


SHELLFISH PLATTERS 94

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* BASIL-LIME GRANITA, MICRO BASIL **24**

1/4 LB. KING CRAB* GREEN GODDESS **40**

1/2 MAINE LOBSTER* DIJONNAISE **48**

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **24**

APPETIZERS

AHI TUNA "ROLLS"* CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **18**

S.R.F STEAK TARTARE* CORNICHON, CAPER, SHALLOT, HORSERADISH, GARLIC CROSTINI **28**

'INSTANT' BACON GIGANTE WHITE BEAN, HEIRLOOM TOMATO, CALABRIAN CHILI **19**

KONA KAMPACHI* AVOCADO PURÉE, CHILI RUBBED CORN, CILANTRO, PAPRIKA GEL **24**

 **MICHAEL'S AHI TUNA TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME **26**

SALADS

B.L.T WEDGE BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RINDS, BUTTERMILK **16**

GARDEN VEGETABLES PURPLE HAZE, QUINOA, BANYULS VINAIGRETTE **19**

THE 'OC' SALAD LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **36**

CLASSIC CAESAR* BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSSEL **14**

SHAVED ZUCCHINI MINT, GREEN APPLE, GRAPES, SICILIAN PISTACHIO **14**



**MAINE
LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
89

**WHOLE-FRIED
MARY'S CHICKEN**

TRUFFLE MAC & CHEESE
CHARRED ASPARAGUS
72

**BROILED TAI
SNAPPER**

GINGER-SCALLION
FERMENTED BLACK BEAN
MP

**SNAKE RIVER FARMS
AMERICAN WAGYU
TOMAHAWK**

YOUR CHOICE OF
TWO MARKET SIDES
MP

LAND ALLEN BROTHERS

18 oz DRY-AGED PRIME BONE-IN NEW YORK **82**

50 oz DRY-AGED PRIME TOMAHAWK **MP**

16 oz PRIME DELMONICO RIB EYE **68**

8 oz BLACK ANGUS FILET MIGNON **55**

WAGYU

KAGOSHIMA A5 WAGYU STRIPLOIN **35** per oz 3 oz min

12 oz SNAKE RIVER FARMS BONELESS STRIPLOIN **85**

8 oz MISHIMA RESERVE ZABUTON **62**

6 oz MISHIMA RESERVE FILET MIGNON **72**

**HAY-SMOKED SNAKE RIVER FARMS
RIB EYE TASTING**

CARAMELIZED POTATO
GREEN PEPPERCORN
87

SEA

HONJAKE SALMON **35**

BROILED SEA BASS **48**

SURF YOUR TURF

GRILLED GULF SHRIMP **25**

HALF MAINE LOBSTER **48**

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, LEMON ZEST

CRISPY BRUSSELS SPROUTS, CHILI & ORANGE

MIRIN & SOY-GLAZED MUSHROOMS

ROASTED HEIRLOOM CARROTS



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