



Appetizers

BELAMAR CHIPS 6
Sweet & Sour Sauce

MACARONI & CHEESE 8
Sizzling Cast Iron Skillet

FILET MIGNON STREET TACOS 12
Diced Onion & Cilantro,
House-Made Sauces

FIRST CLASS CHICKEN WINGS 10
Boneless Wings, Gorgonzola
Cream

MUSHROOM STUFFED TOMATO 8
Hint of Horseradish & Pesto

BAKED BRIE 12
Puff Pastry, Fig Chutney &
Fresh Fruit

NEW ZEALAND LAMB CHOPS 14
Grilled, mint pesto,
beet puree & demi-glaze

SHRIMP & MUSHROOM RISOTTO 8

SICILIAN MEAT BALL SLIDERS 12
Marinara Sauce,
Baby Arugula, Fresh Basil

CHEESE FONDUE 12
Bread Chunks, Apples &
Strawberries

CRISPY CALAMARI 12
Asian Slaw, Spicy Aioli

VIETNAMESE GINGER SHRIMP ROLLS 13
Cashew Sauce

AHI SASHIMI 13
Sushi Grade Ahi Tuna,
Avocado, Pickled Cucumber,

HUMMUS BOWL 11
Baby Vegetables &
Soft Pita Triangles

ARTESIAN CHEESES 12
Dry Fruits & Nuts

CRAB CAKES 11
Cajun Cream, Micro Greens

SLOW-SIMMERED MUSSELS 14
PEI Mussels, Fresh Basil,
Meyer Lemon Cream

AHI TARTAR 13
Avocado, Wasabi Cream,
Cilantro, Wonton Crisp

Small Plates/Soups

SOUP 6
Market price of the day

SHRIMP BISQUE 7
Creme Fraiche

CAESAR 6
Chopped Romaine & Shaved Parmesan

THE WEDGE 8
Balsamic Onions, Crispy Bacon, Heirloom Tomatoes, House-made Dressing

MARKET SALAD 8
Mixed Greens, Candied Almonds, Gorgonzola, Shaved Apple, Raspberry Vinaigrette

CAPRESE SALAD 8
Heirloom Tomatoes, Burrata Cheese, Green Beans, Spicy Chili Oil

SPINACH SALAD 7
Candied Walnuts, Red Onions, Sliced Apple, Champagne Vinaigrette

ROASTED BEETS AND QUINOA SALAD 7 (VEGAN)
Sautéed Mushrooms, Tear Drop Tomatoes, Brussels Sprouts Leaves, Parsley Oil

Sandwiches & Wraps

(Choice of Shoestring Fries or House Made Cilantro Cole Slaw)

BLACKENED SALMON BURGER 12
Cucumber Mint Yogurt & Mixed Greens on Ciabatta

PESTO CHICKEN PANINI 11
Bacon, Tomato, & Spinach on Toasted Ciabatta

MEGA-CLUB SANDWICH 12
Hand-Carved Turkey Breast, Lettuce, Tomato, Cheddar, Sprouts, Mayo, Applewood Smoked Bacon & Sliced Avocado on Whole Wheat

MARINATED SKIRT STEAK WRAP 12
Mashed Potatoes, Sautéed Corn & Spinach Wrapped in a Large Chipotle Tortilla

BALSAMIC MARINATED GRILLED VEGGIE SANDWICH 10
Goat Cheese Spread on Ciabatta

CHIPOTLE GRUYERE BURGER 14
Hand Packed Beef, Gruyere Cheese, Red Onions on a Grilled Sandwich-Size English Muffin

AHI TUNA SANDWICH 13
Sushi Grade Lightly Tempura Ahi Tuna, Avocado, Pickled Cucumber, Ginger, Alfafa Sprouts, Whole Wheat Bread

Fork & Knife Salads

POACHED LOBSTER TAIL & SEARED AHI SALAD 16
Baby Arugula, Frisée, Shaved Fennel, Red Onions, Tomatoes, Citrus Vinaigrette

TOP SIRLOIN & GRILLED SHRIMP SALAD 16
Mixed Greens, Sautéed Corn, Tear Drop Tomatoes, Bacon Bits,
Portobello Mushrooms, Avocado, Champagne Vinaigrette

BLACKENED CHICKEN SALAD 14
Butter Lettuce, Walnuts, Blue Cheese, Dried Cranberries, Champagne Vinaigrette

SALMON COBB 14
Mixed Greens, Eggs, Applewood Smoked Bacon, Asparagus Shoots, Feta, Avocado,
Tomato & Raspberry Vinaigrette

CRISPY TOFU SALAD 13 (VEGAN)
Mixed Greens, Cucumber, Carrots, Cilantro, Avocado, Ginger Vinaigrette

20% gratuity will be added to parties of 6 or more.

*Steak Temperatures: RARE: Very Red, cool center, MED RARE: Red, Warm Center, MED: Warm, Pink Center, MED WELL: Slightly Pink, WELL: Cooked Through
Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food borne illness.*

Dinner

Entrees

HORSERADISH CRUSTED ALASKAN HALIBUT 25

Wild Mushroom Risotto, Roasted Beets, Four Citrus Sauce

GRILLED ATLANTIC SALMON 21

Green & White Asparagus, Teardrop Tomatoes, Humboldt Fog Cheese, Balsamic Cream Sauce

BOUILLABAISSE 25

Maine Lobster, PEI Mussels, Shrimp, Calamari, Halibut, Fennel Orange Scented Broth

MARINA FISH & CHIPS 14

Premium Halibut Fillets, Spicy Rémoulade Sauce, Shoestring Fries

FIRE GRILLED ORGANIC CHICKEN 18

Artichoke Hearts & Garlic Sauce, Steamed Sliced Potatoes, Sautéed Shrimp

BAKED CHICKEN ROULADE 19

Stuffed with Prosciutto, Gouda & Spinach, Mashed Potatoes, Port Reduction

PETITE TOP SIRLOIN STEAK & GRILLED LOBSTER TAIL 25

Grilled Asparagus Risotto Cake, Wild Mushrooms & Demi-Glaze

FOUR PEPPERCORN CRUSTED 8OZ FILET MIGNON 29

Pan Seared, Yukon Gold Mashed, Grilled Baby Carrots, Blackberry-Porcini Demi-Glaze

GRILLED 8OZ RIB-EYE CAP STEAK 25

Portobella Potatoes, Grilled Romaine Heart, Heirloom Tomato, Chipotle Demi-Glaze

GRILLED 14OZ NEW YORK STEAK 26

Baked Macaroni & Cheese, Sautéed Vegetables, Demi-Glaze

ACHIOTE MARINATED SKIRT STEAK 21

Pasilla Chile Risotto, Sautéed Corn, Pea Shoot Tendrils, Oven Roasted Salsa

BRAZILIAN CUT TOP SIRLOIN 10OZ PICANHA 24 (for one) 45 (for two)

Seared, served Family-Style, Basmati Rice, Roasted Tomato Demi-Glaze & Crème Fraîche

PANCETTA WRAPPED PORK TENDERLOIN 19

Bleu Cheese Mashed Potatoes, & whole grain mustard white wine sauce

PAPPARDELLE PASTA & BABY VEGETABLES 14

Roasted Garlic, Extra Virgin Olive Oil

Add Chicken 3 Add Shrimp 8 Add Crispy Tofu 3

GRILLED SHRIMP LINGUINI 17

Jumbo Shrimp, Cinnamon Basil, Vanilla White Wine Cream Sauce

GNOCCHI AND VEAL RAGOUT 18

Pan Seared Veal pieces, Carrots, Onions, Tomato Veal Sauce on a bed of Gnocchi

BREAKFAST SANDWICH 12

Scrambled Eggs, Bacon, Cheddar, Tomato, Toasted English Muffin, Fruit Cup

Desserts

WARM BREAD PUDDING 8

Bourbon Caramel Sauce, Vanilla Ice Cream

BANANA AND NUTELLA CREPE 8

Caramelized Bananas, Hazelnut chocolate Paste and Vanilla Ice Cream

STRAWBERRY SHORTCAKE 8

Short Bread, Fresh Strawberries, Strawberry Ice cream & Strawberry Sauce

BECKERS BAKERY MANHATTAN BEACH MINI CUP CAKES 8

Chocolate, Lemon, Vanilla & Red Velvet

CHOCOLATE MOLTEN LAVA CAKE 8

Pomegranate Reduction, Vanilla Ice Cream

ICE CREAM OR SORBET 2-4-6

Please, ask your server for Today's Flavors

CALLEBAUT CHOCOLATE FONDUE 10 EXTRA SWEETS FOR DIPPING 4

Semi-Sweet Chocolate, Amaretto with Bite-Sized Sweets, Fruits & Berries

Sides

Portobella Smashed
Potatoes 5

Steamed Green Beans
& Tomatoes
6

Steamed Baby
Vegetables
7

Roasted Beets &
Brussel Sprouts Leaves
6

Gluten Free

Entrees

Cornmeal Chicken,
Roasted Potatoes,
Sautéed Vegetables
13

Multi-Grain Pasta,
Broccolini, Marinara
Sauce, Parmesan
12