



### THINGS WE SHARE

Roasted Garlic Chipotle Hummus Herb Parmesan Flat Bread	10
Steamed Pacific Blue Mussels Roasted Garlic, Lemon, Basil	14
Duck Confit and Caramelized Onion Flatbread Fiscalini Farm White Cheddar, Baby Arugula, Balsamic Syrup	16
California Butternut Squash and Cheese Flatbread Smoked Gouda, Fontina, Rosemary, Almonds, Balsamic Reduction	16
Santa Monica Seafood Fritters Sweet Lime Dipping Sauce	16
Thin Crust Pizza* Marinara Sauce, Mozzarella	12

### APPETIZERS

Soup's Up! "Set" of Soups Roasted Pumpkin, Californian Apple and Cheese, Roasted Tomato Basil	14
Old Fashioned Chicken Noodle Soup*	8
Santa Monica Chili Laughing Bird Shrimp, Baja Sea Scallops, Lump Crab, Roasted Garlic, Cannellini	16
Chilled Jumbo Shrimp Cocktail* Chipotle Cocktail Sauce	16
Calamari Fried Polenta Crusted, Tamari Citrus Sauce	15

### FROM THE GARDEN

Farmer's Market Field Greens Lady Apple, Point Reyes Blue Cheese, Spiced Pecans Orange-Honey Vinaigrette	12
Classic Chicken Cobb* Avocado, Vine Ripened Tomato, Bacon, Egg, Blue Cheese, Ranch Dressing	15
Chopped Caesar Salad, Focaccia Croutons* Petit/Classic	7 / 13
With Chicken	16
With Salmon	20
Warm Beet and Santa Barbara Purple Haze Goat Cheese Salad Farmer's Market Baby Field Greens, Roasted Pumpkin Seeds Red Wine Vinaigrette	16

### SIDES

Grilled Asparagus, Melted Point Reyes Blue Cheese Warm Spinach, Garlic, and Lemon Yukon Gold Whipped Potatoes Crab Mac and Cheese Parmesan Truffle Fries Roasted Wild Mushrooms Farmer's Market Vegetable Selection Steamed Jasmine Rice	7
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### THE MAIN COURSE

SANDWICHES ARE SERVED WITH YOUR CHOICE OF ZTF FRENCH FRIES, HOUSE SALAD, OR FRUIT

Crab Cake Sandwich Brioche Bun, Chipotle Remoulade	18
Roasted Turkey Club on Seven Grain Bread* Apple Wood Smoked Bacon, Lettuce, Tomato, Mayo	14
Turkey Burger* Brioche Bun	15
Our Own Half Pound Burger* Brioche Bun, Choice of Cheese, Mushrooms, Bacon	15
The Original Muscle Beach Omelet Shrimp, Lump Crab, Tomatoes, Onions, Cheddar Cheese	15
Forest Mushroom Risotto Broccoli Rabe, Shaved Parmesan	24
Whole Wheat Penne* Portobello Bolognese, Asparagus, Vegan	23
Chiltepin Grilled Tiger Shrimp Capellini Pasta, Apple Wood Smoked Bacon, Basil Slaw	34
Caramelized Mano de Leon Sea Scallops Yukon Gold Whipped Potatoes, Poached Asparagus Browned Butter Caper Sauce	32
Oven Seared Natural Chicken* Creamy Potatoes, Roasted Tomato	28
Grilled Beef Tenderloin* Pomegranate Port Reduction, Artichoke Filled Twice Baked Potato	38

### SIMPLY GRILLED

Local Halibut	27
Pacific Salmon	24
Big Eye Tuna	29
Bone-in 12 oz Pork Chop	26
8 oz Flat Iron Steak	24
New Zealand Rack of Lamb	Full 38 / Half 24
Nightly Special	Market Price

SELECT THE SAUCE AND SIDE DISH OF YOUR CHOICE

Horseradish Cream	Green Peppercorn and Cognac
Pomegranate Port Reduction	Classic Bearnaise
Garlic-Lime Mojo	Sage and Gorgonzola Cream
Tamari Citrus Soy Glaze	Californian Apple, Pear, Cinnamon Compote

### DESSERTS

Selection of Local California Artisanal Cheese	16
Lavender Creme Brulee	9
Ocean and Vine Ice Cream Tasting	
Warm Chocolate and Banana Bread Pudding, Caramel Sauce	
Chocolate Hazelnut Souffle, Vanilla Bean Creme Anglaise	
Butternut Squash, Sweet Potato and Macadamia Nut Tart, Pomegranate Reduction	
"The Split" Banana Caramelized Banana, Brownie, Chocolate Ice Cream, Berries	
Duo of Roasted Pear and Apple Crisp, Spice Port Wine Reduction, Vanilla Ice Cream	

\* LOEWS AMERICAN CLASSIC

Please inform us of any dietary restrictions so we may do our best to accommodate your needs.