

## I C E - C O L D S H E L L F I S H

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

## A P P E T I Z E R S

<b>*BLACK OLIVE CAESAR</b>	• BABY ROMAINE, WHITE ANCHOVIES, SOURDOUGH CROUTON.....	9
<b>SHRIMP TEMPURA</b>	• GREEN PAPAYA SALAD, NAM PLA VINAIGRETTE .....	19
<b>BIBB WEDGE SALAD</b>	• BACON, AVOCADO, OREGON SMOKEY BLUE.....	12
<b>*AMERICAN KOBE TARTARE</b>	• TRADITIONAL GARNISH, GRILLED PITA BREAD.....	18
<b>LOBSTER GRILLED CHEESE</b>	• ROASTED TOMATO SOUP .....	17
<b>*AHI TUNA TARTARE</b>	• ANCHO CHILE, BOSCH PEAR, SESAME OIL .....	19
<b>ROASTED BABY BEETS</b>	• BURRATA CHEESE, WILD ARUGULA, AGED BALSAMIC .....	16
<b>FOIE GRAS SLIDERS</b>	• CARAMELIZED ONION JUS, D'ANJOU PEAR CHUTNEY .....	21

## M I C H A E L ' S C L A S S I C S

<b>WHOLE FRIED CHICKEN FOR TWO</b>	• TRUFFLED MAC & CHEESE (GRILLED FOR ONE).....	PER PERSON 29
<b>TAPIOCA-CRUSTED SNAPPER</b>	• BASMATI, DRIED FRUIT, ALMONDS, SESAME VINAIGRETTE.....	36
<b>* DRY-AGED BURGER</b>	• DUCK FAT FRIES, CARR VALLEY CHEDDAR, "SECRET SAUCE" .....	14
<b>MAINE LOBSTER POT PIE</b>	• TRUFFLE CREAM, SEASONAL VEGETABLES .....	MP
<b>PRIME BEEF SHORT RIB</b>	• HORSERADISH POTATO PURÉE, WORCESTERSHIRE JUS .....	36

## M A I N C O U R S E S

<b>*WOOD-GRILLED STEAKS</b>	• 18 OZ COWBOY RIB EYE.....	41
	• 10 OZ FILET MIGNON.....	39
	• 30 OZ PORTERHOUSE .....	59
	• 14 OZ NEW YORK STRIP .....	41
	• 10 OZ RIB EYE CAP .....	48
	• 10 OZ HANGER STEAK.....	27
	• 12 OZ SKIRT STEAK .....	29
<b>* AMERICAN KOBE BEEF</b>	• 10 OZ FLAT IRON .....	52
	• 8 OZ FILET MIGNON .....	72
<b>* JAPANESE "A5" WAGYU</b>	• 6 OZ NY STRIP, GARLIC-SOY DIPPING SAUCE .....	150
<b>COLORADO LAMB RACK</b>	• TOMATO BALSAMIC TAPENADE, ROSEMARY JUS .....	42