



Entrées

Cape D'or Salmon

White Asparagus
Risotto
Winter Squash
44

Tuna Niçoise

Fresh Green Beans
Heirloom Potatoes
Tarragon Vinaigrette
46

Hokkaido Scallop Chitarra

White Wine Cream Sauce
Pasta Clams
Fine Herbs
48

Bespoke Chicken

Roasted Heirloom Carrot
Yukon Rings
Broccolini
42

The Platinum Burger

Smoked Bacon
Mountainoak Black Truffle Cheese
Caramelized Onion Aioli
36

Osso Bucco

White Navy Beans
Salsify Purée
Baby Kale
56

Filet Mignon 8oz

72

Ribeye 14oz

74

OCF Striploin 12oz

95

All steaks are served with
chef's seasonal selections.

**Add bearnaise, jus
or peppercorn sauce**



When you order this dish, \$1 will be donated to
snack and kitchen programs at MLSE LaunchPad



Appetizers

Soup

Chef's Daily
14

Slow Braised Short Rib

Roasted Shogun Mushroom
Black Garlic
Puffed Lentils
29

Crispy Squid

Green Curry Sauce
Coconut
Pickled Finger Chili
30

Broccoli & Kale Salad

Soft Boiled Egg
Creamy Garlic & Parmesan Dressing
Bacon
19

Spinach & Arugula

Goat Tomme
Candied Walnuts
Blood Orange Vinaigrette
18

Seafood Tower

Whole Lobster
Jumbo Shrimp
East Coast Oysters
150

Oysters

Half Dozen | Full Dozen
32 | 59

Seafood Crudo

Albacore Tuna
Hokkaido Scallops
Charred Octopus
35

Shrimp Cocktail

Cognac Cocktail Sauce
Lemon Wedges
34

Charcuterie Board for 2

Premium Selection of Meats
Marinated Olives
Pickled Vegetables
46



Platinum Club is a proud partner & supporter of Ocean Wise sustainable seafood
Please consult your server for allergies or dietary restrictions