



## Appetizers

**BRAZILIAN FISH RIBS 11**  
Citrus BBQ, Cole Slaw

 **BELAMAR CHIPS 6**  
Homemade Potato Chips  
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 11**  
Boneless,  
Gorgonzola Cream

**BAKED BRIE 12**  
Puff Pastry, Fig Chutney &  
Fresh Fruit

**NEW ZEALAND LAMB  
CHOPS 14**  
Grilled, Mint Pesto,  
Beet Puree & Demi-Glaze

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


 **CHEESE FONDUE 12**  
Bread Chunks,  
Apples & Strawberries

**CRISPY CALAMARI 13**  
Asian Slaw, Spicy Aioli

**VIETNAMESE GINGER  
SHRIMP ROLLS 13**  
Cashew Sauce, Ponzu Sauce

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

**FISH TACOS 11**  
Cilantro Cole Slaw,  
Spicy Aioli, Onions, Cilantro

 **HUMMUS BOWL 11**  
Baby Vegetables &  
Soft Pita Triangles

**CRAB CAKES 13**  
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 7**  
Market Driven Soup of the Day

**SHRIMP BISQUE 8**  
Crème Fraiche

 **CAESAR 8**  
Chopped Romaine & Shaved Parmesan

**THE WEDGE 9**  
Balsamic Onions, Crispy Bacon, Heirloom Tomatoes, Bleu Cheese Dressing

**MARKET SALAD 9**  
Mixed Greens, Candied Almonds, Gorgonzola, Shaved Apple, Raspberry Vinaigrette

**CAPRESE SALAD 10**  
Heirloom Tomatoes, Burrata Cheese, Green Beans, Spicy Chili Oil

**SPINACH SALAD 9**  
Candied Walnuts, Red Onions, Sliced Apple, Champagne Vinaigrette

**ROASTED BEETS AND QUINOA SALAD 9 (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 13**  
Cucumber Mint Yogurt & Mixed Greens on Honey Wheat Bun

**MEGA-CLUB SANDWICH 13**  
Hand-Carved Turkey Breast, Lettuce, Tomato, Cheddar, Sprouts, Mayo,  
Applewood Smoked Bacon & Sliced Avocado on Whole Wheat

**MARINATED SKIRT STEAK WRAP 14**  
Mashed Potatoes, Sautéed Corn & Spinach Wrapped in a Large Chipotle Tortilla

 **CHIPOTLE GRUYERE BURGER 15**  
Hand Packed Beef, Gruyere Cheese, Red Onions on a Grilled Sandwich-Size English Muffin

**AHI TUNA SANDWICH 14**  
Sushi Grade Lightly Spicy Tempura Ahi Tuna, Avocado, Pickled Cucumber, Ginger,  
Alfafa Sprouts, Whole Wheat Bread

**PESTO CHICKEN PANINI 12**  
Bacon, Tomato & Spinach on Toasted Ciabatta

## Fork & Knife Salads

**POACHED LOBSTER TAIL & SEARED AHI SALAD 18**  
Baby Arugula, Frisée, Shaved Fennel, Red Onions, Tomatoes, Citrus Vinaigrette,  
Crushed Red Pepper

**TOP SIRLOIN & GRILLED SHRIMP SALAD 17**  
Mixed Greens, Sautéed Corn, Tear Drop Tomatoes, Bacon Bits,  
Portobello Mushrooms, Avocado, Champagne Vinaigrette

 **BLACKENED CHICKEN SALAD 15**  
Butter Lettuce, Walnuts, Bleu Cheese, Dried Cranberries, Champagne Vinaigrette

**SALMON COBB 16**  
Mixed Greens, Eggs, Applewood Smoked Bacon, Asparagus Shoots, Feta, Avocado,  
Tomato & Raspberry Vinaigrette

**CRISPY TOFU SALAD 14 (VEGAN)**  
Mixed Greens, Cucumber, Carrots, Cilantro, Avocado, Ginger Vinaigrette

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

# Dinner

## Entrees

### HORSERADISH CRUSTED ALASKAN HALIBUT 27

Wild Mushroom Risotto, Roasted Beets, Four Citrus Sauce

### GRILLED ATLANTIC SALMON 24

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

### BOUILLABAISSSE 26

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

### MARINA FISH & CHIPS 16

Premium Halibut Fillets, Spicy Rémolade Sauce, Shoestring Fries

### FIRE GRILLED ORGANIC CHICKEN 24

Artichoke Hearts & Garlic Sauce, Potatoes, Asparagus, Sautéed Shrimp

### GRILLED FILET MIGNON 30

Gorgonzola Cheese, Red Wine Risotto, Sautéed Spinach, Baby Carrots, Brussel Sprouts, Parsnip Puree, Demi-glaze

*Add Petite Lobster Tail 4*

### GRILLED RIB-EYE CAP STEAK 28

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

### GRILLED NEW YORK STEAK 29

Baked Macaroni & Cheese, Sautéed Vegetables, Demi-Glaze

### ACHIOTE MARINATED SKIRT STEAK 22

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

### BRAZILIAN CUT TOP SIRLOIN/ PICANHA 25 (for one) 45 (for two)

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

### PANCETTA WRAPPED PORK TENDERLOIN 24

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 19

Jumbo Shrimp, Cinnamon Basil, Vanilla White Wine Cream Sauce

## Gluten Free Entrees

### CORNMEAL CHICKEN 19

Roasted Potatoes, Sautéed Vegetables

### MULTI GRAIN PASTA 14

Broccoli, Marinara Sauce, Parmesan

## Sides

### SHRIMP & MUSHROOM RISOTTO 9

### PORTABELLA SMASHED POTATOES 5

### STEAMED GREEN BEANS & TOMATOES 6

### STEAMED BABY VEGETABLES 7

### ROASTED BEETS & BRUSSEL SPROUT LEAVES 6

## Desserts

### WARM BREAD PUDDING 8

Bourbon Caramel Sauce,  
Vanilla Ice Cream

### CINNAMON AND BANANA NUT CAKE 8

Hazelnut Chocolate Paste,  
Vanilla Ice Cream

### STRAWBERRY SHORTCAKE 8

Ginger Short Bread,  
Strawberry Ice Cream

### 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

Ask Your Server  
For Today's Flavors

### CHOCOLATE FONDUE 10 EXTRA SWEETS FOR DIPPING 4

Bite-Sized Sweets,  
Fruits & Berries

*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.*