



SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER

SHRIMP, ALASKAN KING CRAB



CAST-IRON BROILED

RED MISO BUTTER

CHARRED LEMON

LEMONGRASS TEA

OR

ICE-COLD

SPIKED COCKTAIL SAUCE

DIJONNAISE

GREEN GODDESS

À LA CARTE

CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

CHEF'S OYSTER SELECTION*

ROSÉ MIGNONETTE, CHIVES 36 PER HALF DOZEN

1/2 MAINE LOBSTER

DIJONNAISE 52

CHILLED POACHED SHRIMP

GIN-SPIKED COCKTAIL SAUCE 35

OSETRA CAVIAR DOUGHNUTS*

YUZU CREAM, CHIVE 35

APPETIZERS

MICHAEL'S TUNA TARTARE*

ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME 31



LOADED POTATO SOUP

CRISPY PANCETTA, CHEDDAR ESPUMA, CHIVE, CRÈME FRAÎCHE 22

WAGYU PHILLY SPRING ROLL

CREMINI MUSHROOM, PICKLED FRESNO, SPICY CHEESE SAUCE 28

RICOTTA GNUDI

CONFIT CHICKEN, MELTED LEEKS, FENNEL POLLEN, MAITAKE MUSHROOM 27

MARKET POKE*

LYCHEE, TOSAKA SEAWEED, HEIRLOOM CHERRY TOMATO, SOY-SESAME MARINADE 28

SALADS

WINTER ORCHARD

QUINOA, FARRO, KALE, CRANBERRY, APPLE, HONEY VINAIGRETTE, NUT STREUSEL 18

THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 18

TRUFFLE CAESAR*

LITTLE GEM, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING 19

SIGNATURE ENTRÉES

TWO WASH RANCH
JIDORI CHICKEN

CRISPY POTATO, KALE
PICKLED GRAPE, CHICKEN JUS

49



MAINE LOBSTER
POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

CHILEAN
SEABASS*

WHEAT BERRY, CELERY ROOT
PROSCIUTTO BRODO

64



32 OZ HAY-SMOKED
TOMAHAWK*

DUCHESS POTATO
TRUFFLE AU JUS

195

FROM THE MESQUITE-FIRED GRILL

ANGUS BEEF*

8 oz FILET MIGNON 67

12 oz NEW YORK STRIP 73

24 oz COWBOY RIBEYE 98

10 oz PRIME FLAT IRON 53

20 oz KANSAS CITY STRIP 92

AMERICAN
WAGYU*

6 oz MISHIMA FILET MIGNON 99

10 oz MISHIMA FLAT IRON 71

7 oz MISHIMA ULTRA NEW YORK 96

INTERNATIONAL
WAGYU*

JAPANESE A5 WAGYU RIBEYE 45 PER OZ | 3 OZ MINIMUM

6 oz WESTHOLME AUSTRALIAN RIBEYE 98



US VS JAPAN, 3 oz JAPANESE A5 & 5 oz AMERICAN FLAT IRON 168

FROM THE SEA*

6 oz ARCTIC CHAR 42

ACCOMPANIMENTS

BROILED MAINE LOBSTER 52

ALASKAN KING CRAB BEARNAISE* 36

BROILED SHRIMP 21

CARAMELIZED CIPOLLINI ONION 15

HORSERADISH CRUST 9

ORGANIC GLAZED MUSHROOMS 16

BLACK TRUFFLE BUTTER 10

CREAMY BLUE CHEESE SAUCE 8

FOIE GRAS BUTTER* 9

SAUCE TRIO* 14

BÉARNAISE* 5 | PEPPERCORN 6 | CHIMICHURRI 5

PÉRIGORD BLACK TRUFFLE

ADD SHAVED TABLESIDE TO ANY DISH MP

MARKET SIDES



MAC & CHEESE, BLACK TRUFFLE 18

LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE 16

CLASSIC WHIPPED POTATO, BUTTER 16

CRISPY BRUSSELS SPROUTS, GARLIC-GINGER 15

WAGYU FRIED RICE, NAPA KIMCHI, EGG* 22

HORSERADISH WHIPPED POTATO, CHIVE 16

GLAZED MUSHROOM, MIRIN, WHITE SOY 18

CREAMED SPINACH, SMOKED GOUDA, SHALLOT 15



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR INFORMATION REGARDING SUSTABABLE SEAFOOD, VEGAN, GLUTEN FREE,
OR LACTOSE FREE OPTIONS PLEASE INQUIRE WITH THE SERVICE TEAM

*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