

STARTERS

BUFFALO WINGS 21

blue cheese or ranch dressing | celery | carrot

SHRIMP COCKTAIL 25

cocktail sauce | micro cilantro | lemon wedge seaweed

POKE BOWL* 25

sticky rice | tobiko | green onion
toasted garlic | micro cilantro

SALADS

COBB SALAD 22

baby field greens | grilled chicken | heirloom cherry tomatoes
blue cheese crumble | bacon | egg | avocado
choice of dressing: ranch dressing, blue cheese dressing
champagne vinaigrette, low fat raspberry vinaigrette

LOBSTER & PRAWN

SEAFOOD LOUIS SALAD* 29

maine lobster | prawns | bibb lettuce
heirloom cherry tomatoes | hardboiled egg | avocado
ninja radish | traditional louis dressing

PASTA

LOBSTER CARBONARA* 33

bucatini | pancetta | peas | parmigiano | herbs | black pepper | lemon

RIGATONI BOLOGNESE 29

bolognese meat sauce | parmigiano | basil

QUINOA VEGETABLE PASTA V 28

sundried tomato pasta | quinoa cream sauce | green peas
cherry tomatoes | foraged mushrooms | baby spinach
mixed seasonal vegetables | parmigiano

PIZZA

MARGHERITA V 22

heirloom tomato | pomodoro tomato sauce | fresh mozzarella
parmigiano | basil

PEPPERONI 24

pomodoro tomato sauce | mozzarella

MAINS AFTER 5PM

FILET MIGNON* LS 54

potato pavé | seasonal vegetables | potato crisps
rosemary demi-glace

RIBEYE* LS 54

potato pavé | seasonal vegetables | charred green onion chimichurri
with minced bell peppers

SEARED SCALLOPS* 40

bacon polenta | asparagus | tricolor cauliflower | baby spinach
carrots | roasted red bell pepper sauce

PAN SEARED TUSCAN SALMON* 36

roasted potatoes | saffron cream sauce | kale | sun dried tomato
foraged mushrooms

OVEN ROASTED JIDORI CHICKEN 35

carrot ginger purée | chard greens | grilled artichokes & fennel
chimichurri slaw | smashed fingerling potatoes
green beans | rosemary demi-glace

SANDWICHES & BURGERS

CLASSIC CLUB 22

roasted turkey | bibb lettuce | bacon
heirloom tomato | rosemary aioli

SOCAL FRIED CHICKEN SANDWICH 22

fried chicken breast | heirloom tomato | monterey jack cheese
pickles | poblano red onion slaw
roasted habanero & poblano aioli | telera bread

THE CHEESEBURGER* V 22

8oz. burger | special sauce | lettuce | heirloom tomato | onion
choice of swiss, american or cheddar cheese

DESSERTS

HOUSE MADE CARROT CAKE V 12

caramel sauce | walnuts

CHOCOLATE CAKE V 12

vanilla bean whipped cream | strawberry sauce
raspberries | gold sprinkles

CLASSICAL TAHITIAN

VANILLA CRÈME BRÛLÉE V 12

seasonal berry garnish

V vegetarian LS locally sourced

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.