

**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**

**KONA KANPACHI CRUDO\*** ASPARAGUS, WHITE MISO, SHICHIMI TOGARASHI, TOFU CROUTON **27**



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

**PEEKY TOE CRAB CAKES** OLD BAY RÉMOULADE, PICKLED FARM VEGETABLES, MEYER LEMON **25**

**ENGLISH PEA SOUP** MAINE LOBSTER, GOAT CHEESE "SNOW", CHIVE **14**

**HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISH, GRILLED PITA BREAD **19**

**SALADS**

**CAESAR SALAD\*** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **17**

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

**FARMERS MARKET** CACIOCAVALLO, GOLDEN RAISIN, MARCONA ALMOND, CITRUS VINAIGRETTE **15**

**HEIRLOOM BEETS** HOUSE RICOTTA, RAPINI PISTOU, HAZELNUT, CABERNET REDUCTION **17**

**SIGNATURE ENTRÉES**

**BROILED  
SEABASS**

CHINESE BLACK BEAN  
BABY BOK CHOY

**45**

**TWO WASH RANCH  
JIDORI CHICKEN**

SWEET PEA AGNOLOTTI  
HOUSE GUANCIALE

**35**

**MAINE LOBSTER  
POT PIE**

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

**MP**

**AUSTRALIAN LAMB  
LOIN\***

COCONUT-CARROT PUREE  
TAMARIND, GARBANZO BEAN

**38**

**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" RIBEYE **79**

10 oz PRIME HANGER STEAK **52**

40 oz DRY AGED TOMAHAWK RIBEYE **185**

32 oz DRY AGED PORTERHOUSE **165**

**JAPANESE AND AMERICAN WAGYU\***

JAPANESE A5 STRIPLOIN **45 per oz**

8 oz AMERICAN RIBEYE "PAVE" **85**

6 oz AMERICAN RIBEYE "CAP" **98**

10 oz AMERICAN FLAT IRON **73**



US VS JAPAN, 3 oz A5 & 4 oz AMERICAN RIBEYE **170**

WAGYU TRIO, 5 oz FLAT IRON, 4 oz "PAVE", 3 oz "CAP" **140**

**FROM THE SEA\***

6 oz ARCTIC CHAR **38**

STONINGTON BAY SCALLOPS **48**

6 oz AHI TUNA STEAK **46**

**ACCOMPANIMENTS**

HALF MAINE LOBSTER **42**

KING CRAB BÉARNAISE **36**

GARLIC CHARRED SHRIMP\* **32**

CARAMELIZED CIPOLLINI ONION **9**

GLAZED ORGANIC MUSHROOM **13**

SEARED FOIE GRAS\* **26**

**SAUCE TRIO** **10**

BÉARNAISE | PEPPERCORN | CHIMICHURRI

**MARKET SIDES**

**VEGETABLE**

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

**SPRING ASPARAGUS, POLONAISE** **17**

**GLAZED MUSHROOM, 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**

**CREAMED SPINACH, SMOKED ONION, SHALLOT** **12**



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