

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 | shoyu glaze | 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* 27

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

sandwiches & burgers

CLASSIC CLUB 21

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

THE CHEESEBURGER* V 21

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

SOCAL FRIED CHICKEN SANDWICH 21

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 | parmesan | herbs | black pepper | lemon

RIGATONI BOLOGNESE 29

bolognese meat sauce | parmigiano | basil

SPAGHETTI WITH CLAMS AND BRAISED GREENS* 28

spicy marinara | fresh manila clams | heirloom cherry tomatoes
parmigiano | collard greens | iberico chorizo

main s after 5pm

BEEF TENDERLOIN* 48

weisner farms fingerling potatoes | seasonal vegetables | smoked chipotle demi-glace

RIBEYE* 48

weisner farms fingerling potatoes | seasonal vegetables | charred green onion chimichurri

PAN SEARED TUSCAN SALMON* 36

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

ROASTED JIDORI CHICKEN 30

israeli couscous | seasonal vegetables | tamarind demi glace

desserts

HOUSE MADE CARROT CAKE V 12

caramel sauce

PUMPKIN CHEESECAKE V 12

caramel | vanilla bean whipped cream | micro flower

SEASONAL FRESH FRUIT TART V 12

mango custard | shortbread crust | apricot glaze

CLASSICAL TAHITIAN VANILLA CRÈME BRÛLÉE V 12

seasonal berry garnish

V vegetarian

*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.