

PETROSSIAN CAVIAR SELECTION

IMPERIAL OSSETRA 252 | IMPERIAL BAIKA 195 | IMPERIAL DAURENKI 162

TRADITIONAL SERVICE OR SIGNATURE PARFAIT 

ADD CHAMPAGNE:

DOM PERIGNON 2015 98 GLASS

RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

CHILLED SHELLFISH PLATTER CAST-IRON BROILED OR ICE-COLD **MP** 

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 AND SALADS **'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 

AMERICAN WAGYU & PEARLS* PETROSSIAN DAURENKI CAVIAR, TRADITIONAL GARNISHES 48

JUMBO LUMP CRAB CAKE FENNEL, MUSTARD FRILL, CURRY SAUCE 32

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

- SIGNATURES -

MAINE LOBSTER POT PIE 

SEASONAL VEGETABLES
BRANDIED LOBSTER CREAM

140

PHYLLO CRUSTED PETRALE SOLE

HORSERADISH MASCARPONE
SNAP PEAS, CAVIAR CREAM

84

MARY'S WHOLE-FRIED CHICKEN

WILD MUSHROOM BREAD PUDDING
HARICOT VERTS

98

- FROM THE GRILL -

ANGUS BEEF

28 oz PRIME PORTERHOUSE 175

12 oz BARREL-CUT FILET MIGNON 104

16 oz PRIME DELMONICO RIBEYE 92

14 oz PRIME BONE-LESS NY STRIP 82

20 oz PRIME BONE-IN DRY-AGED RIBEYE 165

8 oz BLACK ANGUS FILET MIGNON 74

FROM THE SEA

TOMATO-GINGER GLAZED SALMON 48

MISO-BROILED CHILEAN SEA BASS 64

WAGYU

HOKKAIDO A5 WAGYU STRIPLOIN 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 MISHIMA RESERVE FILET MIGNON 92

50 OZ SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK

MESQUITE WOOD-FIRED GRILLED
WHIPPED POTATO PURÉE, HERB-BUTTERED MUSHROOMS

294

ACCOMPANIMENTS

GRILLED SHRIMP 22

HORSERADISH CRUST 6

KING CRAB 'OSCAR' 35

BLACK TRUFFLE BUTTER **GF** 8

BUTTER-POACHED HALF LOBSTER **GF** 41

BROILED BLUE CHEESE CRUMBLES **GF** 8

TRIO OF SAUCES **GF** PLEASE SELECT THREE : 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

SEASONAL SIDES 19

CRISPY BRUSSELS SPROUTS 17

 BLACK TRUFFLE MAC & CHEESE 21

HERB-BUTTERED MUSHROOMS 18

WHIPPED POTATO PURÉE 17

BABY BROCOLLINI WITH CHILI GARLIC CRUNCH 19

DUROC PORK FRIED RICE 19

BEER BATTERED ONION RINGS 18

BAKED FINGERLING POTATOES, BACON & WHITE CHEDDAR 19

 MICHAEL MINA FAVORITES | **GF** GLUTEN FREE

*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.