

ocean a

DINNER

to share

socal mezze ————— \$18

white bean hummus, babaganoush, muhammara, grilled pita, house marinated olives

artisanal cheese and charcuterie board ————— \$22

savarin, drunken goat, manchego, point reyes bleu, prosciutto di parma, market fruit, nuts, house jam, cornichon, grilled organic sourdough

tablesides chips & guac ————— \$18

made to order tableside with onion, tomato, cilantro & lime, served with fresh corn chips

westholme ranch sliders ————— \$22

all american (australian wagyu beef), mushroom swiss, steakhouse

wagyu meatballs ————— \$22

australian wagyu meatballs, wilted kale, burrata, parmigiano, grilled organic sourdough

tuna tartare ————— \$22

hawaiian ahi tuna, capers, shallots, fine herb, sherry aioli

greens & soup

seaside caesar ————— \$22

organic greens, heirloom tomato, house croutons, parmigiano white anchovy caesar dressing, smoked sea salt

chop it up ————— \$22

zucchini, corn, asparagus, sweet red onion, tomato, avocado tender greens, red wine herb vinaigrette

stan's favorite chicken soup ————— \$18

grilled jidori chicken, onion, zucchini, turnip, carrot, mushroom, served with pico di gallo, cilantro, lemon, grilled sourdough - noodles optional

soup of the day ————— \$18

chef's choice

artisan pizza

classic margherita ————— \$20

pomodoro sauce, fresh basil, farm fresh mozzarella

chef's signature ————— \$22

pomodoro sauce, fresh basil, farm fresh mozzarella, house meatballs, pepperoni, garlic, calabrese chilis

caulifornia dreamin' ————— \$20

vegan cauliflower crust, vegan cheese, pomodoro, mushroom, red onion, roasted pepper, roasted corn

mains

jim's bone-in filet ————— \$32

pommes puree, roasted mushrooms, truffle duxelle, sautéed rainbow chard, cipollini onion, red wine demi glace

mediterranean salmon ————— \$28

ora king salmon, parsnip puree, fennel confit, balsamic nage

madeira chicken ————— \$26

organic jidori chicken, roasted fingerling potato, sautéed haricots verts, cipollini onion, marinated olives, madeira jus

bolognese a la raphael ————— \$24

spaghetti a la chitarra, australian wagyu bolognese sauce, charred sun gold tomato, burrata, parmigiano, fresh basil

grilled vegetable puttanesca ————— \$24

orrechiette, red sauce, chopped mixed olive, calabrese chili, grilled zucchini, asparagus, broccolini & corn, red wine, house pesto, parmigiano, micro cilantro

ocean burger ————— \$24

grass-fed american wagyu beef or Beyond Burger patty caramelized onion, white cheddar, heirloom tomato, marie rose sauce, hand-cut kennebec fries
- add fried egg +\$1 - add bacon +\$3 -add avocado +\$3

lunetta's chicken sandwich ————— \$24

heirloom tomato, house slaw, jalapeno-herb aioli, brioche bun, hand-cut kennebec fries
-add fried egg +\$1 - add bacon +\$3 -add avocado +\$3

sides

hand-cut kennebec fries ————— \$12

espelette, parsley, choice of harissa or jalapeno-herb aioli - add black truffle oil & parmigiano +\$6

broccolini ————— \$15

calabrese chili, garlic, lemon, italian olive oil

roasted cauliflower ————— \$15

honeyed tahini, toasted pine nuts, golden raisins, parmigiano

pommes puree ————— \$12

grilled baby carrots ————— \$12

house harissa aioli, cotija, micro cilantro

three cheese macaroni ————— \$12

orecchiette, taleggio, fontina, white cheddar, sourdough crumble
- add truffle, pancetta +8