

EST. 2006



MICHAEL'S

STEAK • SEAFOOD • WINE

CHEESE & CHARCUTERIE

SUNDAY BREAD PLATE

locally produced sourdough, miso furikake butter 10

CHEESE BOARD

carefully sourced cheeses
seasonal accompaniments, lavash 38

GRILLED CAMEMBERT

fig preserve, crostini 18

TERRINE

goat cheese mousse, pesto
tapanade, tomato conserva 15

STARTERS

KALUGA CAVIAR

traditional accompaniments, truffled tots 115

CHILLED POACHED SHRIMP

cucumber agua fresca, grilled pineapple
compressed melon 16

BLISTERED SHISHITOS

togarashi sea salt, lemon tahini 13

SPANISH MUSHROOMS

garlic confit, fino sherry, parsley, butter 18

BEEF CARPACCIO*

sweetie drop peppers, mustard aioli
fried capers, parmesan, arugula, radish 25

CAESAR SALAD*

baby romaine, shaved parmesan, fresh herbs 15

BEET SALAD

sherry balsamic vinaigrette 13

CHOPPED SALAD

crisp greens, smoked tomatoes, neuskis lardons
point reyes blue, wholegrain vinaigrette 18

All menu items are made fresh from scratch
and we can accommodate most dietary
restrictions upon request.

Would you like to let our Chefs
take you on a culinary journey?

ASK ABOUT OUR
CHEF'S TABLE
EXPERIENCE.

*While delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

*Due to current sourcing limitations, menu items and prices may be subject to change.

SIGNATURE ENTREES

SEA SCALLOPS

fingerling potatoes, saffron corn purée
colorful cauliflower 48

GRILLED ATLANTIC SWORDFISH

fregola tabbouleh, cucumber mint raita 38

SCOTTISH SALMON

risotto, miso mushroom crema 42

LA CHAMBA CHICKEN

glazed sweet plantains, peppadews
pearl onions, capers 35

SMOKED DUROC PORK CHOP

caramelized onion jam, market vegetables 46

TAMARIND SHORT RIBS

cavatelli pasta, pearl onions
spring peas, savory jus 46

CRIOLLO SHRIMP MOFONGO

puerto rican inspired dish made with crispy yuca,
garlic and olive oil stuffed with criollo shrimp,
basque piperade, smoked tomato nage 38

STEAK HOUSE CUTS

FILET MIGNON

6oz wet aged 42
10oz wet aged 65

RIBEYE

16oz wet aged 65
22oz bone-in dry aged 90

STRIPLOIN

8oz australian wagyu 68
18oz bone-in dry aged 80

PICAÑA

10oz australian wagyu 65

HANGER

8oz black angus 38

Savory Sauces 3 Chimichurri · Red Wine Bordelaise · Bearnaise · Brandy Peppercorn

ENHANCE YOUR STEAK

7-8oz POACHED LOBSTER TAIL

sauce bèarnaise, trout roe MP

POINT REYES BLUE CHEESE

red wine bordelaise 14

SEARED FOIE GRAS

blackberry bordelaise 26

MUSHROOM CRUST

roasted shallot truffle butter 20

SIDES

TRUFFLE FRIES

shaved parmesan, herb sea salt 12

ROASTED CARROTS

lemon tahini, pomegranate molasses 18

LYONNAISE POTATOES

pan fried fingerling potatoes, caramelized onion jam 12

POMMES PUREE

whipped potatoes, garlic herb butter 12

STEAMED ASPARAGUS

olive oil, cured egg yolk 15

MARKET VEGETABLES

crispy potato pave, seasonal vegetables, salsa verde 20