

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

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.

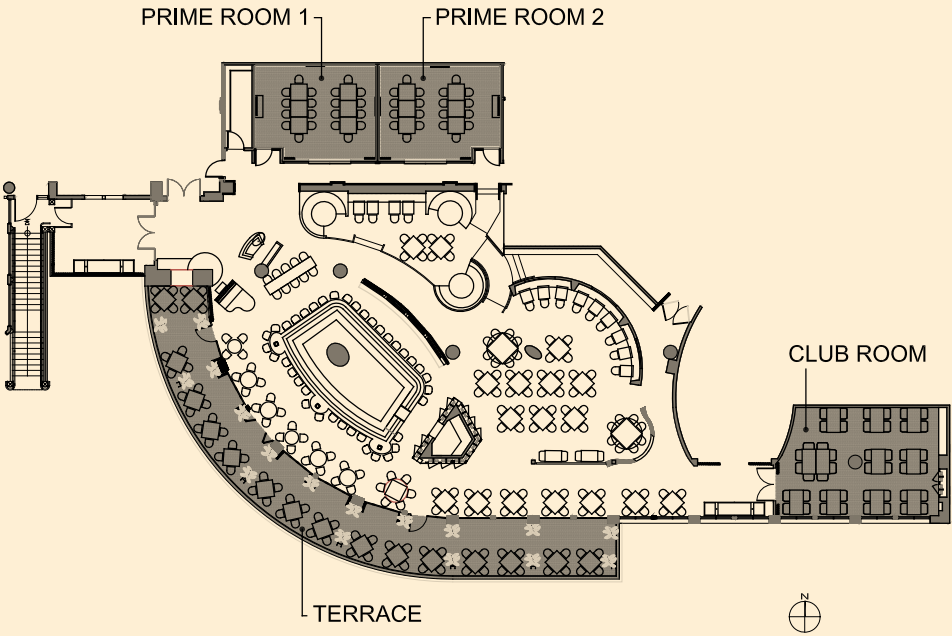
Our passion is to offer exceptional service and truly genuine hospitality to each and every guest. VIP treatment is standard at Mitchell's Ocean Club. We deliver more than just amazing food and drinks: We create remarkable experiences.

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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 | \$16 |

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 DEVEILED 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> | |
| EAST COAST | 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 | \$23 |
| OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil | \$27 |
| SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso | \$27 |
| DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds | \$26 |
| 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 \$43

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

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

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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 <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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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

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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

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100 Best
Restaurants Worth
Splurging On
Travel + Leisure

Award of
Excellence
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FSR Magazine

Best Seafood
Restaurant
Time Out

Best
Steakhouse
Eater LA