

**SHELLFISH PLATTERS MP**

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

- |  |                           |
|--|---------------------------|
|  <b>CAST-IRON BROILED</b> | <b>ICE-COLD</b>           |
| RED MISO BUTTER  | GIN-SPIKED COCKTAIL SAUCE |
| CHARRED LEMON  | GREEN GODDESS             |
| LEMONGRASS TEA   | 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 **34**
- 1/4 LB. KING CRAB\*** GREEN GODDESS **MP**
- 1 LB. WHOLE MAINE LOBSTER\*** DIJONNAISE **MP**
- GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **30**

**APPETIZERS**

- 'INSTANT' BACON** BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE **29**
-  **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 **48**

**SALADS**

- B.L.T. WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **25**
- CLASSIC CAESAR\*** BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **24**
- THE 'OC' SALAD** MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **41**
- CARAMELIZED STONE FRUIT** MARCONA ALMOND, PUFFED QUINOA, CHAMPAGNE VINAIGRETTE **21**

 **MAINE  
LOBSTER  
POT PIE**

SEASONAL VEGETABLES  
BRANDIED LOBSTER CREAM

**140**

**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**
- 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**)
- 16 oz WESTHOLME AUS BONE-IN NY STRIPLOIN **150**
- 10 oz MISHIMA ULTRA NY STRIPLOIN **98**
- 16 oz MISHIMA RESERVE DELMONICO RIBEYE **118**
- 6 oz WESTHOLME AUS FILET MIGNON **94**

**SEA**

- 7 oz FAROE ISLAND SALMON **48**
- 7 oz PACIFIC BARRAMUNDI BASS **46**
- 4 EACH HOKKAIDO SCALLOPS **48**

- 7 oz MISO BLACK COD **51**
- U-10 BRANDIED GULF SHRIMP **41**
- PHYLLO CRUSTED SOLE **72**

**ACCOMPANIMENTS**

ADD TO ENHANCE ANY ITEM


- HORSERADISH CRUST **6**
- BLUE CHEESE CRUMBLE **8**
- KING CRAB OSCAR **35**
- BUTTERED LOBSTER **41**

**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  
BABY BROCCOLINI, KIMCHI VINAIGRETTE  
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.