




SCAN TO VIEW  
COMPLETE WINE LIST

**À LA CARTE  
CHILLED SHELLFISH**

- SHELLFISH PLATTERS\*** OYSTERS, MAINE LOBSTER, SHRIMP, KING CRAB, POKE **MP**
- CHEF'S OYSTER SELECTION\*** WHITE PONZU, FRESH WASABI **24 PER HALF DOZEN**
- 1/2 MAINE LOBSTER** DIJONNAISE **42**
- ALASKAN KING CRAB COCKTAIL** GREEN GODDESS **74**
- CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **32**

**SALADS &  
APPETIZERS**

- CAESAR SALAD\*** LITTLE GEM, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **17**
- HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISH, GRILLED PITA BREAD **19**
- THE 'CHOPPED WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**
- FARMERS MARKET** GOAT CHEESE, CANDIED PECANS, BANYULS VINAIGRETTE **15**
-  **MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **26**
- ALASKAN KING CRAB CAKE** PURPLE CARROT PURÉE, YELLOW ROMESCO, PASSION FRUIT **29**

**SIGNATURE ENTRÉES**

**BROILED  
SEABASS**

CHINESE BLACK BEAN  
BABY BOK CHOY

**45**

**ORA KING  
SALMON**

CANARY LENTILS  
LEMON AÏOLI

**48**

**TWO WASH RANCH  
JIDORI CHICKEN**

SWEET PEA AGNOLOTTI  
CRISPY GUANCIALE

**39**

**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**
- 10 oz PRIME FLAT IRON **53**
- 8 oz HANGER STEAK **43**

**AMERICAN WAGYU\***  
SNAKE RIVER FARMS, IDAHO

- 8 oz RIB EYE PAVE **85**
- 12 oz NEW YORK **96**

**SPECIALTY CUTS\***

- 20 oz KANSAS CITY STRIP **89**
- JAPANESE A5 RIBEYE **45** oz | 3 oz MINIMUM

**FROM THE SEA\***

- 6 oz ARCTIC CHAR **38**

**ACCOMPANIMENTS**

- CAMELIZED CIPOLLINI ONIONS **9**
- ALASKAN KING CRAB BÉARNAISE **36**
- ORGANIC MUSHROOMS **13**
- FOIE GRAS BUTTER **7**

**SAUCE TRIO 10**

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

**MARKET SIDES**

- HORSERADISH OR CLASSIC WHIPPED POTATO **12**
- MAC & CHEESE, BLACK TRUFFLE **14** 
- BOK CHOY, YUZU VINAIGRETTE, ALEPPO PEPPER **14**
- LOBSTER MAC & CHEESE **35**
- SHISHITO PEPPERS, SOY CARAMEL, PEANUTS **13**
- BAKED POTATO, BACON JAM, CHEESE SAUCE **13**
- BROCCOLINI, A5 VINAIGRETTE, PASTRAMI CARNITAS **14**
- GLAZED MUSHROOMS, MIRIN, WHITE SOY **14**

**SOMETHING SWEET**

- ROTATING SORBET SUNDAE **10**  
SERVER WILL PROVIDE DETAILS
- THE BOURBON STEAK BAR **12**  
BROWNIE, CARAMEL MOUSSE, PEANUT BUTTER POWDER

 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