

# Y LOUNGE DINNER

5:00pm - 12:00am

## STARTERS

BUFFALO WINGS 23

*celery | carrot | bleu cheese or ranch*

DUCK ROPA VIEJA LUMPIA 24

*shredded duck | bell pepper | onion | cilantro | cucumber-daikon slaw  
orange sweet and sour sauce*

SO-CAL CEVICHE\* 27

*shrimp & octopus | lemon & lime juice | avocado | cucumber  
heirloom tomatoes | onion | cilantro | habanero | tortilla chips*

POKE BOWL\* 27

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

## SALADS

COBB SALAD **LS** 23

*petite spring mix | grilled chicken | heirloom  
cherry tomatoes | bleu cheese crumble  
bacon | egg | avocado | choice of dressing:  
ranch, bleu cheese, champagne vinaigrette,  
low fat raspberry vinaigrette*

ASIAN SALAD **LS** 25

*choice of ahi tuna or chicken  
napa cabbage | carrot | bell pepper  
green onion | orange segments  
cucumber | wontons | cilantro  
sriracha sesame dressing*

## SANDWICHES & BURGERS

*served with french fries, garden or caesar salad\*, or side of fruit  
substitute vegetarian beyond burger® patty 2*

CLASSIC CLUB\* 24

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

THE CHEESEBURGER\* 24

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

## PIZZA & PASTA

MARGHERITA **V** 22

*pomodoro sauce | roasted roma tomato  
fresh mozzarella | basil*

PEPPERONI 24

*pomodoro sauce | mozzarella*

LOBSTER CARBONARA\* **LS** 34

*bucatini | pancetta | peas  
parmigiano | herbs*

RIGATONI BOLOGNESE 31

*bolognese meat sauce | parmigiano | basil*

## MAINS

TUSCAN SALMON\* **LS** 39

*fingerling potatoes | kale | sun dried tomato  
foraged mushrooms | saffron cream sauce  
black pepper | charred lemon*

RIBEYE\* 54

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

JIDORI CHICKEN BREAST **LS** 38

*purple sweet potato mash  
seasonal vegetables  
bell pepper & onion rainbow chard  
rosemary demi-glaze*

ROASTED HEARTS OF PALM **V** 25

*wasabi mashed potatoes | thai black rice  
maitake mushrooms | tricolor cauliflower | edamame  
petite bok choy | golden beet purée | balsamic pearls  
add: seared salmon\* 15 | roasted chicken breast 14  
grilled shrimp\* 17 | bbq beef\* 16*

## DESSERTS

CHOCOLATE DUBAI CAKE **V** 16

*kadayif | pistachio crumbles | vanilla bean whipped cream  
strawberry sauce | raspberries | gold flakes*

HOUSE MADE CARROT CAKE **V** 15

*caramel sauce | walnuts | raisins | vanilla bean whipped cream*

CRÈME BRÛLÉE **V** 15

*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.