

APPETIZERS
& SALADS

- CLASSIC SHRIMP COCKTAIL** OLD BAY ROUILLE, TANQUERAY COCKTAIL SAUCE 24
- CHILLED MAINE LOBSTER** HALF TWO POUND LOBSTER WITH CLASSIC ACCOMPANIMENTS 29
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL, PINE NUTS 22
- WAGYU NACHOS** WAGYU BEEF CHILI, AMERICAN CHEESE, JALAPEÑO, CORN CHIPS, SOUR CREAM 24
- BURRATA & HONEYCOMB** SPIRALIZED BEETS, HAZELNUTS, MINT, BASIL 16
- GARDEN NETTLE VELOUTÉ** FENNEL, BLOOD ORANGE, DUCK PROSCIUTTO, GREEN CHARTREUSE 16
- WAGYU BEEF TARTARE** QUAIL EGG, BONITO, YUZU CREAM, KENTUCKY SOY 28
- CAESAR SALAD** GRILLED GEM LETTUCE, BABY ROMAINE, GARLIC CROÛTONS, SHAVED PARMESAN 14
- LOCAL GREENS SALAD** LE BOCAGE GREENS, SHERRY VINAIGRETTE 15
- BABY KALE SALAD** BEETS, SPICED SUNFLOWER SEEDS, FETA, SHERRY VINAIGRETTE 15

ADD TO ANY SALAD **CHICKEN** 10 **CHAR** 13 **STEAK** 14 **CHILLED SHRIMP** 12 **LOBSTER** 29

ENTREES
& BURGERS

- WAGYU STEAK FRITES** FLAT IRON, RED PEPPER ROMESCO, ARGENTINIAN CHIMICHURRI, HERB FRIES 52
- BOURBON STEAK COBB** PRIME FLANK STEAK, CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE 32
- VIETNAMESE NOODLE SALAD** SHRIMP, HABANERO SESAME VINAIGRETTE, BRUSSELS SPROUTS, DAIKON 25
- BURGER OF THE MONTH** #MINABURGERMONTH M/P
- THE ALL-AMERICAN WAGYU BURGER** LETTUCE, TOMATO, ONION, AMERICAN CHEESE 25
- OAK-FIRED PRIME STEAK BURGER** CLOTHBOUND CHEDDAR, SECRET SAUCE, PICKLE 19
- BERBERE-SPICED LAMB BURGER** TOMATO AND ONION CHUTNEY, TZATZIKI SAUCE, FETA 19
- TOASTED QUINOA BURGER** ARUGULA PESTO, FENNEL SALAD 14
- HERITAGE TURKEY BURGER** GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 17

SIDE DISHES **DUCK FAT FRIES** 7 **MIXED GREENS** 7 **MUSHROOMS** 7 **MAC & CHEESE** 8 **SPINACH** 7

FROM THE WOOD BURNING GRILL

AS MIYAZAKI JAPANESE WAGYU

ROSU CHUCK 30 PER OUNCE RIB CAP 34 PER OUNCE NEW YORK STRIP 38 PER OUNCE

MINIMUM OF 3 OUNCES PER ORDER.
SERVED WITH: HENRY BAIN SAUCE, AJI VERDE & CAROLINA MUSTARD BBQ

OAK-FIRED BEEF

- 8 OZ FILET MIGNON 48
- 12 OZ NEW YORK STRIP 59
- 16 OZ GRASS-FED RIBEYE 68

CHEF'S SELECTION OF WAGYU

- 6 OZ RIB EYE FILET, 7X RANCH, CO 52
- 10 OZ FLAT IRON, BROADLEAF RANCH, AUS 48
- 16 OZ NY STRIP, DARLING DOWNS, AUS 85

OCEAN FISH

- ARCTIC CHAR 29
- YELLOWFIN TUNA 42
- LOUP DE MER 49

SERVED WITH CHOICE OF COMPLIMENTARY SIDE: MUSHROOMS, SAUTEED SPINACH OR TRUFFLE MAC & CHEESE

LIBATIONS

0° COCKTAILS

- WEST INDIAN LIMEADE** 7
FRESH LIME, GINGER, BITTERS, CLUB SODA
- PEAR PRICKER** 7
PRICKLY PEAR, FRESH LEMON, CLUB SODA
- THE GF** 7
FRESH GRAPEFRUIT, FENNEL, TONIC
- MANGO MADNESS** 7
MANGO, CUMIN, COCONUT, FRESH LEMON, CLUB SODA

BEERS

- AMSTEL LIGHT** 8
- STELLA ARTOIS** 8
- JAILBREAK HEFEWEIZEN** 9
- PORT CITY MONUMENTAL IPA** 9
- ALEWERKS TAVERN ALE** 9
- CHAMPION BLACK ME STOUT** 9

WINES BY THE GLASS

- OMBRA, PROSECCO** 15
TREVISO, ITALY, 2014
- LOUIS ROEDERER, BRUT PREMIER** 24
CHAMPAGNE, FRANCE NV
- WARWICK ESTATE, SAUVIGNON BLANC** 12
SOUTH AFRICA, 2016
- NUCHESE, PINOT GRIGIO** 15
VENETO, ITALY, 2015
- JEAN-MICHEL GUILLOIN, CHARDONNAY** 17
BURGUNDY, FRANCE, 2008
- FOREFRONT, PINOT NOIR** 14
SAN LUIS OBISPO & MONTEREY COUNTIES, 2014
- DOMAINE CORNE LOUPE, GRENACHE** 12
COTES DU RHONE, FRANCE, 2015
- ANGULO INNOCENTI, MALBEC** 15
MENDOZA, ARGENTINA, 2014
- STONESTREET, CABERNET SAUVIGNON** 22
ALEXANDER VALLEY, CALIFORNIA, 2013

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE.
YOU ARE NOT REQUIRED TO PAY A GRATUITY & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS