HAPPY NEW YEAR!

APPETIZERS

CHOICE OF

ICE COLD SHELLFISH TOWER 233 GF

6 oysters, 4 shrimp, half maine lobster

1 1/2 lb King crab

champagne mignonette, cocktail sauce,
espellete dijonnaise, togarashi mayo

PETROSSIAN "MINA RESERVE" CAVIAR

imperial daurenki 30G **255**
imperial baika 30G **305**
imperial ossetra 30G **355**

sieved eggs, crème fraîche, chives, red onion
blini, toast points

CHEF'S OYSTER SELECTION*

champagne mignonette

JUMBO SHRIMP COCKTAIL

spice-poached, cocktail sauce

MICHAEL'S TUNA TARTARE*

asian pear, pine nuts, jalapeño, quail egg, sesame oil

SPICY BEEF LETTUCE CUPS

thai chili, little gem lettuce, crispy rice

CLASSIC CAESAR

romaine hearts, white anchovy, garlic streusel

CHOPPED 'WEDGE'

blue cheese, bacon, egg, tomato, onion, buttermilk ranch

ENTRÉES

CHOICE OF

FILET MIGNON 8 OZ

NEW YORK STRIP 14 OZ

SKIRT STEAK 10 OZ

CERTIFIED ANGUS RIB CAP 8 OZ

FAROE ISLAND SALMON

BRANZINO

MARY'S FREE RANGE BRICK CHICKEN

sweet & spicy peppers, chicken jus, crispy rosemary potatoes

MISO-GLAZED SEA BASS

edamame, scallion, maitake mushroom, dashi

"A5" EYE OF RIBEYE 8 OZ 120 supplement

"A5" NY STRIP 10 OZ 115 supplement

Ⓚ **BONE-IN RIB EYE 22 OZ** 125 supplement

AMERICAN WAGYU FILET MIGNON 8 OZ 120 supplement

SUPPLEMENTAL ACCOMPANIMENTS

Florida lobster tails **72**
grilled jumbo shrimp **36**
truffle butter **12**
blue cheese crust **9**

TRIO SIDES

farm fresh sides dishes

TRUFFLE MAC & CHEESE

black truffle

POTATO PURÉE

garlic chips

CLASSIC CREAMED SPINACH

crispy shallots

DESSERTS

choice of

KEY LIME NAPOLEON

puff pastry, raspberry gelato

PISTACHIO BAKED ALASKA

strawberry gelato, pistachio dacquoise

CHOCOLATE PEANUT BUTTER PIE

vanilla gelato, 24k gold flake

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THERE IS A 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.

MICHAEL MINA FAVORITES **GF** GLUTEN FREE | **VEG** VEGETARIAN | **V** VEGAN