

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL* 21

SHRIMP COCKTAIL* 21

HALF MAINE LOBSTER* 38

SHELLFISH PLATTER* 115

4 oysters on the half shell
whole Maine lobster
4 shrimp cocktail
selection of sauces

CAVIAR

PETROSSIAN MINA RESERVE CAVIAR

imperial caviar, hand selected for Chef Michael Mina

1 OZ daurenki 175 | 1 OZ baika 200

1 OZ ossetra 230 | tasting trio 580

scallion buttermilk pancake, traditional garnishes

LOBSTER "ROLL"* 28

warm beignet

CAVIAR "TWINKIEE" 42

yuzu crème fraîche

BLACK TRUFFLE BREAD 13

maldon sea salt

SALADS & SOUP

PETITE ROMAINE CAESAR 18

garlic streusel, creamy caper dressing
vacche rosse parmesan

THE 'WEDGE' 19

bacon, egg, red onion, tomato, Point Reyes
blue cheese, buttermilk dressing

ORCHARD APPLE 16

radicchio, endive, aged white cheddar,
pecan, maple

BUTTERNUT SQUASH BISQUE 19

brown butter, hazelnut, sage,
Granny Smith apple

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 32

quail egg, pine nuts, mint, Asian pear
habanero-sesame oil

HAMACHI CRUDO* 28

passion fruit leche de tigre,
sweet potato puree, corn crumble

BLUE CRAB CAKE 28

yuzu tartare sauce, herb salad
ramp oil

WAGYU STEAK TARTARE* 26

quail egg, chives, parsley,
fried shallots

A5 WAGYU HOT STONE

2 OZ KAGOSHIMA NY STRIP*

yuzu kosho, ponzu

64

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

8OZ CENTER-CUT FILET MIGNON* 61

12OZ NY STRIP* 64

16OZ DELMONICO RIBEYE* 78

22OZ BONE-IN RIBEYE* 105

AUSTRALIAN WAGYU

6OZ SENKU FARMS FILET MIGNON* 67

10OZ SENKU FARMS SKIRT STEAK* 54

THE BUTCHER'S BOARD*

8 OZ CENTER-CUT FILET,

12OZ NY STRIP,

16OZ DELMONICO RIBEYE 215

potato puree, crispy brussel sprouts

A5 JAPANESE WAGYU

served in 4oz portions

A5 NY STRIP KAGOSHIMA* 32 per oz

A5 RIBEYE MITSUBOSHI* 48 per oz

A5 HOKKAIDO SNOW BEEF* 68 per oz

WAGYU TASTING TRIO

4OZ OF EACH JAPANESE WAGYU* 570

yuzu kosho, ponzu

FROM THE SEA

VERLASSO SALMON* 46

orange glazed fennel, tomato confit, lemon espuma

ACCOMPANIMENTS

BLACK TRUFFLE BUTTER 6

BLUE CHEESE & CRISPY ONION 12

MAINE LOBSTER & BÉARNAISE 31

SEARED DIVER SCALLOPS* 21

GRILLED GULF SHRIMP* 17

HALF MAINE LOBSTER* 41

SAUCES

BÉARNAISE

BOURBON STEAK SAUCE

CHIMICHURRI

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 98

market vegetables black truffle, lobster-brandy cream

36OZ HAY-SMOKED WAGYU TOMAHAWK* 275

fondant potatoes, flambéed bourbon-rosemary butter

SIGNATURE DISHES

BIG EYE TUNA AU POIVRE* 52

morel mushrooms, wilted spinach,
peppercorn sauce

MISO-BROILED SEABASS* 56

maitake mushroom, bok choy, snap peas,
ginger dashi

PASTRAMI SPICED SHORT RIB* 56

horseradish potato puree,
tomato hollandaise

PORCINI ROASTED BRICK CHICKEN* 46

butternut squash puree, haricot verts,
muscatel chicken jus

SIDES

PORK BELLY FRIED RICE, GOCHUJANG 16

MAC & CHEESE, BLACK TRUFFLE 18

BAKED POTATO, ALL THE FIXINS 13

POTATO PURÉE, LOTS OF BUTTER 13

CREAMED SPINACH, FRIED SHALLOTS 15

TRIO OF MUSHROOMS, MIRIN GLAZE 15

CRISPY BRUSSELS SPROUTS, HONEY MUSTARD 16

BLISTERED ASPARAGUS, CRISPY PROSCIUTTO 15

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.