

Dinner Menu

THE BEACH CLUB

VICTORIAN SANTAMONICA

RAW BAR

SALMON SASHIMI \$21
lemon, ponzu, chive

YELLOWTAIL SASHIMI \$23
truffle, ponzu, hearts on fire

OYSTERS MKT
half dozen, lemon

OYSTERS ROCKEFELLER \$24
bacon, spinach, gruyere,
parmesan

SALAD

LOCAL GREENS \$14
radish, parmesan, lemon vinaigrette

CALAMIGOS CHOP \$19
local greens, gruyere, tomato, corn, apple,
blood orange, avocado, hearts of palm, red
wine vinaigrette, phyllo

TOMATO & BURRATA \$19
tomato, burrata, basil, sea salt, olive oil

SANTORINI \$21
feta, olive, tomato, red onion, oregano,
cucumber, olive oil

LE CLUB CRUDITE \$35
chef's selection of farmers market
vegetables, hard-boiled egg, creamy lemon
dijon sauce, vegan chipotle almond dip
*platter suggested for parties of four or more

WOOD FIRE GRILL

KING CRAB \$69
garlic, parsley, butter, lemon, sea salt

SHRIMP MKT
colossal u3, garlic, parsley, butter, lemon, sea
salt "mini lobsters"

KABOB
3ea, grilled, marinated
chicken \$17 | pork \$17 | steak \$19

MARKET CATCH MKT
wild caught fish, chef's selection

WHOLE BRANZINO \$48
wild caught, lemon

PULPO \$59
spanish octopus wild caught, lemon, sea
salt, roasted red pepper aioli

22OZ BONE IN RIBEYE \$79
30-day dry aged, grass fed, salsa verde

LAMB CHOPS \$59
grilled, salsa verde

SMALL PLATES

LOBSTER MAC MKT
mozzarella, fontina, white cheddar, par-
mesan, pecorino, gruyere, brie, 1lb lobster,
parsley

LOADED TWICE BAKED \$18
white cheddar, chive, sour cream, bacon

FARMER'S MARKET VEG \$15
seasonal, local

BONE MARROW
sea salt, gremolata, grilled bread
half \$25 | full \$48

MUSSELS \$27
jungle curry, grilled bread

TRUFFLED MAC & CHEESE \$24
mozzarella, fontina, white cheddar, parme-
san, pecorino, gruyere, brie, truffle

TRUFFLE FRIES \$16
truffle oil, parmesan, roasted garlic aioli

HOUSE FRIES \$12
house sauce

BC BURGER
prime ground beef, american cheese,
dijonnaise, onion, pickle
single \$18 | double \$20
beyond \$17 | add bacon \$3