

SHELLFISH PLATTERS 120

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

160 IMPERIAL KALUGA | ROYAL OSETRA 95

TRADITIONAL SERVICE or SIGNATURE PARFAIT



ADD HALF BOTTLE:

RUINART BLANC DE BLANCS, CHAMPAGNE NV 106

À LA CARTE
CHILLED SHELLFISH

BROILED UPON REQUEST

1/2 DOZEN PACIFIC COAST OYSTERS* MIGNONETTE 24

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 SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE 19



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

SWEET CORN BISQUE ALASKAN KING CRAB, CHARRED CORN RELISH, 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 MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS 36

BABY ARTICHOKE FAVA BEAN, HEART OF PALM, MARCONA ALMOND, RED WINE VINAIGRETTE 16

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

50 oz MESQUITE
WOOD FIRE GRILLED

275

LAND

ANGUS

28 oz PRIME PORTERHOUSE 138

18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN 88

16 oz PRIME DELMONICO RIBEYE 72

8 oz BLACK ANGUS FILET MIGNON 62

WAGYU

3 oz min HOKKAIDO A5 WAGYU RIBEYE 35 per oz

10 oz MISHIMA ULTRA NY STRIPLOIN 94

8 oz SNAKE RIVER FARMS EYE OF THE RIBEYE 65

6 oz MISHIMA RESERVE FILET MIGNON 75

SEA

7 oz FAROE ISLAND SALMON 42

7 oz PACIFIC HALIBUT 41

4 EACH HOKKAIDO SCALLOPS 42

1 LB WHOLE MAINE LOBSTER 74

ACCOMPANIMENTS

HORSERADISH CRUST 4

BLUE CHEESE CRUMBLE 6

KING CRAB OSCAR 24

GRILLED GULF SHRIMP 18

SAUCE TRIO 10

select three or 4 ea

BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE REDUCTION | PEPPERCORN AU POIVRE

MARKET SIDES 15

VEGETABLE

CHARRED ASPARAGUS, MEYER LEMON
CRISPY BRUSSELS SPROUTS, POMEGRANATE & CHILI
BABY BROCCOLINI, KIMCHEE VINAIGRETTE

CLASSIC



BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE



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

COCKTAILS

OLD SCHOOL 18

KETEL ONE VODKA, LIME JUICE
GINGER BEER

MOSCOW MULE



NEW SCHOOL 20

GREEN CHARTREUSE
GREEN CHILE VODKA, YUZU JUICE, SHISO
GINGER BEER

BEEFEATER GIN, LEMON JUICE
RUNNY HONEY, LAVENDER BITTERS

BEE'S KNEES



DEL MAGUEY VIDA MEZCAL
CINNAMON HONEY, LEMON JUICE
ORANGE FLOWER, EGG WHITES

HAVANA CLUB BLANCO RUM
GRAPEFRUIT & LIME JUICE
LUXARDO MARASCHINO LIQUEUR

HEMINGWAY DAIQUIRI



KETEL ONE GRAPEFRUIT & ROSE
VELVET FALERNUM, GRAPEFRUIT
LIME JUICE, ANGOSTURA BITTERS

WOODFORD RESERVE BOURBON
LEMON JUICE, SUGAR, EGG WHITES
CABERNET SAUVIGNON FLOAT

NEW YORK SOUR



TOKI JAPANESE WHISKY
LILLET BLANC, VELVET FALERNUM
LEMON JUICE, MATCHA GREEN TEA, EGG WHITES

H BY HINE VSOP COGNAC
COMBIER LIQUEUR D'ORANGE
LEMON JUICE

SIDE CAR



ST. GEORGE PEAR BRANDY
LEMON JUICE, BLOOD ORANGE SYRUP
ITALICUS ROSOLIO BERGAMOT, EGG WHITES

BOTANIST
ST GEORGE RASPBERRY LIQUEUR
LIME JUICE & GINGER ALE

FLORADORA



AVUA CACHACA, STRAWBERRY SYRUP,
YUZU & LEMON JUICE
GINGER BEER

RITTENHOUSE RYE WHISKEY
CARPANO ANTICA
ANGOSTURA BITTERS

MANHATTAN



GEORGE DICKEL RYE WHISKEY, COGNAC
CARPANO ANTICA, GRAND MARNIER
CYNAR AMARO, CHOCOLATE BITTERS

KNOB CREEK RYE, SUGAR
ORANGE & ANGOSTURA BITTERS

OLD FASHIONED



PLANTATION PINEAPPLE RUM
PEACH AND PEYCHAUDS BITTERS
PASSION FRUIT SYRUP

SCAN TO VIEW FULL WINE LIST



WINES BY THE GLASS

SPARKLING

BIANCA VIGNA

CONEGLIANO VALDOBBIADENE PROSECCO 2018 16 / 62
CHARTOGNE-TAILLET CUVÉE MICHAEL MINA
CHAMPAGNE NV 28 / 110
GASTON CHIQUET ROSÉ
CHAMPAGNE NV 32 / 125

WHITE

LOEWEN RIESLING KABINETT

LONGUICHER 'HERRENBERG', MOSEL 2018 18 / 70
SMITH & SHETH CRU SAUVIGNON BLANC
WAIRAU 2019 18 / 67
LE MONDE RIBOLLA GIALLA
FRIULI-VENEZIA GIULIA, ITALY 2017 15 / 59
SANDHI CHARDONNAY
SANTA BARBARA COUNTY 2019 17 / 65
DUMOL CHARDONNAY WESTER REACH
RUSSIAN RIVER VALLEY 2016 32 / 125

RED

VINCENT GIRARDIN PINOT NOIR ST-VINCENT

BOURGOGNE, FRANCE 2016 19 / 74
OCCIDENTAL PINOT NOIR
FREESTONE-OCCIDENTAL, SONOMA COAST 2019 30 / 118
BODEGAS ASTER TEMPRANILLO CRIANZA
RIBERA DEL DUERO 2014 18 / 70
ÆRENA CABERNET SAUVIGNON 'RED HILLS'
LAKE COUNTY 2019 17 / 66
LEWIS CABERNET SAUVIGNON MASON'S
NAPA VALLEY 2018 32 / 126
RIDGE ZINFANDEL BLEND THREE VALLEYS
SONOMA COUNTY 2019 19 / 73

ROSÉ

MCBRIDE SISTERS BLACK GIRL MAGIC
CALIFORNIA 2019 19 / 75

CORAVIN WINES BY THE GLASS

KOSTA BROWNE PINOT NOIR
RUSSIAN RIVER VALLEY, SONOMA 2019 59 / 230

THE SETTING CABERNET SAUVIGNON
ALEXANDER VALLEY, SONOMA 2017 36 / 142

SALUS CABERNET SAUVIGNON
'STAGLIN FAMILY VINEYARD' NAPA VALLEY 2014 45 / 178

CADE CABERNET SAUVIGNON
HOWELL MOUNTAIN, NAPA VALLEY 2017 54 / 212