

MITCHELL'S
OCEAN CLUB

SEAFOOD • STEAKS • COCKTAILS

SOUPS

| | | |
|----------------|---------------------|----|
| LOBSTER BISQUE | Sweet Corn Fritter | 12 |
| FRENCH ONION | Brandy & Aged Swiss | 9 |

RAW BAR

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| COLOSSAL SHRIMP COCKTAIL | | 19 |
| OYSTERS ON THE HALF SHELL* | | 18 |
| CHILLED CRAB MEAT COCKTAIL | | 19 |
| DUTCH HARBOR KING CRAB LEGS | | 29 |
| "SMOKING" SHELLFISH TOWER* | Horseradish and Cocktail Sauces | <i>Mkt</i> |

APPETIZERS

| | | |
|-------------------------------|---------------------------------------|----|
| SONOMA GOAT CHEESE RAVIOLI | Golden Oak Mushrooms | 13 |
| POINT JUDITH CALAMARI | Sweet Chili Sauce, Candied Cashews | 14 |
| AHI TUNA TARTARE* | Avocado, Ginger Ponzu | 18 |
| STEAMED MUSSELS | Ginger Mirin Broth | 13 |
| AGED WISCONSIN CHEDDAR FONDUE | For the Table | 13 |
| CLASSIC OYSTERS ROCKEFELLER | | 15 |
| "SURF N TURF" | Sea Scallops, Slow Braised Short Ribs | 16 |
| COLOSSAL SHRIMP SAUTÉ | Tabasco Cream Sauce | 18 |
| JUMBO LUMP CRAB CAKE | Sweet Corn Cream | 16 |

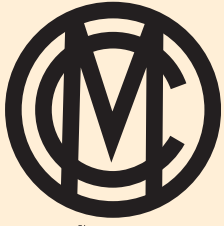
SALADS

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| OCEAN CLUB HOUSE SALAD | | |
| Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette | | 11 |
| CRISP WEDGE OF ICEBERG | | |
| Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing | | 10 |
| CAESAR SALAD | | |
| Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons | | 9 |
| CHOP CHOP SALAD | | |
| Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing | | 12 |

GENERAL MANAGER JEFF SHUPE | EXECUTIVE CHEF BILL DOEHRING

PRIVATE DINING ROOMS AVAILABLE Let us roll out the red carpet for your guests.
Call 614.416.2582 and let our culinary team prepare the perfect menu for your special occasion.

*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 gluten-free friendly menus, however our kitchen is not completely gluten free.



PRIME SEAFOOD

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| BLACKENED SNAPPER | Corn Spoon Bread, Jalapeño Corn Tartar | 34 |
| TERIYAKI SALMON | Shiitake Sticky Rice, Soy Butter Sauce | 32 |
| YELLOWFIN TUNA | Marble Potatoes, Fava Beans, Truffle Jus | 39 |
| ALASKA HALIBUT | Lobster Gnocchi, Spring Peas, Lemon Jus | 44 |
| SEA SCALLOPS | Parmesan Risotto, English Peas, Citrus Vinaigrette | 33 |
| SHELLFISH "COBB" SALAD | Bacon, Bleu Cheese, Gourmet Dressing | 19 |
| JUMBO LUMP CRAB CAKES | Sweet Corn Cream, Succotash | 35 |
| TWIN LOBSTER TAILS | Asparagus, Drawn Butter | 49 |
| CHILEAN SEA BASS | Whipped Potatoes, Champagne Truffle Sauce | 43 |

CHICKEN & CHOPS

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| GERBER FARMS CHICKEN | Ratatouille, Lemon Pan Jus | 26 |
| PORK PORTERHOUSE | Brussels Sprouts, Port Wine Reduction | 29 |
| VEAL CHOP | Roasted Garlic Potatoes, Hot and Sweet Cherry Peppers | 46 |

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | 38 |
| 10 OZ FILET MIGNON | 43 |
| 12 OZ BONE-IN FILET | 46 |
| 14 OZ NEW YORK STRIP | 44 |
| 16 OZ KANSAS CITY STRIP | 45 |
| 16 OZ RIBEYE | 46 |

ACCESSORIES

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| BÉARNAISE SAUCE | 3 |
| BLACK TRUFFLE BUTTER | 4 |
| AU POIVRE | 5 |
| MAYTAG BLUE CHEESE CRUST | 5 |
| OSCAR STYLE | 9 |
| GARLIC SHRIMP SCAMPI | 14 |

SUPPER CLUB SIDES

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| JALAPEÑO AU GRATIN | 11 | ROASTED CARROTS | 9 |
| ROASTED GARLIC MASHED | 10 | JUMBO ASPARAGUS | 10 |
| MALT VINEGAR FRIES | 8 | CREAMED SPINACH | 10 |
| SEA SALT BAKED POTATO | 9 | STEAMED BROCCOLI | 9 |
| TWICE BAKED | 10 | ROASTED BRUSSELS SPROUTS | 9 |
| CREAMY WHIPPED POTATOES | 9 | SESAME STIR-FRIED SNAP PEAS | 9 |
| SMOKED GOUDA | | CHOPHOUSE CORN | 10 |
| TATER TOTS | 10 | SAUTÉED BUTTON MUSHROOMS | 11 |
| LOBSTER MASHED POTATOES | 19 | BLACK TRUFFLE MAC & CHEESE | 14 |