

DINNER

TO START / SHARE

CLASSIC SHRIMP COCKTAIL gf 18
house made cocktail sauce

SOCAL BRUSSELS SPROUTS gf 16
cotija cheese | pepitas | chipotle agave syrup
habanero sausage

ARTISAN CHEESE BOARD 28
shareable

jackie's jam | honeycomb | dried fruit
toasted nuts | lavash | crostini

ISLAND CHICKEN WINGS 16
mango chili glaze | citrus slaw

MARGHERITA FLATBREAD 14
plum tomatoes | fresh mozzarella
basil | balsamic reduction

AHI POKE NACHOS 19
ginger-soy | onion crisps | avocado
wasabi cream | korean ketchup

CHIPOTLE CHICKEN FLATBREAD 17
smoked chili pesto | shredded pepper jack
pickled onion | avocado
citrus crema

JUMBO LUMP CRAB CAKE 27
citrus tarragon remoulade | smoked paprika oil
micro arugula

CHIPS | SALSA | GUACAMOLE 15

CHICKEN TINGA QUESADILLA 16
pickled red onions | guacamole | salsa roja

PEI BLACK MUSSELS 17
thai red curry | chorizo | ciabatta

LADLES & GREENS

WILD ROCKET ARUGULA SALAD 16
shaved fennel | glazed pecans | pears
goat cheese crumbles | lilikoi vinaigrette
ADD: CHICKEN 8 **STEAK** 12 **SALMON** 13
SHRIMP 13

"DA WEDGE" SALAD gf 17
baby iceberg | heirloom tomatoes | toasted
walnuts | bacon crumbles
crisped onions | blue cheese crumbles
pt reyes blue cheese dressing

BUTTERNUT SQUASH SOUP 14
sage dust | pepitas | spiced crema

CAESAR 14
romaine hearts | garlic croutons
shaved parmesan

ADD: CHICKEN 8 **STEAK** 12 **SALMON** 13
SHRIMP 13

FIELD GREENS gf 13
shaved carrot | cucumber | baby tomato
red onion | honey herbed ranch

LA BREA FRENCH DINNER ROLLS 6
caramalized onion sea salt butter

EXECUTIVE CHEF PERCY OANI

HUMPHREYS | SoCAL DINING & MUSIC

SEA

FURIKAKE CRUSTED SALMON **gf** 29

forbidden black rice | wilted spinach
sweet ginger wasabi butter

LEMONGRASS SEAFOOD CIOPPINO 30

mussels | bay scallops | shrimp | halibut
grilled ciabatta

PARMESAN PORCINI CRUSTED SHRIMP

31

prosciutto | baby spinach | pappardelle
lemon herb fondue

DIVER SCALLOPS **gf** 39

wild mushroom risotto | asparagus | wilted greens
sun dried tomato compote

MACADAMIA CRUSTED HALIBUT 39

saffron scented basmati rice
orange-mirin beurre blanc | citrus supremes

BUTTER BRAISED 12 OZ LOBSTER TAIL

79

truffle mac & cheese | grilled asparagus
garlic dill butter

BEER BATTERED FISH TACOS 17

cilantro lime cream | slaw | house salsa

LAND

GRILLED ANGUS FILET MIGNON **gf**

49

roasted gem potatoes | broccolini
roasted shallot bourbon reduction

HALF ROASTED MARY'S CHICKEN 27

baked mac 'n' cheese | broccolini
thyme jus

HONEY MUSTARD GLAZED SHORT

RIBS **gf** 28

au gratin potatoes | broccolini
herbed natural jus

FIRE GRILLED HERB PORK CHOP **gf** 41

sweet potato mash | green bean almondine
apricot chutney

WILD MUSHROOM RISOTTO **gf** 25

asparagus | wilted greens
sun dried tomato compote

ALL AMERICAN WAGYU BURGER 19

tomato | shaved greens | cheddar
Humphreys sauce | brioche bun **ADD BACON** 4

VEGAN BOLOGNESE 23

soffritto | rigatoni | crushed tomato
vegan parmesan

SD CHEESESTEAK 19

shaved ribeye | onion | bell pepper
shitake mushroom | jalapeno cheese sauce

SHAREABLE SIDES 10

FIRE GRILLED ASPARAGUS **gf V**

SEASONAL VEGETABLE MEDLEY **gf V**

WILD MUSHROOM RAGOUT **gf V**

TRUFFLE MAC & CHEESE

AU GRATIN POTATOES **gf**

ROASTED GEM POTATOES **gf**

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

A 5% surcharge will be added to all guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits for our dedicated team members.

Any check left open will be subject to an 18% gratuity charge - An 18% service charge will be added to guest checks for groups of six or larger.