

SHELLFISH PLATTERS 149

4 OYSTERS, 4 SHRIMP, 1 LB. MAINE LOBSTER, KING CRAB

 **CAST-IRON BROILED**

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
MIGNONETTE

CAVIAR SELECTION

182 IMPERIAL KALUGA | ROYAL OSETRA 114

TRADITIONAL SERVICE OR SIGNATURE PARFAIT 

ADD CHAMPAGNE:

DOM PERIGNON 2013 98 GLASS
RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

**À LA CARTE
CHILLED SHELLFISH**

BROILED UPON REQUEST

1/2 DOZEN PACIFIC COAST OYSTERS* MIGNONETTE 29

1/4 LB. KING CRAB* GREEN GODDESS 60

1 LB. WHOLE MAINE LOBSTER* DIJONNAISE 81

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 30

APPETIZERS

CRISPY PORK BELLY SWEET CARROT, DUCK FAT, PEPITAS 26

 **MICHAEL'S AHI TUNA TARTARE*** PEAR, PINE NUT, GARLIC, MINT, HABANERO SESAME OIL 34

S.R.F. STEAK TARTARE ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI 39

GRILLED SPANISH OCTOPUS SPANISH CHORIZO, WHITE BEAN, TAMARIND GLAZE 29

SANTA BARBARA SEA URCHIN SEABASS CEVICHE, BLUE CORN TORTILLA, SMOKED TROUT ROE 42

SALADS

B.L.T. WEDGE BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH 22

CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO 21

THE 'OC' SALAD MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS 41

GRILLED STONE FRUIT MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE 21

SPRING VEGETABLE SALAD SPRING PEAS, BREAKFAST RADISH, BURRATA, LIMONCELLO VINAIGRETTE 28

 **MAINE
LOBSTER
POT PIE**

SEASONAL VEGETABLES
BRANDIED LOBSTER CREAM
140

**COLORADO
BABY LAMB RACK**

SMOKED SNOW PEAS
ROASTED FENNEL, ONION JUS
70

**SNAKE RIVER FARMS
AMERICAN WAGYU
TOMAHAWK**

50 OZ MESQUITE
WOOD-FIRE GRILLED
294

**MARY'S
WHOLE-FRIED
CHICKEN**

TRUFFLE MAC & CHEESE
CHARRED ASPARAGUS
84

LAND ANGUS

28 oz PRIME PORTERHOUSE 175

18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN 115

16 oz PRIME DELMONICO RIBEYE 83

20 oz PRIME BONE-IN DRY-AGED RIBEYE 165

8 oz BLACK ANGUS FILET MIGNON 76

WAGYU

HOKKAIDO A5 WAGYU RIBEYE 46 per oz (3 oz min)

10 oz MISHIMA ULTRA NY STRIPLOIN 98

16 oz MISHIMA RESERVE DELMONICO RIBEYE 118

6 oz MISHIMA RESERVE FILET MIGNON 88

SEA

7 oz FAROE ISLAND SALMON 48

7 oz PACIFIC BARRAMUNDI BASS 46

7 oz MISO BLACK COD 51

4 EACH HOKKAIDO SCALLOPS 48

1 LB WHOLE MAINE LOBSTER 81

U-10 BRANDIED GULF SHRIMP 41

ACCOMPANIMENTS

ADD TO ENHANCE ANY ITEM

HORSERADISH CRUST 6

BLUE CHEESE CRUMBLE 8

KING CRAB OSCAR 35

GRILLED GULF SHRIMP 22

SAUCE TRIO 12


SELECT THREE OR 5 EACH

BOURBON STEAK SAUCE | BÉARNAISE | CREAMY HORSERADISH

RED WINE REDUCTION | PEPPERCORN AU POIVRE | CHIMICHURRI

SEASONAL SIDES 19

CHARRED ASPARAGUS, MEYER LEMON
CRISPY BRUSSELS, APPLE CIDER & FRESNO
ROASTED GREEN BEANS, GUANCIALE, SHALLOT, BÉARNAISE
CHARRED CAULIFLOWER, CILANTRO & LIME

 BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE
BAKED FINGERLING POTATOES, BACON & WHITE CHEDDAR

 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 FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.