

230 FOREST AVENUE



est. 1995

Laguna Beach, California

## GRAZING PLATES

BACON WRAPPED DATES 12 GF  
Almonds • Balsamic • Brown Sugar

FRIED BRUSSELS SPROUTS 17 GF/V  
Meyer Lemon • Pistachios • Parmesan

DYNAMITE ROCK SHRIMP 24  
Mango Slaw • Calabrian Chili Aioli

CHARGRILLED ARTICHOKE 21 GF/V  
Herb Gremolata • Aioli

SPICY TUNA 23  
Crispy Rice • Avocado • Tobiko • Ponzu

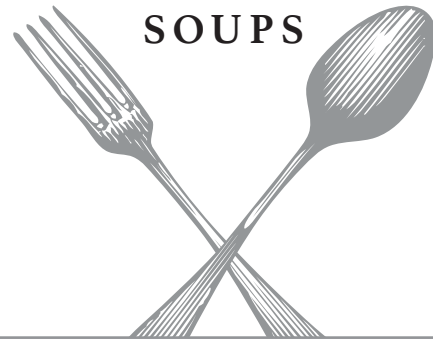
HOUSE MADE RICOTTA 21 CBGF/V  
Honeycomb • Raisins  
Marcona Almonds • Crostini

PACIFIC SNAPPER AGUACHILE 22 CBGF  
Cucumber • Cilantro • Onion • Chili H2O  
Salt & Pepper Chips

KUNG PAO CALAMARI 23  
Japanese Eggplant • Shishito  
Peppers • Peanuts • Ponzu

PROVENÇALE MUSSELS 28 GF  
Leek • Tomato • Garlic Herb Broth

WARM PARKER HOUSE ROLLS 8  
Whipped Butter • Sea Salt



## SOUPS

GAZPACHO 16 GF/V  
Cucumber • Avocado • Evoo

MAUI ONION SOUP 17 CBGF  
Provençale Croutons • Gruyère Cheese

FISHERMAN'S CHOWDER 18 GF  
Halibut • Stewed Vegetables  
Saffron New Potatoes

## SALADS

MIXED FIELD GREENS 15 GF/V  
Green Apple • Tomato • Gorgonzola  
Pine Nuts • Balsamic Vinaigrette

CAESAR 15  
Parmigiano Reggiano • Polenta Croutons

BABY KALE 17 GF/V  
Strawberries • Citrus • Toasted Almonds  
Pickled Onions • Goat Cheese  
Meyer Lemon Vinaigrette

WEDGE 17 GF/CBVEG  
Heirloom Tomatoes • Bacon • Red Onion  
Buttermilk Blue Cheese Dressing

CANDIED SALMON 31 GF  
Mango Vegetable Slaw • Candied Walnuts  
Goat Cheese • Dried Cranberries

CHOPPED SEAFOOD 32 CBGF  
Shrimp • Lump Crab • Bacon • Tomato  
Gorgonzola • Avocado • Crispy Onions  
Chipotle Ranch Dressing

MUSTARD RUBBED  
LAMB CHOPS 36  
Greek Salad • Meyer Lemon Vinaigrette

SALAD ADDITIONS  
Ponzu Grilled Chicken +7  
Lemon Grilled Shrimp +11

## SANDWICHES

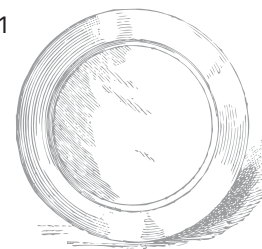
SERVED WITH SHOESTRING FRIES

CHIPOTLE LIME CHICKEN 24  
Havarti • Bacon • Guacamole • Garlic Aioli

HOUSE CHEESEBURGER 25  
White Cheddar • Caramelized Onions  
1000 Island

TOGARASHI AHI 27  
Mango Slaw • Avocado • Chili Aioli

PRIME RIB DIP 29  
Gruyère • Caramelized Onions  
Au Jus • Creamy Horseradish



## ENTRÉES

HALIBUT FISH N' CHIPS 32  
Creamy Slaw • Shoestring Fries • Remoulade

CHICKEN MILANESE 33  
Arugula-Tomato Salad • Potato Purée • Pesto

ACHIOTE SALMON 36 GF  
Poblano Creamed Corn • Pickled Onion

BROWN BUTTER DAY BOAT SCALLOPS 38 GF  
Butternut Squash Risotto • Fried Kale

SPICY ROCK SHRIMP RIGATONI 34  
Calabrian Chili • Basil • Vodka Tomato Cream

MAPLE BRINED PORK CHOP 47 GF  
Parsnip Puree • Sweet & Sour Cabbage • Calvados Gastrique

1855 N.Y. STEAK FRITES 55  
Duck Fat Fingerling Potatoes • Maître D Hotel Butter

FILET AU POIVRE 65  
Potato Puree • Crispy Onions • Brandy Demi-Glace

SEAFOOD PAELLA 58 GF  
Slow Roasted Saffron Scented Rice &  
Vegetables Shrimp • Clams  
Mussels • Calamari • Chorizo

## SIDES 15

GLAZED CARROTS V/GF  
Whipped Ricotta • Orange • Hazelnuts

BROCCOLINI V/GF  
Toasted Garlic • Shaved Parmesan

BUTTERNUT SQUASH RISOTTO GF  
Fried Kale

PATATAS BRAVAS GF  
Calabrian Chili Aioli • Feta

SHISHITO PEPPERS V  
Ponzu • Grilled Lemon

MAC-N-CHEESE  
White Cheddar Mornay

GF - Gluten Free • CBGF - Can Be Gluten Free  
V - Vegetarian • CBVEG - Can Be Vegetarian

CHEF/OWNER : MARC COHEN  
CHEF DE CUISINE : CARLOS GOMEZ  
GENERAL MANAGER : LUCY DELGADILLO