

LOBBY BAR FOOD MENU

starters

BUFFALO WINGS 21

blue cheese or ranch dressing | celery | carrot

SHRIMP COCKTAIL 25

cocktail sauce | micro cilantro | lemon wedge

POKE BOWL* 25

sticky rice | tobiko | green onion | toasted garlic | micro cilantro
seaweed | spicy mayonnaise | eel sauce | poke sauce

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

sandwiches & burgers

CLASSIC CLUB 22

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

THE CHEESEBURGER* V 22

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

SoCal FRIED CHICKEN SANDWICH 22

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

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

main s 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

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

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.