

Sunday Lunch | 12PM to 4PM

THE BEACH CLUB

VICTORIAN SANTAMONICA

BREAKFAST

MIXED BERRY PANCAKES \$22

buttermilk, blueberry, raspberry, blackberry, barrel aged maple syrup, whipped cream

KING CRAB & SUMMER TRUFFLE OMELETTE \$43

king crab, truffle, summer squash, spinach, tomato, hearts of palm, white cheddar, fontina, gruyere, egg

BAGEL & LOX \$29

Corey's everything bagel, cream cheese, red onion, capers, tomato, cucumber, radish

BREAKFAST BURGER \$19

prime ground beef, american cheese, maple aioli, bacon, egg

SALAD

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

SANTORINI \$21

feta, olive, tomato, red onion, oregano, cucumber, olive oil

CALAMIGOS CHOP \$19

local greens, gruyere, tomato, corn, apple, blood orange, avocado, hearts of palm, red wine vinaigrette, phyllo

LOCAL GREENS \$14

radish, parmesan, lemon vinaigrette

TOMATO & BURRATA \$19

tomato, burrata, basil, sea salt, olive oil

SMALL PLATES

BONE MARROW

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

STEAK FRITES \$45

grilled, salsa verde 8oz wagyu flat iron, house fries, steak sauce

KABOB

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

LAMB CHOPS \$59

grilled, salsa verde

SEAFOOD

KING CRAB \$69

garlic, parsley, butter, lemon, sea salt

SHRIMP \$59

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

LOBSTER ROLL MKT

1lb maine lobster, order hot or cold
hot: butter, chives, lemon
cold: mayo, celery, lemon

MARKET CATCH MKT

wild caught fish, chef's selection

OYSTERS MKT

half dozen, lemon

WHOLE BRANZINO \$48

wild caught, lemon

PULPO \$59

spanish octopus wild caught, lemon, sea salt, roasted red pepper aioli

OYSTERS ROCKEFELLER \$25

bacon, spinach, gruyere, parmesan

MUSSELS \$27

jungle curry, grilled bread

SALMON SASHIMI \$21

lemon, ponzu, chive

YELLOWTAIL SASHIMI \$23

truffle, ponzu, hearts on fire

SIDES

LOBSTER MAC MKT

mozzarella, fontina, white cheddar, parmesan, pecorino, gruyere, brie, 1lb lobster, parsley

LOADED TWICE BAKED \$18

white cheddar, chive, sour cream, bacon

FARMER'S MARKET VEG \$15

seasonal, local

TRUFFLED MAC & CHEESE \$24

mozzarella, fontina, white cheddar, parmesan, pecorino, gruyere, brie, truffle

TRUFFLE FRIES \$16

truffle oil, parmesan, roasted garlic aioli

HOUSE FRIES \$12

house sauce

DRINKS

VBC COLD BREW \$5

modern times cold brew, almond milk, agave

THE MARY MAGDALENE \$15

vodka, house-made bloody mary mix, bacon, fire roasted jalapeño

MIMOSA \$10**PINA PENO \$14**

tequila, jalapeno, pineapple, lime, agave

VSUMMER SMASH \$14

whiskey, lemon, apricot liqueur, agave, mint

MEXICAN MILITIA \$14

mezcal, blackberry, lemon, orgeat

D.A. SPECIAL \$16

vodka, espresso, mr. black, amaretto

JOHN DALY \$14

vodka, iced tea, lemonade