SHELLFISH PLATTERS 120
4 OYSTERS, 4 GULF SHRIMP, 1 LB. MAINE LOBSTER, KING CRAB
(M1)CAST-IRON BROILED
ICE-COLD RED MISO BUTTER GIN-SPIKED COCKTAIL SAUCE CHARRED LEMON GREEN GODDESS
LEMONGRASS TEA MIGNONETTE

CAVIAR SELECTION
160 IMPERIAL OSETRA | ROYAL OSETRA 95 TRADITIONAL SERVICE

OR
(M1) SIGNATURE PARFAIT

À LA CARTE $1 / 2$ DOZEN PACIFIC COASTOYSTERS* MIGNONETTE 24
CHILLED SHELLFISH
broiled upon request
$1 / 4$ LB. KING CRAB* GREEN GODDESS 45
1 LB. WHOLE MAINE LOBSTER* DIJONNAISE 74
GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 27

APPETIZERS 'INSTANT' BACON BRUSSELS SPROUT HASH, HAZELNUT, CARROT PUREE, BOURBON SOY GLAZE 19
(MIM) MICHAEL'S AHI TUNA TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME 29
S.R.F. STEAK TARTARE ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI 35 HONEYNUT SQUASH BISQUE PUMPKIN bREAD CROSTINI, COCONUT CREAM, ROASTED CHILI OIL 18

SALADS B.L.T WEDGE BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK 16 CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO 17 THE 'OC' SALAD LOBSTER,AVOCADO, BIBB LETTUCE, LOCAL CITRUS 36 ORGANIC BEETS GOAT CHEESE PANNA COTTA, PISTACHIO CRUMBLE, RED WINE VINAIGRETTE 16

| MARY'S |
| :---: |
| WHOLE-FRIED |
| CHICKEN |
| TRUFFLEMAC\&CHEESE |
| CHARRED ASPARAGUS |
| 72 |


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


| SNAKERIVERFARMS |
| :---: |
| AMERICAN WAGYU |
| TOMAHAWK |
| 50OZMESQUITE |
| WOOD FIRE GRILLED |
| 275 |

## LAND ANGUS

12 OZ PRIME NEW YORK STRIPLOIN 55 28 OZ DRY-AGED PRIME PORTERHOUSE 138 16 OZ PRIME DELMONICO RIB EYE 72
8 OZ BLACK ANGUS FILET MIGNON 62

WAGYU
3 oz min HOKKAIDO A5 WAGYU RIB EYE 35 per oz 8 OZ SNAKE RIVER FARMS EYE OF THE RIB EYE 65 6 OZ MISHIMA RESERVE FILET MIGNON 75

4 EACH HOKKAIDO SCALLOPS 42
1 LB WHOLE MAINE LOBSTER

ACCOMPANIMENTS
HORSERADISH CRUST 4 KING CRAB OSCAR 24
BLUE CHEESE CRUMBLE 6 GRILLED GULF SHRIMP 18

SAUCE TRIO 6
select three or 4 ea
BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE REDUCTION

MARKETSIDES 15
VEGETABLE CLASSIC
CHARRED ASPARAGUS, MEYER LEMON CRISPY BRUSSELS SPROUTS, POMEGRANATE \& CHILI bABY BROCCOLINI, KIMCHEE VINAIGRETTE
(M1) BLACK TRUFFLE MAC \& CHEESE WHIPPED POTATO PURÉE DUROC PORK FRIED RICE

## VALENTINE'S DAY 5 COURSE PREFIX <br> FEBRUARY 13 TH \& 14 TH

## COCKTAlLS

O L D S C H O O L
KETEL ONE VODKA,

## WINES BY THE GLASS

S P A R K L I N G
BIANCAVIGNA
CONEGLIANO VALDOBBIADENE PROSECCO 2018 16/62 Chartogne-taillet cuvée michael mina CHAMPAGNE NV 28/110
GASTON CHIQUET ROSÉ
CHAMPAGNE NV 32/125
W H I T E
LOEWEN RIESLING KABINETT
LONGUICHER 'HERRENBERG', MOSEL 2018 18/70
DOMAINE DENIZOT SAUVIGNON BLANC
SANCERRE, LOIRE VALLEY 2018 18/69
LE MONDE RIBOLLA GIALLA
FRIULI-VENEZIA GIULIA, ITALY 2017 15/59
SANDHI CHARDONNAY
CENTRAL COAST 2019 17/65
DUMOL CHARDONNAY WESTER REACH
RUSSIAN RIVER VALLEY 2016 32/125

R E D
VINCENT GIRARDIN PINOT NOIR ST-VINCENT BOURGOGNE, FRANCE 2016 19/74 OCCIDENTAL PINOT NOIR
FREESTONE-OCCIDENTAL, SONOMA COAST 2018 30/118 BODEGAS ASTER TEMPRANILLO CRIANZA RIBERA DEL DUERO 2014 18/70
ÆRENA CABERNET SAUVIGNON 'RED HILLS' LAKE COUNTY 2017 17/66
LEWIS CABERNET SAUVIGNON MASON'S
NAPA VALLEY 2018 32/126
RIDGE ZINFANDEL BLEND THREE VALLEYS
SONOMA COUNTY 2018 19/73

## R O S É

MCBRIDE SISTERS BLACK GIRL MAGIC CALIFORNIA 2019 19/75

## CORAVIN WINES BY THE GLASS

KOSTA BROWNE PINOT NOIR RUSSIAN RIVER VALLEY, SONOMA 201759 / 230

THE SETTING CABERNET SAUVIGNON ALEXANDER VALLEY, SONOMA $201636 / 142$

