

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL* 23

HALF POUND ALASKAN KING CRAB* 98

SHRIMP COCKTAIL* 24

HALF MAINE LOBSTER* 47

SHELLFISH GRAND PLATEAU* 185

4 oysters on the half shell

half pound alaskan king crab

half 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 250

1 oz ossetra 300 | tasting trio 690

scallion buttermilk pancake, traditional garnishes

CAVIAR "TWINKIEE" 42

yuzu crème fraîche

"LOBSTER ROLL"* 28

warm beignet

PAN ROASTED BONE MARROW 32

short rib, tomato jam, grilled pita

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

BURRATA AND TOMATOES 23

basil stuffed burrata, pita croutons,

balsamic reduction

ROASTED CORN SOUP 24

blue crab, cilantro oil

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 32

quail egg, pine nuts, mint, asian pear

habanero-sesame oil

GNOCCHI CACCIO PEPE 24

parmigiano reggiano, sauteed

mushrooms

BLUE CRAB CAKE 28

yuzu tartare sauce, herb salad

ramp oil

WAGYU STEAK TARTARE* 26

quail egg, chives, parsley

fried shallots

BLACK TRUFFLE BREAD 13

maldon sea salt

A5 WAGYU HOT STONE

2 oz. KAGOSHIMA NY STRIP*

yuzu kosho, ponzu

64

A 20% operations charge is added to all food and beverage for parties of 6 or more. This charge supports team compensation and operating costs and is not a gratuity. Any additional gratuity is at your discretion.

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

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

- 8oz CENTER-CUT FILET MIGNON* 62
- 12 oz NY STRIP* 66
- 16oz DELMONICO RIBEYE* 82
- 22oz BONE-IN RIBEYE* 105

AUSTRALIAN WAGYU

- 6oz KING RIVER FARMS FILET MIGNON* 72
- 10oz KING RIVER FARMS SKIRT STEAK* 67
- 14oz L’GROW FARMS NY STRIP* 200

THE BUTCHER’S BOARD*

- 8oz CENTER-CUT FILET
- 8oz L’GROW FARMS WAGYU EYE OF RIB
- 12oz NY STRIP, BONE MARROW 285
- potato puree, crispy brussel sprouts

FROM THE SEA

served with shaved fennel, grilled lemon

- VERLASSO SALMON* 46
- PAN SEARED DIVER SCALLOPS *58

A5 JAPANESE WAGYU

served in 4oz portions

- A5 NY STRIP KAGOSHIMA* 128
- A5 OLIVE RIB CAP* 152
- A5 RIBEYE MITSUBOSHI* 192
- A5 HOKKAIDO SNOW BEEF* 272

WAGYU TASTING TRIO

- 4oz OF JAPANESE WAGYU* 570
- yuzu kosho, ponzu
- choose three

ACCOMPANIMENTS

- BLACK TRUFFLE BUTTER 10
- BONE MARROW 15
- SEARED FOIE GRAS 28
- SEARED DIVER SCALLOPS* 32
- GRILLED GULF SHRIMP* 18
- HALF MAINE LOBSTER* 47

SAUCES

3 EACH, OR 3 FOR 7

- BÉARNAISE
- BOURBON STEAK SAUCE
- CHIMICHURRI
- AU POIVRE
- RED WINE
- HORSERADISH CREAM

BOURBON STEAK CLASSICS

- MAINE LOBSTER POT PIE 98
- spring market vegetables, black truffle, lobster-brand y cream

- 36oz HAY-SMOKED WAGYU TOMAHAWK* 275
- fondant potatoes, flambéed bourbon-rosemary butter

SIGNATURE DISHES

- FREE-RANGE BRICK CHICKEN* 44
- sweet and spicy peppers,
- chili, oregano
- MISO-BROILED SEABASS* 56
- maitake mushroom, bok choy,
- edamame, ginger dashi

SIDES

- PORK BELLY FRIED RICE, GOCHUJANG 16
- CRISPY BRUSSELS SPROUTS, HONEY MUSTARD 16
- TRUFFLE MAC, MUSHROOM DUXELLES 24
- JALAPENO CREAMED CORN, COTIJA ESPUMA 16
- BAKED POTATO, ALL THE FIXINS 14
- CREAMED SPINACH, FRIED SHALLOTS 15
- POTATO PURÉE, LOTS OF BUTTER 15
- TRIO OF MUSHROOMS, MIRIN GLAZE 18

EXECUTIVE CHEF

MARIO BEABRAUT

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