

**SHELLFISH PLATTERS 92**

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB



**CAST-IRON BROILED**

RED MISO BUTTER  
CHARRED LEMON  
LEMONGRASS TEA

**\*ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
CHAMPAGNE MIGNONETTE

**À LA CARTE  
CHILLED SHELLFISH**

AVAILABLE BROILED  
UPON REQUEST

**\*CHEF'S OYSTER SELECTION** CHAMPAGNE MIGNONETTE **4 each**

**ALASKAN KING CRAB** GREEN GODDESS **25**

**HALF MAINE LOBSTER** DIJONNAISE **37**

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **19**

**APPETIZERS**

**\*AHI TUNA 'ROLLS'** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **18**

**\*SALMON TATAKI** YOUNG GINGER, SNAP PEAS, HOLY BASIL, SHIRO DASHI VINAIGRETTE **17**



**\*MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **24**

**\*HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD **20**

**FOIE GRAS DONUT** POACHED PEARS, TOASTED ALMONDS, BARREL-AGED MAPLE SYRUP **26**

**'INSTANT' BACON** SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE **17**

**SALADS**

**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RINDS, BUTTERMILK **16**

**ORCHARD APPLE** RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECANS, MAPLE **15**

**BABY KALE** SHAVED VEGETABLES, BEET 'NOODLES', POMEGRANATE MOLASSES **14**

**CLASSIC CAESAR** BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **16**

**SIGNATURES**

**MAINE  
LOBSTER  
POT PIE**



BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

**87**

**JOYCE FARMS'  
HERITAGE  
BRICK CHICKEN**

'TENNESHOOTOE' HAM  
MUSHROOM AGNOLOTTI

**34**

**BROILED WHOLE  
BUCKSNORT RANCH  
TROUT**

GINGER & SCALLIONS  
CHINESE BLACK BEAN

**36**

**HICKORY-SMOKED &  
PASTRAMI-SPICED  
BEEF SHORT RIB**

HORSERADISH POTATO PURÉE  
TOMATO HOLLANDAISE

**78**

**FROM THE WOOD-FIRED GRILL**

**\*PRIME ANGUS BEEF**

HAND-SELECTED FOR BOURBON STEAK

8 oz BAVETTE **39**

8 oz FILET MIGNON **51**

16 oz DELMONICO RIB EYE **54**

14 oz KANSAS CITY STRIP **56**

22 oz 100 DAY DRY AGED 'COWBOY' RIB EYE **87**

28 oz 50 DAY DRY AGED PORTERHOUSE **130**

16 oz 45 DAY DRY AGED BONE-IN NEW YORK STRIP **68**

**\*WAGYU**

A5 NEW YORK STRIP, KAGOSHIMA, JAPAN **4 oz or 8 oz MP**

6 oz AUSTRALIAN FILET MIGNON **58**

10 oz MISHIMA ULTRA NEW YORK STRIP **91**

8 oz AMERICAN 'RIB CAP' **87**

**\*FROM THE SEA**

ORA KING SALMON **34**

MAINE HARBOR SCALLOPS **35**

**ACCOMPANIMENTS**

HALF MAINE LOBSTER **37**

GRILLED GULF SHRIMP **16**

KING CRAB & BÉARNAISE **19**

BONE MARROW CRUST **10**

FRIED DUCK EGG **7**

SEARED FOIE GRAS **21**

HORSERADISH CRUST **6**

BLACK TRUFFLE BUTTER **5**

BLUE CHEESE & CRISPY ONION GRATIN **9**

**SAUCE TRIOS 12**

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH

BLACK TRUFFLE-FOIE GRAS SAUCE | 1000 ISLAND HOLLANDAISE | BORDELAISE | SAUCE DIANE

**MARKET SIDES**

**VEGETABLE**

**EARL GREY-STEAMED BROCCOLI, BROWN BUTTER 10**

**CRISPY BRUSSELS SPROUTS, HONEY & LIME 12**

**TRIO OF MUSHROOMS, MIRIN GLAZED 14**

**FRIED CAULIFLOWER, CALABRIAN CHILI 10**

**CLASSIC**



**MAC & CHEESE, BLACK TRUFFLE 15**

**POTATO PURÉE, LOTS OF BUTTER 13**

**ANSON MILLS CAROLINA GOLD RICE, FINES HERBES 10**

**BAKED POTATO, 'ALL THE FIXINS' 12**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLER-