



**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**  
**1/2 MAINE LOBSTER** DIJONNAISE **42**  
**1/4 LB. ALASKAN KING CRAB** GREEN GODDESS **63**  
**CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **32**

**APPETIZERS**

- PORK BELLY CONFIT** CHERRY BLOSSOM GLAZE, CAULIFLOWER PURÉE, SICILAIN PISTACHIO **17** ❄️  
**CARNE CRUDO\*** SAFFRON AÏOLI, BLACK GARLIC, PICKLED SHALLOT, RYE CROUTON, PARMESAN **19**  
**POTATO GNOCCHI** BRAISED SHORT RIB, MAITAKE MUSHROOM, RED WINE, PECORINO TOSCANO **23** ❄️  
**LOBSTER COCONUT SOUP** KING CRAB, SHRIMP, KOMBU POACHED MUSHROOM, PUFFED RICE **16**  
**MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **26** (M)

**SALADS**

- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**  
**CHARRED BROCCOLINI** CRISPY EGG, ROASTED GARLIC VINAIGRETTE, CHILI OIL, SOURDOUGH **16** ❄️  
**CAESAR SALAD\*** LITTLE GEM, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **17**  
**FARMERS MARKET** MACADAMIA NUTS, ROASTED DELICATA SQUASH, FARRO, CITRUS VINAIGRETTE **17** ❄️

**SIGNATURE ENTRÉES**

**BROILED  
SEABASS\***

CHINESE BLACK BEAN  
BABY BOK CHOY

**45**

**TWO WASH RANCH  
JIDORI CHICKEN**

DELICATA SQUASH AGNOLOTTI  
CRISPY GUANCIALE

**39**

**PAN-SEARED DUCK  
BREAST**

MELTED BRUSSELS SPROUTS  
HUCKLEBERRIES, CORNBREAD

**42** ❄️

**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 FAROE ISLANDS SALMON **38**  
STONINGTON MAINE SCALLOPS **42**

**ACCOMPANIMENTS**

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

**SAUCE TRIO 10**

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

**MARKET SIDES**

- CLASSIC OR HORSERADISH WHIPPED POTATO** **12**      **MAC & CHEESE, BLACK TRUFFLE** **14** (M)  
**CRISPY BRUSSELS SPROUTS, SWEET AND SOUR, SAUSAGE** **13**      **BAKED POTATO, BACON JAM, CHEESE SAUCE** **13**  
❄️ **CAULIFLOWER, CALABRIAN CHILI, PARMESAN** **14**      **GRILLED SAVOY CABBAGE, RACLETTE, PANCETTA** **14**  
**GLAZED MUSHROOM, MIRIN, WHITE SOY** **14**      **MAINE LOBSTER MAC & CHEESE** **35**  
**FRIED RICE, CHINESE SAUSAGE, FRIED EGG** **22**      **BABY CARROTS, APRICOT MOSTARDA, HAZELNUT** **13**



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