

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL* 21

SHRIMP COCKTAIL* 21

HALF MAINE LOBSTER* 41

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

CHILLED ASPARAGUS SOUP 19
brioche, bacon, egg yolk gel

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

FROM THE SEA

VERLASSO SALMON* 46
shaved fennel, grilled lemon

AUSTRALIAN WAGYU

6OZ SENKU FARMS FILET MIGNON* 67
10OZ SENKU FARMS SKIRT STEAK* 54

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

THE BUTCHER'S BOARD*

8 OZ CENTER-CUT FILET
8 OZ 2GR WAGYU EYE OF RIB
12OZ NY STRIP, BONE MARROW 285
potato puree, crispy brussel sprouts

WAGYU TASTING TRIO

4OZ OF EACH JAPANESE WAGYU* 570
yuzu kosho, ponzu

ACCOMPANIMENTS

BLACK TRUFFLE BUTTER 6
BONE MARROW CRUST 10

SEARED FOIE GRAS 18
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
spring 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.