


SHELLFISH PLATTERS 85

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

 **CAST-IRON BROILED**
RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD
GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
MIGNONETTE

CAVIAR SELECTION MP

IMPERIAL OSETRA | ROYAL OSETRA
TRADITIONAL SERVICE
OR
 SIGNATURE PARFAIT

**À LA CARTE
CHILLED SHELLFISH**

AVAILABLE BROILED
UPON REQUEST


1/2 DOZEN PACIFIC COAST OYSTERS* BLOODY MARY GRANITA, PICKLED CELERY 24
1/4 LB. KING CRAB* GREEN GODDESS 40
1/2 MAINE LOBSTER* DIJONNAISE 40
GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 24

APPETIZERS

KABOCHA SQUASH & COCONUT BISQUE TOASTED CHESTNUT, ESPELETTE, PISTACHIO OIL 18
S.R.F STEAK TARTARE* CORNICHON, CAPER, SHALLOT, HORSERADISH, GARLIC CROSTINI 28
'INSTANT' BACON DAIKON, KIMCHI, MASAGO ARARE, BOURBON-SOY GLAZE 19
KONA KAMPACHI* CELERY ROOT PURÉE, FENNEL SOFRITO, CORIANDER, CILANTRO GEL 24
 **MICHAEL'S AHI TUNA TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME 26

SALADS

B.L.T WEDGE BUTTERMILK RANCH, BLUE CHEESE, BACON, EGG, SHAVED RED ONION 16
GARDEN VEGETABLES PURPLE HAZE, QUINOA, BANYULS VINAIGRETTE, PISTACHIO 19
THE 'OC' SALAD LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS 34
LITTLE GEM CAESAR* BABY KALE, TORN GARLIC CROUTON, PARMESAN 14
FARMER'S MARKET SALAD PETITE GREENS, FORVM CHARDONNAY VINAIGRETTE 14

 **MAINE
LOBSTER
POT PIE**
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
87

**WHOLE-FRIED
MARY'S CHICKEN**
TRUFFLE MAC & CHEESE
CHARRED ASPARAGUS
72

**BROILED TAI
SNAPPER**
GINGER-SCALLION
FERMENTED BLACK BEAN
MP

**HAY-SMOKED
SNAKE RIVER FARMS
RIB EYE TASTING**
CARAMELIZED POTATO
GREEN PEPPERCORN
87

LAND ALLEN BROTHERS

18 oz DRY-AGED PRIME BONE-IN NEW YORK 82
32 oz DRY-AGED PRIME PORTERHOUSE MP
16 oz PRIME DELMONICO RIB EYE 68
8 oz BLACK ANGUS FILET MIGNON 53

WAGYU

KAGOSHIMA A5 WAGYU STRIPLOIN 35 per oz 3 oz min
12 oz MISHIMA RESERVE BONELESS STRIPLOIN 85
8 oz SNAKE RIVER FARMS ZABUTON 60
6 oz MISHIMA RESERVE FILET MIGNON 65

AMERICAN WAGYU TOMAHAWK
YOUR CHOICE OF TWO MARKET SIDES
MP

SEA

HONJAKE SALMON 35
MEDITERRANEAN SEA BASS 48

GRILLED GULF SHRIMP 25
HALF MAINE LOBSTER 40

ACCOMPANIMENTS


HORSERADISH CRUST 4
TRUFFLE BUTTER 6
BLUE CHEESE CRUMBLE 6
GRILLED ONIONS 5
CHIMICHURRI 4

AU POIVRE 4
BÉARNAISE 4
CREAMY HORSERADISH 3
BOURBON STEAK SAUCE 3
RED WINE REDUCTION 4

MARKET SIDES

VEGETABLE 15
CHARRED ASPARAGUS, CALABRIAN CHILI
CRISPY BRUSSELS SPROUTS, HONEY & LIME
MIRIN & SOY-GLAZED MUSHROOMS
ROASTED HEIRLOOM CARROTS

CLASSIC 15

 BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE
PEE WEE POTATOES, BACON & CHEDDAR

BOURBON STEAK MARTINI CART
THE MARTINI CART SERVICE IS A LOVE LETTER TO THE ICONIC COCKTAIL. TAKING YOUR CHOICE OF KETEL ONE VODKA OR NOLET'S SILVER GIN AND ELEVATING THE IMBIBING EXPERIENCE WITH A HOUSE BLEND OF FRENCH VERMOUTHS, CRAFTED COCKTAIL BITTERS AND MODERN GARNISHES. WHETHER YOU PREFER YOUR MARTINI IN CLASSIC FORM, FLORAL AND MODERN OR DOWNRIGHT DIRTY, INDULGE IN ONE OUR SIGNATURE CREATIONS.
\$28

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE DISH

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES