

**SHELLFISH**

*MARKET OYSTERS	• DAILY SELECTION, TRADITIONAL GARNISH.....	17
KING CRAB LEGS	• CRACKED AND CLEANED.....	29
PRAWNS	• SPICE-POACHED, LIME COCKTAIL SAUCE.....	19
MAINE LOBSTER	• STEAMED AND CHILLED.....	26
*SHELLFISH PLATTER	• MAINE LOBSTER, CRAB, SHRIMP, OYSTERS.....	59

**APPETIZERS**

*BLACK OLIVE CAESAR	• BABY ROMAINE, CURED WHITE ANCHOVIES, SOURDOUGH CROUTON.....	14
SHRIMP TEMPURA	• GREEN PAPAYA SALAD, NAM PLA VINAIGRETTE.....	22
BIBB WEDGE SALAD	• BACON, AVOCADO, OREGON SMOKEY BLUE.....	16
*AMERICAN KOBE TARTARE	• TRADITIONAL GARNISH, GRILLED PITA BREAD.....	18
LOBSTER GRILLED CHEESE	• ROASTED TOMATO SOUP.....	17
*AHI TUNA TARTARE	• ANCHO CHILE, BOSQ PEAR, SESAME OIL.....	19
HEIRLOOM TOMATOES	• BURRATA CHEESE, WILD ARUGULA, AGED BALSAMIC.....	16
FOIE GRAS SLIDERS	• CARAMELIZED ONION JUS, D'ANJOU PEAR CHUTNEY.....	24

**MICHAEL'S CLASSICS**

WHOLE FRIED CHICKEN FOR TWO	• TRUFFLED MAC & CHEESE (GRILLED FOR ONE).....	PER PERSON 29
TAPIOCA-CRUSTED SNAPPER	• BASMATI RICE, DRIED FRUIT, ALMONDS, SESAME VINAIGRETTE.....	36
* AMERICAN KOBE BURGER	• DUCK FAT FRIES, FENNEL SLAW, WATERCRESS.....	22
MAINE LOBSTER POT PIE	• TRUFFLE CREAM, SEASONAL VEGETABLES.....	MP
PRIME BEEF SHORT RIB	• HORSERADISH POTATO PUREE, WORCESTERSHIRE JUS.....	36

**MAIN COURSES**

*ALL-NATURAL U.S.D.A. BEEF	• 18 oz COWBOY RIBEYE.....	47
	• 10 oz FILET MIGNON.....	48
	• 30 oz PORTERHOUSE.....	67
	• 10 oz RIBEYE CAP.....	48
	• 14 oz NEW YORK STRIP.....	48
	• 12 oz SKIRT STEAK.....	29
*AMERICAN "KOBE" BEEF	• 8 oz EYE OF RIBEYE.....	64
	• 8 oz FILET MIGNON.....	72
*JAPANESE "A5" WAGYU	• 6 oz NY STRIP, GARLIC-SOY DIPPING SAUCE.....	150
COLORADO LAMB RACK	• TOMATO BALSAMIC TAPENADE, ROSEMARY JUS.....	42
*FISH STEAKS	• AHI TUNA.....	39
	• LOCH DUART SALMON.....	35

**ACCOMPANIMENTS**

BUTTER POACHED LOBSTER TAIL	29	HUDSON VALLEY FOIE GRAS	24
ROASTED MARROW BONES	15	GARLIC-CHARRED PRAWNS	16

**SIDE DISHES**

SALT-BAKED POTATO	9	TRUFFLED MACARONI & CHEESE	12
WHITE CHEDDAR HASHBROWNS, BACON, SCALLIONS	10	CREAMED SPINACH, SMOKED ONION	8
HORSERADISH OR CLASSIC WHIPPED POTATOES	8	JALAPEÑO CREAMED CORN	9
ROASTED ASPARAGUS, LEMON, NIÇOISE OLIVES	11	SOY-GLAZED SHIITAKES, GARLIC, GINGER	10

\*STEAKS AND HAMBURGERS CAN BE COOKED TO ORDER. RAW OYSTERS & CLAMS ON THE HALF SHELL, TUNA AND FILETS MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED BEEF AND SEAFOOD CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\* A TWENTY PERCENT GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF SIX OR MORE

