

Executive Chef Nicolas M. Bour

LUNCH

FIRST FLAVORS

SHELTER ISLAND CLAM CHOWDER **gf** 11
potatoes | celery | bacon

WILD MUSHROOM BISQUE 9
porcini croutons | crème fraiche

GRILLED ARTICHOKE SALAD **gf** 9
little gem lettuce | tomato confit | crispy parmesan

LOCAL BABY LETTUCES **gf** 11
candied marcona almond | red currant | blue cheese
mustard vinaigrette

CAESAR 10
romaine | caesar dressing
herbed croutons | shaved parmesan
ADD CHICKEN 14, **STEAK** 15, **SALMON** 16, **SHRIMP** 17

SEARED AHI SALAD **gf** 16
mixed local lettuces | mango | ginger dressing
togarashi | wonton chips

JUMBO LUMP CRAB CAKE 17
creamy cole slaw | creole mustard sauce

GRILLED PRAWNS **gf** 15
sliced avocado | marinated tomato | kalamata olives
cucumber | goat feta

SANDWICHES

SHRIMP PO'BOY 16
breaded shrimp | remoulade | shredded lettuce
sliced tomato

BLAT 11
tenderbelly bacon | bibb lettuce | avocado | tomato

THE CUBAN 13
hot pressed | mojo pork loin | cured ham
dijonnaise | pickles | swiss cheese

TRIPLE DECKER 13
toasted whole grain wheat | turkey | bacon
lettuce | tomato | provolone

CHICKEN PARMESAN PANINI 14
Breaded chicken cutlet | roasted tomato
fresh mozzarella

THE LOBSTAH ROLL 19
New England style lobster salad on a buttered bun

THE FRENCH PANINI 12
tenderbelly ham | gruyere cheese | mustard aioli

BREAD SERVICE

Bread & Cie **ARTISAN BREADS** 6

WATER SERVED UPON REQUEST
California water Conservation

WAIWERA *mineral water* 3.50/6.00

WAIWERA *still water* 3.50/6.00

gf: gluten free

PLATES

WOK SEARED AHI **gf** 17
steamed bok choy | citrus ponzu | organic brown rice

BAJA FISH TACOS 13
tempura fried local catch | pico de gallo | cabbage slaw
lime crema

GRILLED SKIRT STEAK **gf** 23
creamed kale | roasted pee wee potatoes | chimi churi

WILD MUSHROOM PASTA 16
flat egg noodles | wild mushrooms | truffle cream
Pecorino romano | slow cooked tomato

GRILLED VERLASSO SALMON **gf** 17
winter vegetable hash | pistachio pesto

BEER BATTERED FISH & CHIPS 15
Alaskan cod | French fries | tartar sauce | charred lemon

MAINE LOBSTER MAC & CHEESE 14
creamy lobster sauce | panko gratin | simple salad

JUMBO SHRIMP SCAMPI 24
black spaghetti | garlic butter | white wine | opal basil

SO CAL COBB **gf** 13
grilled Jidori chicken | avocado | egg | tomato
apple wood smoked bacon | gorgonzola

NIMAN RANCH BURGERS 17

ALL AMERICAN
grilled onions | American cheese | our secret sauce

SO CAL
pico de gallo | pickled jalapenos | guacamole
queso fresco

STEAKHOUSE
blue cheese | cherry wood bacon | sweet onion
steak sauce

WESTERN
Grafton cheddar | crispy fried onions
mesquite BBQ sauce

FLATBREADS 13

MARGHERITA
plum tomatoes | fresh mozzarella | basil

PEAR & BLUE
poached pears | Point Reyes blue cheese
crispy prosciutto | fresh mozzarella

GREEK
feta | tomatoes | olives | banana peppers
artichoke hearts | fresh mozzarella

HUMPHREYS | SoCal Dining & Music