

Executive Chef Reden Ramos

LUNCH

FIRST FLAVORS & GREENS

CAJUN SHRIMP CORN CHOWDER 9

GRILLED PRAWNS **gf** 15

avocado | heirloom tomato | kalamata olives
cucumber | goat feta

NICOISE 11

potato confit | haricot verts | shaved Brussels sprouts
oven roasted tomato | olives | feta | thyme dressing
ADD CHICKEN 15, STEAK 16, SALMON 17, SHRIMP 18

JUMBO LUMP CRAB CAKE 17

creamy cole slaw | lemon aioli

CAESAR* 10

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

WARM SHRIMP & SCALLOP SALAD 18

spoon spinach | mango | pickled ginger | sesame seeds
avocado | beurre blanc

SALMON WEDGE 16

pan seared salmon | baby iceberg | beefsteak tomato
bacon jam | poached egg | béarnaise vinaigrette

AHI TUNA POKE* 19

line caught sashimi grade | tobiko | Thai black rice
micro cilantro | ponzu dressing

SO CAL COBB **gf** 13

grilled Jidori chicken | avocado | egg | tomato
apple wood smoked bacon | gorgonzola

WILD ARUGULA SALAD 11

bresaola | tapenade | burrata | shaved crouton

FLATBREADS 13

MARGHERITA

plum tomatoes | fresh mozzarella | basil

GREEK

grilled chicken | tomatoes | olives
artichokes | fresh mozzarella | tzatziki sauce

WILD MUSHROOM & FETA

fresh thyme | truffle oil

FIG & GOAT CHEESE

rocket greens salad

BREAD SERVICE

Bread & Cie **ARTISAN BREADS** 6

provençale | sea salted butter

HUMPHREYS | SO CAL DINING & MUSIC

2018 Gold Medallion Winner
BEST HOTEL FINE DINING
California Restaurant Association

PLATES

PAN SEARED SALMON 17

asparagus pesto risotto | braised pea tendrils
tomato confit | citronette | chive oil

SKIRT STEAK & FRITES* **gf** 23

baby greens | bearnaise sauce

WILD MUSHROOM PASTA 16

ADD CHICKEN 22

pappardelle noodles | wild mushrooms | truffle cream
pecorino romano | slow cooked tomato

HALIBUT MACADAMIA 19

saffron scented basmati rice
mirin – ginger sauce

IPA BEER BATTERED FISH & CHIPS 15

Alaskan cod | French fries | tartar sauce | charred lemon

SHRIMP LINGUINI 15

pancetta | oven dried green tomatoes
spoon spinach | asparagus | house made pesto

TRUFFLE MAC & CHEESE 15

pancetta | English pea
ADD CHICKEN 19, LOBSTER 23

BAJA FISH TACOS 13

mango salsa | shaved cabbage | cumin | lime crema

TRIO 17

cup of soup | simple salad | ½ a BLAT sandwich

SANDWICHES

choice of fresh fruit, coleslaw, parmesan French fries,
shaved house onion rings

BLACKENED SWORDFISH 16

smokey remoulade | BBQ sauce | Burmese pickle
focaccia

FRENCH DIP AND BRIE 19

tomato jam | rosemary au jus | creamy horseradish

GRILLED CHICKEN PANINI 14

arugula | sun-dried tomato | goat cheese | pesto

THE LOBSTAH ROLL 19

New England style lobster salad on a buttered bun

BLAT 11

bacon | bibb lettuce | avocado | tomato

SALMON SANDWICH 17

aleppo pepper relish | lemon aioli | arugula | red onion
tomato

NIMAN RANCH CHEESEBURGER* 17

grilled onions | American cheese | black truffle aioli

TRIPLE DECKER 13

toasted whole grain wheat | turkey | bacon
lettuce | tomato | provolone

* consuming raw or undercooked meats, seafood,
shellfish or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions