



Chilled Appetizers & Crudo

Country Cut Garden & Farm Vegetable Salad with Fried Chicken Drum 35
tomatoes, carrots, cucumbers, peppers, creamy green goddess dressing

Signature Portobello Mushroom Arugula Salad 28
enoki mushrooms, garlic croutons, caesar style mushroom dressing, port wine reduction

Marinated Beet Salad & Veal Tongue 31
citrus segments, radish, ciabatta, walnut oil, tarragon aioli

Signature Tuna Poke Nachos 42
marinated hawaiian style, creamy avocado

Shaved Veal "Pancetta" & Melon Salad 27
bitter lettuce, balsamic reduction, fennel pollen

Beef Carpaccio & Tartar 36
pickled mustard seeds, garlic toast, cured egg, radish salad

Market Crudo MP
gingered ponzu cucumbers, cilantro

Not Just Soup

Mike's Signature Corn Soup with Pulled Short Ribs Taquitos 38
avocado, cape goose berries, black beans, cilantro

Small Plates

Veal Sweetbreads & Artichokes 44
asparagus puree, meyer lemon vinaigrette, peas, israeli couscous, capers, dehydrated kalamata olive dust

Signature Handmade Gnocchi 38
duck & chicken confit, mushrooms, fresh thyme, duck jus, white truffle oil

Merguez Potstickers 34
spicy lamb sausage, poached plums, stone fruit gastrique

Warm Spinach Salad 31
lamb pancetta & white wine vinaigrette onion, potato crouton, cured egg yolk, baby spinach, port reduction

Rigatoni Bolognese 38
almond ricotta, mini eggplant rollatini

Simply Dinner

Mike's Signature American Short Ribs 81
bbq glazed (Gluten Free upon request)

Chicken Breast 44
gizzard fricassee

First Cut Veal Chop 81
sour cherry, beluga lentils

Wienerschnitzel 70
blistered tomato compote

Signature Premium Big Eye Tuna 71
niçoise inspired garnishes

Lamb Chops 91
black garlic sauce

Aged Beef Selection

Prime Rib Cote de Boeuf For Two 40 OZ 191

Black Angus Rib Steak 16 OZ 90

Black Angus Rib Eye "Fillet" 11OZ 81

Crescent Steak 10 OZ 90

"Chateaubriand" For Two 18OZ 170

For The Table 24

All Things Green Gluten Free

Edamame

Fried Zucchini

Seasonal Vegetables

Potato Fries

Yam Fritters

Guacamole & Chips

Sides 19

Haru Rice

French Green Beans

Creamy Garlic Mashed Potatoes Gluten Free

Brocollini

Kasha & Beluga Lentils

Exotic Mushrooms

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness

We believe that our employees should be paid a fair living wage without having to rely on the unpredictability of receiving tips. As such we do not apply a tip credit to our food service workers' wages and our staff is compensated at rates that far exceed industry average. To make this change, we have increased our menu prices in order to provide these raises to our staff. No portion of the increased prices should be considered to be gratuities that are distributed to food service workers as a gratuity.



July 2021 Menu