



APPETIZERS

New England Clam Chowder

House-made Herb Cracker

Brussels Sprouts

Parmesan, Chili Flake,
Mint, Lemon

Karaage Chicken Lettuce Wraps

Japanese Style Crispy Chicken,
Iceberg, Togarashi, Scallion,
Kewpie Mayo, Soy Dipping Sauce

COCKTAIL SPECIAL

L.B. Sour ... 13

Gray Whale Gin, Lemon Juice,
Simple Syrup, Robert Hall Merlot Float
Lemon Peel

*At least 1% of Gray Whale Gin's annual sales are
donated to environmental causes*



DINE OUT LONG BEACH

3- COURSE DINNER SPECIALS

\$59 PER PERSON

ENTRÉES

Crab Crusted Salmon

Yukon Gold Mashed Potatoes,
Sautéed Broccolini, Lobster Cognac Cream

Seafood Linguine

Fresh Egg Pasta, Gulf Shrimp,
Sea Scallops, Manila Clams,
Basil Pesto, Garlic Butter, Fresh Tomato

Prime London Sirloin

Yukon Gold Mashed Potatoes,
Creamed Corn

Roasted Half Chicken

Wild Mushroom Duxelle, Haricot Verts,
Garlic Roasted Fingerling Potatoes,
Truffle Chicken Demi

Roasted Cauliflower Steak

Cauliflower Puree, Brussel Sprouts,
Spinach, Smoked Almond & Orange Salsa

DESSERTS

New York Style Cheesecake

Sun-Dried Cherry Sauce,
Fresh Whipped Cream

Crème Brulee

Classic Creamy Custard,
Caramelized Turbinado Sugar, Fresh Berries