

MITCHELL'S  
OCEAN CLUB

SEAFOOD • STEAKS • COCKTAILS

**GROUP &  
EVENT  
DINING**

BEVERLY HILLS • BOSTON • CHICAGO • COLUMBUS • DALLAS • DENVER  
DETROIT • INDIANAPOLIS • KANSAS CITY • LAS VEGAS • NAPLES • NEW YORK CITY  
ORLANDO • PHILADELPHIA • PHOENIX • TAMPA • WASHINGTON D.C.

# DETAILS MATTER IN EVERYTHING WE DO

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## THE PERFECT SETTING FOR YOUR PRIVATE OR SEMI-PRIVATE EVENT

At Mitchell's Ocean Club, we promise to do everything to make your celebration one you'll always remember. Each Ocean Prime location is unique and inspired by the energy of the city where it's located. Dramatically designed, the restaurants are social, fun, and glamorous. Every element has been carefully curated with attention to every detail.

We specialize in incredible seafood and prime steaks, but Mitchell's Ocean Club is much more than just a steakhouse or seafood restaurant. Mitchell's Ocean Club is an extraordinary dining destination. Our menu features classic dishes crafted with a modern sensibility and an appreciation for ingredients. With lighter fare, like our shellfish cobb salad and sushi, as well as more indulgent items like our smoking shellfish tower, juicy steaks and decadent desserts, there's something for every occasion.

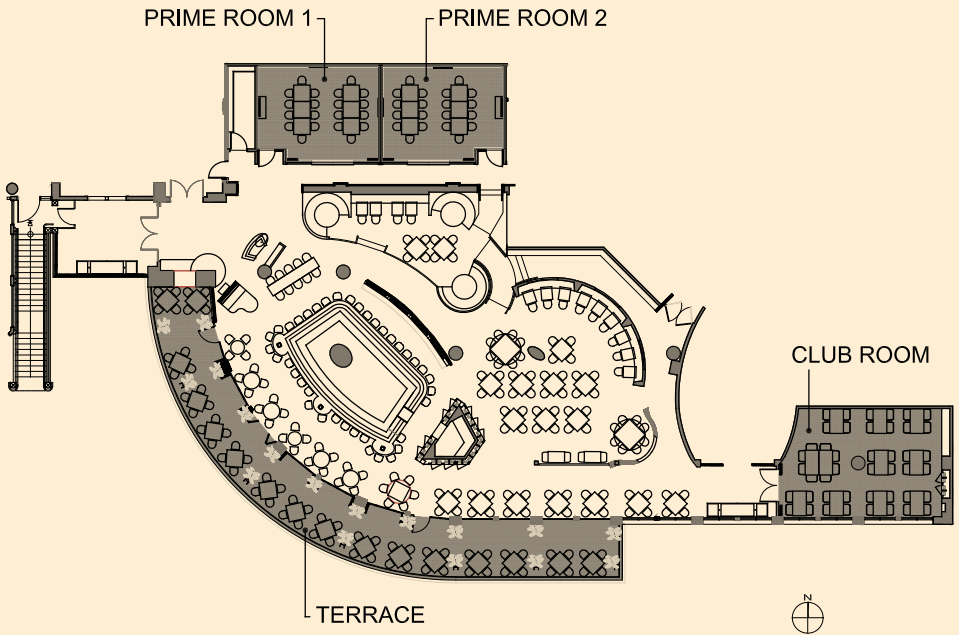
Our passion is to offer exceptional service and truly genuine hospitality to each and every guest. VIP treatment is standard at Mitchell's Ocean Club. We deliver more than just amazing food and drinks: We create remarkable experiences.

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## GROUP DINING CAPACITIES

ROOM	SEATED	RECEPTION	SQ.FT.	A/V EQUIPMENT
CLUB ROOM	50	65	570	FLATSCREEN TV
PRIME ROOM 1	27	30	370	FLATSCREEN TV
PRIME ROOM 2	27	30	370	FLATSCREEN TV
TERRACE	64	80	1180	



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**WELCOME COCKTAILS**

PRIME MANHATTAN	Woodford Reserve Bourbon, Carpano Antica Vermouth, Nonino Amaro, Rosemary Grapefruit Peppercorn Bitters	\$18
CUCUMBER GIMLET	Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	\$16
BERRIES & BUBBLES	Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	\$19
BLACK ORCHID	Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry Juice	\$17

**CHAMPAGNE TOAST**

BRUT ROSÉ	Roederer Estate, North Coast, NV	\$82
CHAMPAGNE	Brut, Veuve Clicquot, "Yellow Label," France	\$160
CHAMPAGNE	Brut, Dom Perignon, France	\$400

*One (1) Bottle Minimum. Charged Based on Consumption*

**BUBBLES BAR**

\$5 PER PERSON PLUS CHOICE OF  
CHAMPAGNE BASED ON CONSUMPTION

Enhance your champagne toast with an interactive event. Add fresh local berries paired with fresh juices to give your guests a prime mimosa experience.

**WINE**

Our team will help select custom wine pairings from our *Wine Spectator* honored wine list to compliment events of any size. Please contact your Sales & Event Manager to view our full wine list and discuss your event.

\* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer vegetarian & gluten-free friendly options upon request, however our kitchen is not completely gluten free.

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## **APPETIZERS**

PRICED PER DOZEN

### **SEAFOOD**

WHITE TRUFFLE CAVIAR DEVILED EGGS *	\$32
SPICY TUNA* Wasabi Tobiko, Pickled Serrano, Crispy Rice	\$48
SALMON POKE* Avocado, Spicy Mayo, Crispy Rice	\$48
AHI TUNA TARTARE* Avocado, Pickled Ginger, Crisp Wontons	\$48
JUMBO LUMP CRAB CAKE BITES Mustard Aioli	\$96
LOBSTER TOAST Avocado, Scallion	\$96
CAVIAR* Crispy Potato, Crème Fraiche	\$144
BACON WRAPPED SCALLOPS *	\$102
LOBSTER ROLL	\$144

### **STEAK - CHICKEN - CHOPS**

STEAK TARTARE CROSTINI* Caper Dressing	\$60
HOISIN CHICKEN SLIDERS Sweet Chili Aioli	\$42
GRILLED TENDERLOIN CROSTINI *	
Horseradish Cream, Caramelized Onions	\$72
PRIME SLIDERS *	\$48
LAMB LOLLIPOPS *	\$120

### **VEGETARIAN**

CAPRESE SKEWERS Fresh Mozzarella, Tomato, Basil, Balsamic	\$36
ARANCINI Mozzarella, Tomato Purée	\$36
TRUFFLE MAC & CHEESE BITES	\$36
BAKED BRIE BITES Apple Chutney	\$36

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**SEAFOOD ON ICE**

MKT PRICE

OYSTERS ON THE HALF SHELL* <i>gfm</i>	
ROSE & GARNET <i>Private Label, Cape Cod, MA</i>	MKT
WEST COAST	MKT
CHILLED CRAB MEAT COCKTAIL <i>gfm</i>	MKT
SHRIMP COCKTAIL <i>gfm</i>	MKT
CHILLED WHOLE MAINE LOBSTER <i>gfm</i>	MKT
CHILLED MAINE LOBSTER TAIL <i>gfm</i>	MKT
DUTCH HARBOR KING CRAB LEGS	MKT

**SUSHI PLATTERS**

SERVES 2-3 PEOPLE

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	\$24
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	\$28
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	\$27
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	\$27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango	\$20

**PLATTERS**

PRICED PER PERSON

HUMMUS <i>gfm</i>	\$6
VEGETABLE CRUDITÉ <i>gfm</i>	\$6
CHARCUTERIE BOARD <i>gfm</i>	\$9
CHEESE & FRUIT <i>gfm</i>	\$8
SMOKED SALMON* <i>gfm</i>	\$10

**ACCESSORIES**

PRICED PER PERSON

OSCAR STYLE <i>gfm</i>	\$16
GARLIC SHRIMP SCAMPI <i>gfm</i>	\$17
BLUE CHEESE CRUST <i>gfm</i>	\$9
BLACK TRUFFLE BUTTER <i>gfm</i>	\$9
LOBSTER TAIL <i>gfm</i>	\$34

**SIDES**

EACH ORDER SERVES 2-3

JALAPEÑO AU GRATIN <i>gfm</i>	\$17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	\$15
ROASTED GARLIC MASHED <i>gfm</i>	\$15	BACON CREAMED SPINACH	\$14
PARMESAN TRUFFLE FRIES	\$13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	\$18
SMOKED GOUDA TATER TOTS	\$15	CHOPHOUSE CORN <i>gfm</i>	\$15
CREAMY WHIPPED POTATOES <i>gfm</i>	\$14	MISO-CHILI ROASTED BROCCOLI	\$16
TWICE BAKED	\$15	BLACK TRUFFLE MAC & CHEESE	\$16

**BAKED LOBSTER MAC & CHEESE** Whole Maine Lobster, Tillamook Cheddar \$44

*gfm* Can be made gluten free friendly with modifications on request.

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**DINNER MENU A**

\$85.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

**FIRST COURSE (SERVED FOR THE TABLE)**

POINT JUDITH CALAMARI

SONOMA GOAT CHEESE RAVIOLI

**SECOND COURSE (CHOOSE ONE)**

HOUSE SALAD *gfm* Romaine, Field Greens, Granny Smith Apples, Goat Cheese,  
Walnuts, Sherry Mustard Vinaigrette

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

**ENTRÉES**

ROASTED CHICKEN *gfm* Spinach Bread Salad, Roasted Tomatoes,  
Olives, Balsamic Jus

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce

8 OZ FILET MIGNON\* *gfm* Whipped Potatoes, Buttered Asparagus

**DESSERT (CHOOSE TWO)**

CHEESECAKE NY Style, House Made Cherry Sauce

CRÈME BRULÉE *gfm* Vanilla Custard, Caramelized Sugar Top, Fresh Berries

SORBET *gfm* Chef's Selection, Almond Cookie

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**DINNER MENU B**

\$100.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

**FIRST COURSE (SERVED FOR THE TABLE)**

POINT JUDITH CALAMARI  
SONOMA GOAT CHEESE RAVIOLI  
JUMBO LUMP CRAB CAKES

**SECOND COURSE (CHOOSE TWO)**

HOUSE SALAD *gfm* Romaine, Field Greens, Granny Smith Apples, Goat Cheese,  
Walnuts, Sherry Mustard Vinaigrette  
CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons  
LOBSTER BISQUE Butter Poached Maine Lobster

**ENTRÉES (CHOOSE THREE)**

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce  
SEA SCALLOPS\* *gfm* Parmesan Risotto, English Peas, Citrus Vinaigrette  
ROASTED CHICKEN *gfm* Spinach Bread Salad, Roasted Tomatoes,  
Olives, Balsamic Jus  
8 OZ FILET MIGNON\* *gfm* Whipped Potatoes, Buttered Asparagus  
14 OZ NY STRIP\* *gfm* Whipped Potatoes, Buttered Asparagus  
*Add 6 oz. Canadian Cold Water Lobster Tail for \$34*

**DESSERT (CHOOSE TWO)**

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet  
Chocolate Ganache  
CARROT CAKE Cream Cheese Icing, Pineapple Syrup  
CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm* Almond Cookie  
CRÈME BRULÉE *gfm* Vanilla Custard, Caramelized Sugar Top, Fresh Berries

*gfm* Can be made gluten free friendly with modifications on request.

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DINNER MENU C

\$120.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

**FIRST COURSE (SERVED FOR THE TABLE)**

POINT JUDITH CALAMARI  
SONOMA GOAT CHEESE RAVIOLI  
JUMBO LUMP CRAB CAKES

**SECOND COURSE (CHOOSE TWO)**

HOUSE SALAD *gfm* Romaine, Field Greens, Granny Smith Apples, Goat Cheese,  
Walnuts, Sherry Mustard Vinaigrette  
CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons  
LOBSTER BISQUE Butter Poached Maine Lobster

**ENTRÉES (CHOOSE THREE)**

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce  
BLACKENED SNAPPER *gfm* Corn Spoon Bread, Swiss Chard, Corn Emulsion  
CHILEAN SEA BASS *gfm* Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette  
ROASTED CHICKEN *gfm* Spinach Bread Salad, Roasted Tomatoes,  
Olives, Balsamic Jus  
10 OZ FILET MIGNON\* *gfm* Whipped Potatoes, Buttered Asparagus  
14 OZ NY STRIP\* *gfm* Whipped Potatoes, Buttered Asparagus  
16 OZ RIBEYE\* *gfm* Whipped Potatoes, Buttered Asparagus

*Add 6 oz. Canadian Cold Water Lobster Tail for \$34*

**SIDES (CHOOSE TWO FOR THE TABLE)**

CHOPHOUSE CORN *gfm* BLACK TRUFFLE MAC & CHEESE  
MISO-CHILI ROASTED BROCCOLI *gfm* PARMESAN TRUFFLE FRIES  
JALAPEÑO AU GRATIN *gfm* ROASTED BRUSSELS SPROUTS *gfm*

**DESSERT (CHOOSE TWO)**

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet  
Chocolate Ganache  
CARROT CAKE Cream Cheese Icing, Pineapple Syrup  
CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm* Almond Cookie  
CRÈME BRULÉE *gfm* Vanilla Custard, Caramelized Sugar Top, Fresh Berries

*gfm* Can be made gluten free friendly with modifications on request.

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## DINNER MENU D

\$130.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Complimentary Champagne Toast Included*

### FIRST COURSE (SERVED FOR THE TABLE)

POINT JUDITH CALAMARI  
SONOMA GOAT CHEESE RAVIOLI  
JUMBO LUMP CRAB CAKES

### SECOND COURSE (CHOOSE TWO)

HOUSE SALAD *gfm* Romaine, Field Greens, Granny Smith Apples, Goat Cheese,  
Walnuts, Sherry Mustard Vinaigrette  
CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons  
LOBSTER BISQUE Butter Poached Maine Lobster

### ENTRÉES (CHOOSE THREE)

CHILEAN SEA BASS *gfm*  
Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette  
ROASTED CHICKEN Spinach Bread Salad, Roasted Tomatoes,  
Olives, Balsamic Jus  
AHI TUNA\* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze  
TWIN LOBSTER TAILS *gfm* Asparagus, Drawn Butter  
WILLOW BEND LAMB\* *gfm* Two Double Bone Chops, Roasted Garlic Thyme Jus  
10 OZ FILET MIGNON\* *gfm* Whipped Potatoes, Buttered Asparagus  
14 OZ NY STRIP\* *gfm* Whipped Potatoes, Buttered Asparagus  
16 OZ RIBEYE\* *gfm* Whipped Potatoes, Buttered Asparagus

*Add 6 oz. Canadian Cold Water Lobster Tail for \$34*

### SIDES (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN <i>gfm</i>	BLACK TRUFFLE MAC & CHEESE
MISO-CHILI ROASTED BROCCOLI <i>gfm</i>	PARMESAN TRUFFLE FRIES
JALAPEÑO AU GRATIN <i>gfm</i>	ROASTED BRUSSELS SPROUTS <i>gfm</i>

### DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet  
Chocolate Ganache  
CARROT CAKE Cream Cheese Icing, Pineapple Syrup  
CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm* Almond Cookie  
CRÈME BRULÉE *gfm* Vanilla Custard, Caramelized Sugar Top, Fresh Berries

*gfm* Can be made gluten free friendly with modifications on request.

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In addition, we'll take care of any special requests with finesse and excellence. Anything from valet service and floral arrangements, to audio visual support, and specialty cakes or desserts – whatever you can imagine, we will deliver.

We'll work with you to create a spectacular menu to meet all your event details. Whether it's an elegant private dinner or an exciting event for your guests, we look forward to helping you create something special.

- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Baby Showers
- Bar and Bat Mitzvahs
- Birthday Celebrations
- Bridal Showers
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties

**WE LOOK FORWARD TO HOSTING YOUR  
NEXT EVENT AT MITCHELL'S OCEAN CLUB**

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10  
Restaurant  
Brands to Watch  
CNBC

Best  
Steakhouses  
in America  
Open Table

Best  
Group-Friendly  
Restaurants  
USA Today

Best  
Restaurant  
for Celebrity  
Sightings  
People.com

Top  
Restaurants  
for Al Fresco  
Dining  
USA Today

Top  
Seafood  
Towers Worth  
the Splurge  
Eater

100 Best  
Restaurants Worth  
Splurging On  
Travel + Leisure

Award of  
Excellence  
Wine  
Spectator

America's  
Top 50 Emerging  
Restaurant Chains  
FSR Magazine

Best Seafood  
Restaurant  
Time Out

Best  
Steakhouse  
Eater LA