

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