

Starters and Salads

Soup of the Day	7
New England Lobster Bisque	9
Orange Crème Fraîche	
Louisiana Jumbo Lump Crab Cake	15
Pickled Cabbage and Carrots, Saffron Sauce, Purple Mustard Aioli	
Poached Gulf Prawns	16
Romesco Sauce, Arugula Salad, Extra Virgin Olive Oil	
Santa Monica Farmers Market Chopped Vegetable Salad	13
Shaved Parmesan Cheese, Sherry Vinaigrette	
Caesar Salad	13
White Anchovies, Ciabatta Crisps	
With Grilled Chicken	17
With Marinated Gulf Shrimp	19
California Cobb Salad	17
Herb Grilled Chicken, Pink Peppercorn Ranch	
Kearny Street Orzo Chicken Salad	18
Hoisin Lime Glazed Chicken and Asian Orzo Pasta Salad, Thai Dressing	
Central Coast Mix Greens	12
Goat Cheese Sprinkle, Roasted Shallot Dressing, Cinnamon Candied Pecans, Pumpkinseed Oil	
Hawaiian Ahi Tasting	19
Asian Tuna Tartare with Spicy Tomato Jam Seared Tuna with Yuzu Sauce and Sweet Soy	

Main Plates

Kobe Beef Burger	16
Sweet and Spicy Onion Jam, Cheddar Cheese, Vine-Ripened Tomatoes, Butter Lettuce, Garlic Herb Fries	
New York Style Chicken Pastrami Sandwich	17
Homemade Chicken Breast Pastrami on a Rye Bun, Grainy Mustard, Thousand Island	
Bar Harbor Lobster Club	21
Toasted Dill Bread, Avocado Mayonnaise, Peppered Bacon, Garlic Herb Fries	
Maryland Crab Melt	18
With New England Seafood Chowder	
Linguine Pasta with Little Neck Clams	18
White Wine and Shallot Sauce, Truffle Aioli	
Herb Crusted King Salmon	19
Tempura Fingerling Yams, Caramelized Onion Sauce	
Grilled Catalina Sea Bass	21
Carlsbad Mussels, Prawns, Baby Fennel, Preserved Lemon Sauce	
Miami Dry Rub Roasted Jidori Chicken Breast	20
Green Olives and Caper Tomato Sauce, Sweet and Sour Onions	
Sizzling Brandt Top Sirloin Steak	22
Forest Mushroom Butter, Baked Ziti with Four Cheeses	
Barbeque Marinated Portobello Mushrooms	16
Roasted Garlic Couscous, Tarragon Watercress Sauce	

**EXECUTIVE CHEF LEWIS BUTLER
CHEF DE CUISINE MARVIN BODEN
SOUS CHEF MICHAEL WEBB**