL'S TUNA TARTARE* ASIAN PEAR, HABAÑERO, QUAIL EGG, PINE NUT, SESAME **26**

SALADS

CAESAR SALAD* LITTLE GEM, WHITE ANCHOVY, GARLIC STREUSEL **17**

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**

HEIRLOOM BEET SALAD DI STEFANO BURRATA, SALSA VERDE, ALEPPO HONEYCOMB, PEPITAS **17**

FARMERS MARKET PURPLE HAZE GOAT CHEESE, PECAN GRANOLA, APPLE VINAIGRETTE **15**

SIGNATURE ENTRÉES

**TWO WASH RANCH
JIDORI CHICKEN**

DELICATA SQUASH AGNOLOTTI
CRISPY GUANCIALE

39

**BROILED
SEABASS**

CHINESE BLACK BEAN
BABY BOK CHOY

45

**MAINE LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

**STONINGTON BAY
SCALLOPS**

CARROT PUREE, BROCCOLINI
BORDELAISE

48

FROM THE MESQUITE-FIRED GRILL

ANGUS BEEF*

10 oz PRIME SKIRT STEAK **45**

8 oz FILET MIGNON **55**

12 oz NEW YORK STRIP **69**

16 oz DELMONICO RIB EYE **81**

8 oz HANGER STEAK **43**

JAPANESE AND AMERICAN WAGYU*

JAPANESE A5 RIB EYE **45 per oz**

10 oz AMERICAN FLAT IRON **73**

8 oz AMERICAN RIB EYE PAVE **85**

12 oz AMERICAN NEW YORK **96**

SPECIALITY CUTS*

14 oz BONE-IN FILET **103**

20 oz KANSAS CITY STRIP LOIN **89**



US VS JAPAN, 3 oz JAPANESE A5 & 3 oz AMERICAN RIB EYE **175**

WAGYU TRIO, 5 oz FLAT IRON, 4 oz PAVE, 3 oz NEW YORK **140**

FROM THE SEA*

6 oz ARCTIC CHAR **38**

6 oz AHI TUNA STEAK **46**

ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM **13**

PAN-SEARED FOIE GRAS **26**

CARAMELIZED CIPOLLINI ONION **9**

ALASKAN KING CRAB BÉARNAISE **36**

HORSERADISH CRUST **7**

CREAMY BLUE CHEESE SAUCE **6**

SAUCE TRIO **10**

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

MARKET SIDES

V E G E T A B L E

BOK CHOY, YUZU KOSHO, ALEPPO **13**

CLASSIC OR HORSERADISH WHIPPED POTATO **12**

MAGICAL MUSHROOMS, MIRIN, WHITE SOY **14**

GREEN BEANS, PICKLED PEARL ONION, ALMONDS **13**

SHISHITO PEPPERS, SOY CARAMEL, PEANUT **14**

C L A S S I C



MAC & CHEESE, BLACK TRUFFLE **14**

ROASTED BRUSSELS SPROUTS, GUANCIALE, PINENUT **14**

FRIED RICE, CHINESE SAUSAGE, KIMCHI **21**

BAKED POTATO, BACON JAM, CHEESE SAUCE **16**

ROASTED CAULIFLOWER, TEHINA, PISTACHIO **15**



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