



# SALADS

### TIGER PRAWN SALAD

butter lettuce / oro blanco / avocado / mint ginger-chili vinaigrette 18

## **BABY KALE CAESAR**

garlic croutons / chive / parmesan lemon dressing 15

### MARKET LETTUCES

baby gem lettuce / golden beets / market peaches smoked cashews / goat cheese 16

#### AHI TUNA NICOISE

coriander / green garlic / new crop potatoes / haricot vert 19

#### COBB

grilled free range chicken / cranberry / apple smoked bacon / rosemary pecans / point reyes blue 17

# SHARED PLATES

#### **DEVILED EGGS**

blue crab / crispy shallots / piment d'espelette 12

## **AVOCADO TOAST**

heirloom radishes / pickled shallots / cucumber / mint 9

# SHRIMP COCKTAIL

atomic cocktail sauce / lemon 19

## **SEASONAL OYSTERS**

mignonette / cocktail sauce / lemon 18 / 36

### PIQUILLO PEPPER HUMMUS

olives / feta cheese / aleppo chili / grilled flatbread 16

# BURRATA & TRUFFLE TOAST

fava gremolata / pea sprouts / lemon oil 15

## WILD MUSHROOM FLATBREAD

scamorza / garlic chips / kale / truffle goat cheese 15

# TUNA TARTARE

avocado / soy honey emulsion / taro chips / chili oil 19

# ENTRÉES

#### LOBSTER BLT

maine lobster / smoked bacon / heirloom tomato avocado / pumpernickel 24

#### **GRILLED PRIME RIBEYE SANDWICH**

horseradish aioli / caramelized onions / watercress stilton blue cheese  $21\,$ 

# SHAVED FRA'MANI TURKEY & AVOCADO

grilled country bread / brie / garlic aioli / tomato 19

#### OLD SCHOOL BURGER

dry aged beef / aged white cheddar / LTO / special sauce 22

### TASSO CUBANO

country bread / emmental / shaved tasso ham house pickles / dijonaisse 19

#### **GRASS-FED PRIME HANGER STEAK**

castelveltrano chimichurri / hand cut fries 36

# WILD CAUGHT KING SALMON

scarlet quinoa / harissa walnuts / wild baby arugula 32

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# SIDES

MAC & CHEESE 10

FARRO & PEAS 10

## SCARLET QUINOA

arugula / walnuts / lemon oil 10

**HAND CUT FRIES** 8

# Eat good food with good company

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We support local farms - all-natural meat producers - ethically and sustainably fished seafood purveyors and use organic products whenever possible

**EXECUTIVE CHEF, ROBERT LIBERATO** 

On July 1, 2016 we became subject to the LA Citywide Hotel Worker Minimum Wage Ordinance. This ordinance impacts food and beverage services that operate within hotels within LA county (this ordinance does not impact restaurants that are outside of hotels). Instead of increasing prices we are instead including a 4% surcharge to your bill for transparency purposes. This surcharge is not a tip or gratuity to the restaurant's staff. As always, gratuity for service rendered is at your discretion and is directly distributed to staff members.