


**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**

160 IMPERIAL OSETRA | ROYAL OSETRA 95  
TRADITIONAL SERVICE  
OR  
 SIGNATURE PARFAIT

**CHILLED** 1/2 DOZEN PACIFIC COAST OYSTERS\* MIGNONETTE 24  
**À LA CARTE** 1/4 LB. KING CRAB\* GREEN GODDESS 40  
**SHELLFISH** 1/2 MAINE LOBSTER\* DIJONNAISE 48  
BROILED UPON REQUEST **GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 25

**APPETIZERS** 'INSTANT' BACON TEMPURA OYSTER, SHREDDED CABBAGE, SOY GLAZE 19  
**KONA KAMPACHI\*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU 24  
 **MICHAEL'S AHI TUNA TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME 26  
**CLASSIC CAESAR\*** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 15  
**B.L.T WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK 16  
**THE 'OC' SALAD** LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS 36  
**SHAVED ZUCCHINI** MINT, GREEN APPLE, GRAPES, SICILIAN PISTACHIO 14

 **MAINE LOBSTER POT PIE**  
BRANDIED LOBSTER CREAM  
MARKET VEGETABLES  
89

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

**BROILED NEW ZEALAND TAI SNAPPER**  
GINGER-SCALLION  
FERMENTED BLACK BEAN  
150

**SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK**  
JAPANESE  
BINCHOTAN CHARCOAL  
275

**FROM THE GRILL** 8 oz BLACK ANGUS FILET MIGNON 55  
18 oz DRY-AGED PRIME BONE-IN NEW YORK 82  
28 oz PRIME PORTERHOUSE 125  
16 oz PRIME DELMONICO RIB EYE 68

**WAGYU** 3 oz min MIYAZAKI A5 WAGYU STRIPLOIN 35 per oz  
8 oz SNAKE RIVER FARMS RIB CAP 87  
6 oz MISHIMA RESERVE FILET MIGNON 72

**SEA** 6 oz HONJAKE SALMON 38  
4 EA HOKKAIDO SCALLOPS 44

**ACCOMPANIMENTS**

TRUFFLE BUTTER 6  
HORSERADISH CRUST 4  
BLUE CHEESE CRUMBLE 6  
CAMELIZED ONIONS 5  
GRILLED GULF SHRIMP 18  
HALF MAINE LOBSTER 48  
KING CRAB OSCAR 24  
BACON & BONE MARROW 12

**SAUCE TRIO 10**

please select three : or 4 ea

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE JUS | GREEN PEPPERCORN

**MARKET SIDES 15**

V E G E T A B L E	C L A S S I C
<b>CHARRED ASPARAGUS, LEMON ZEST CRISPY BRUSSELS SPROUTS, CHILI AND ORANGE MIRIN &amp; SOY-GLAZED MUSHROOMS BABY BOK CHOY, SESAME GINGER</b>	 <b>BLACK TRUFFLE MAC &amp; CHEESE WHIPPED POTATO PURÉE DUROC PORK FRIED RICE FINGERLING POTATOES, BACON &amp; CHEDDAR</b>

**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 OF OUR SIGNATURE CREATIONS.

\$ 28

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE DISH