



SHAREABLES

SHRIMP COCKTAIL 15
Classic Cocktail Sauce

SPICY TUNA POKE TACOS 16
Sesame Chili Sauce, Avocado Mousse
Spicy Yuzu Aioli, Crispy Wonton Shell

SPICY CHICKEN DRUMETTES 14
Choice of Buffalo or Tangy BBQ Sauce
Blue Cheese Dressing, Celery, Carrots

FRIED CALAMARI 14
Garlic Aioli, Spicy Yuzu Aioli, Sweet Chili Sauce

NACHOS 12
Pico de Gallo, Guacamole, Sour Cream
Jalapeño Cheese Sauce, Salsa
Add on Chicken +\$4 or Beef +\$6

CARNITAS SPRING ROLLS 12
Avocado Jalapeño Crème, Spicy Yuzu Aioli
Blistered Cherry Tomatoes

VIETNAMESE SPRING ROLLS 12
Julienne Carrots, Cucumber, Avocado, Cilantro
Mint, Thai Basil, Rice Paper, Chili Lime Sauce
Hoisin Sauce

QUESADILLA 12
Pico de gallo, Guacamole, Sour Cream
Add on Chicken +\$4 or Beef +\$6

HARISSA AND BASIL CLAMS 18
Tomato & Harissa broth, Savory kale
Fresh Picked Herbs, Grilled Garlic Butter Crostini

SOUP
SOUP DU JOUR 8 CUP / 12 BOWL

SALADS
CLASSIC CAESAR 14
Chopped Romaine, Crostini
Garlic Caesar Dressing, Parmesan

CALIFORNIA CITRUS 14
Baby Greens, Candied Pecans, Cucumber, Mandarins
Cherry Tomatoes, Lemon Poppy Seed Vinaigrette

RED CHOPPED SALAD 14
Napa Cabbage, Cilantro, Cucumber, Carrot
Cherry Tomatoes, Chili-Lime and Mint Dressing

ADD TO ANY SALAD
Chicken 8
Steak 10
Salmon 10
Shrimp 10
Blackend Ahi 10

SANDWICHES
RED SPECIAL BURGER 18
Spicy Candied Bacon, Horseradish Aioli, Butter Lettuce
Aged Cheddar Cheese, Tomatoes, Caramelized Onions

TURKEY CLUB SANDWICH 17
Spicy Candied Bacon, Tomatoes, Avocado
Butter Lettuce, Herb Mayonnaise

FISH SANDWICH 18
Blackened Mahi Mahi, Asian Slaw, Avocado Spread
Citrus Remoulade, Bib Lettuce, Tomato, Ciabatta Bread

FISH TACOS 16
Panko Breaded Cod, Guacamole, Sour Cream, Tapatio Aioli
Corn Pico de Gallo, Black Beans Purée, Slaw, Roasted Salsa

SAUTÉ

HERB MARINATED CHICKEN BREAST 26
Bacon Herb Mashed Potato, Seasonal Vegetables
Wild Mushroom Jus Lie

SESAME WOK 28
Choice of Chicken, Steak, Tofu, or Shrimp
Udon Noodles or Steamed Calrose Rice
Stir Fry Vegetables, Peanuts, Wok Sauce

BLACKENED CHICKEN PASTA 28
Cajun Spiced Tomato Cream Sauce, Linguine
Asparagus, Mushroom, Parmesan Cheese,
Cherry Tomatoes

SEAFOOD

GRILLED SALMON 32
Yukon Potato Puree, Cherry Tomatoes
Broccoli, Beurre Blanc, Balsamic Reduction

SHRIMP SCAMPI 28
Angel Hair Pasta/Garlic Butter White Wine Sauce
Parmesan Cheese/Cherry Tomatoes

LINGUINE AND CLAMS 28
Fresh Manilla Clams, Cherry Tomato, Parmesan Cheese
Fine Herbs, White Wine Butter Sauce

PAN SEARED BLACKENED DAY BOAT SCALLOPS 42
Kobocha Squash Puree, Asparagus, Cherry tomato
Unagi Cilantro Sauce, Frisee Salad

PAMESEAN CRUSTED CHILEAN SEABASS 46
Curry-Cauliflower Puree, Trio-Root Vegetable
Garden Herb Sauce, Citrus Buerre Blanc

SEAFOOD GARDEN 46
Day Boat Scallops, Salmon, Shrimp, Clams,
Asian Squash Puree Seasonal Vegetables
White Wine Fine Herbs Sauce

FROM THE GRILL

FILET MIGNON 48
Toasted Cauliflower, Roasted Tomato, Hydro Watercress
Brie Cheese, Bordelaise Sauce

NEW YORK STEAK 46
Mashed Potatoes, Char Broccolini, Bordelaise Sauce

CHARBROILED RIBEYE STEAK 52
Broccolini, Bordelaise Sauce
Herb Garlic Potato Batons, Aged Cheese Fondue

GRILLED NEW ZEALAND LAMB RACK 62
Garden Herb Sauce, Baby Root Vegetables
Brown Butter Mashed Potato, Blackberry Demi Glaze

ACCOMPANIMENTS 7
Yukon Mashed Potatoes
Steamed Calrose or Brown Rice
Seasonal Vegetables
Grilled Asparagus
Truffle Parmesan Garlic Fries
Gluten Free Penne Available on any Pasta +4
Gluten Free Bun Available on any Sandwich +4



WINE BY THE GLASS

CHAMPAGNE & SPARKLING

TERRA D' ORO MOSCATO California	11
LE GRAND COURTAGE France	14
MUMM BRUT PRESTIGE Napa Valley N.V	16

WHITE WINE

RUFFINO PINOT GRIGIO Veneto Italy	11
GIESEN ESTATE RIESLING New Zealand	11
GIESEN RESERVE SAUVIGNON BLANC New Zealand	11
CHARLES KRUG SAUVIGNON BLANC St. Helena Napa Valley	13
ROBERT MONDAVI CHARDONNAY California	11
MARTIN RAY CHARDONNAY Russian River Valley Sonoma County	13
BUENA VISTA CHARDONNAY North Coast	15
ROMBAUER CHARDONNAY St. Helena California	25

RED WINE

AQUINAS North Coast	15
RODNEY STRONG PINOT NOIR Russian River Valley Sonoma Coast	17
BELLE GLOS PINOT NOIR Russian River Valley Sonoma Coast	20
GAINY MERLOT Santa Ynez	13
MARKHAM MERLOT Napa Valley	15
1000 STORIES ZINFANDEL Mendocino County	15
KAIKEN ULTRA MALBEC Mendoza Argentina	14
ROBERT MONDAVI CABERNET SAUVIGNON California	13
CA' MOMI CABERNET SAUVIGNON Napa Valley	16
HESS "ALLOMI" CABERNET SAUVIGNON Napa Valley	19

**Per LA County COVID-19 guidelines
Masks need to be worn when speaking to our wait
staff and when you are not eating or drinking**

SPECIALTY COCKTAILS

REDGARITA Patron Silver Tequila, Patron Citronage Pomegranate Juice, Sweet & Sour, Salt Rim	14
SPICY CUCUMBER MARGARITA Patron Silver Tequila, Cointreau Cucumber-Jalapeno Puree, Fresh Lime, Agave Nectar	14
POMEGRANATE MARTINI Hanger 1 Citron, Pomegranate Juice, Lemon Juice	14
BARREL AGED OLD FASHIONED Buffalo Trace, Angostura Bitters	14
RED SANGRIA Malibu Red, Peach Schnapps, Red Wine Pomegranate, Orange Juice	14
PEAR MARTINI Absolut Pear Flavored Vodka, Disaronno Fresh Squeezed Lemon Juice	14
THE CLASSIC Courvisier VS, Lemon Juice, Triple Sec	14

BEER SELECTION

BOTTLE BEER		DRAFT BEER	
Bud Light	5	Bud Light	6
Guinness	5	Coors Light	6
Heineken	5	Mango Cart	7
Michelob Ultra	5	Inline IPA	7
Samuel Adams	6	Stella Artois	7
Dos XX	6	Sierra Nevada	7
Miller Light	5	Blue Moon	7
New Castle	6	Modelo	7
Corona	6	805	8
Coors Light	5	Sculpin	8

DESSERT

BAILEY'S CHOCOLATE MOUSSE CAKE Raspberry Sauce	14
VANILLA BEAN CRÈME BRÛLÉE Seasonal Berries	12
WHITE CHOCOLATE BREAD PUDDING Crème Anglaise	14
RASPBERRY SWIRL CHEESECAKE	12
TRIO GELATO/SORBET	12