


**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

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**
CAULIFLOWER SOUP PARMESAN, GOLDEN RAISINS, BLACK PEPPER CRÈME FRAÎCHE **15**
CAESAR SALAD* LITTLE GEM, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **17**
FALL HARVEST SALAD SWEET POTATO, MARCONA ALMOND, GOAT CHEESE, PEAR VINAIGRETTE **17**

APPETIZERS

MICHAEL'S TUNA TARTARE* ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **26** 
HOUSE-MADE MOZZARELLA SHERRY GASTRIQUE, BROWN BUTTER, SPICED PEPITAS **15**
SHORT RIB TORTELLINI PUMPKIN PURÉE, BRUSSELS SPROUTS, TOASTED HAZELNUT **23**
HAND-CUT STEAK TARTARE* TRADITIONAL GARNISH, GRILLED PITA BREAD **19**

SIGNATURE ENTRÉES

<p>KUROBUTA PORK CHOP* GARLIC PURÉE, TURNIP LEEK SPÄTZLE 46</p>	<p>BROILED SEABASS CHINESE BLACK BEAN BABY BOK CHOY 45</p>	<p>TWO WASH RANCH JIDORI CHICKEN DELICATA SQUASH AGNOLOTTI CRISPY GUANCIALE 39</p>	<p>STONINGTON MAINE SCALLOPS* SPINACH, CAPER ROASTED CARROT PURÉE 47</p>
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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** PER OZ | 3 OZ MINIMUM
US VS JAPAN, 3 OZ JAPANESE A5 & 3 OZ AMERICAN RIB EYE **168**

FROM THE SEA*

6 oz ARCTIC CHAR **38**

ACCOMPANIMENTS

CARAMELIZED 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

CLASSIC WHIPPED POTATO, DUCK FAT GRAVY **12** **MAC & CHEESE, BLACK TRUFFLE** **14** 
SHISHITO PEPPERS, SOY CARAMEL, PEANUTS **13** **BAKED POTATO, BACON JAM, CHEESE SAUCE** **13**
HORSERADISH WHIPPED POTATO, CHIVES **12** **MAINE LOBSTER MAC & CHEESE** **35**
BROCCOLINI, A5 VINAIGRETTE, CRISPY PORK BELLY **14** **GLAZED MUSHROOMS, MIRIN, WHITE SOY** **14**
BOK CHOY, YUZU VINAIGRETTE, ALEPPO PEPPER **14**

 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