



Things we Share

Roasted Garlic Chipotle Hummus Herb, Parmesan Flat Bread	10
Grilled Ciabatta Bruschetta Piquillo Peppers, Heirloom Tomatoes, Olive Tapenade	12
Steamed Pacific Blue Mussels Roasted Garlic, Lemon, Basil	14
Duck Confit and Caramelized Onion Flatbread Fiscalini White Cheddar, Baby Arugula, Balsamic Syrup	16
Lemon Pepper Cured Smoked Salmon Flatbread Herbed Goat Cheese, Shaved Red Onion, Drizzle of Honey	16

Appetizers

Beach Chowder Pacific Salmon, Baby Clams, Lump Crab, Pearl Veggies, Lobster Sweet Corn Broth	14
Santa Monica "Chili" Laughing Bird Shrimp, Baja Sea Scallops, Lump Crab, Roasted Garlic, Cannellini	16
Chilled Jumbo Shrimp Cocktail* Chipotle Cocktail Sauce	16

From the Garden

Farmers Market Field Greens Lady Apple, Point Reyes Blue Cheese, Spiced Pecans, Orange-Honey Vinaigrette	12
Earthbound Farm Baby Spinach and Arugula Preserved Figs, Gorgonzola, Prosciutto Black Walnut-Coriander Vinaigrette	12
Chopped Caesar Salad, Focaccia Croutons* ~16 with Chicken ~20 with Shrimp	13
California Nicoise Salad Grilled Big Eye Tuna, Fresh Origins Petite Greens, Roasted Baby Potatoes, Haricot Vert, Fennel, Pear Tomatoes, Dijon Vinaigrette	22

* Loews American Classics

Other Loews American Classics available upon request
Please inform us of any dietary restrictions so we may do our best to accommodate your needs.

Menus Printed on Eco-Friendly Paper



The Main Course

Sonoma Goat Cheese Agnolotti Sun-dried Tomatoes, Basil Pesto	24
Forest Mushroom Risotto Broccoli Rabe, Shaved Parmesan	26
Chiltepin Grilled Tiger Shrimp Capellini Pasta, Apple Wood Smoked Bacon and Basil Slaw	34
Big Eye Tuna and King Salmon Tempura Orange Habanero BBQ, Sweet Pepper and Frisee Salad	31
Caramelized Mano de Leon Sea Scallops Truffle Scented Whipped Potatoes, Poached Asparagus, Browned Butter Caper Sauce	32
Pan Roasted Pacific Halibut Fingerling Potatoes, Miso Broth, Pea Vines	33
Roasted Eggplant* Israeli Couscous and Tofu (Vegan)	23
Oven Seared Natural Half Chicken* Creamy Potatoes, Roasted Tomato	28
Grilled Niman Ranch Pork Tenderloin Creamy Sage Polenta, Crispy Carrots, Merlot Glaze	30
Grilled Dry Aged NY Steak* Creamy potatoes	36
Grilled Hanger Steak Apple Wood Smoked Bacon and Caramelized Cipollini Onion Jam, Spinach Salad, Crunchy Potato Hay	29
Grilled Filet Mignon Sweet Corn and Shitake Fricassee, Truffle Whipped Potatoes, Tawny Port Glaze	40

Sides

Warm Spinach, Garlic and Lemon	7	Broccoli Rabe, Roasted Garlic	7
Creamy Potatoes	7	Roasted Veggies from the Farmers Market	7
Mac and Cheese	7	Risotto, Asparagus Tips, Shaved Parmesan	7

Desserts

Lavender Crème Brulee	10
Orange Panna Cotta, Macerated Fruit	10
Cinnamon Funnel Cake, Berries, Strawberry Ice cream	10
Apple and Quince Pie, Macadamia Crunch	10
Pear Fritters, Vanilla Ice Cream	10
Valrhona Chocolate Raspberry Cake	10
Selection of Local California Artesian Cheese	16