

SIROCCO

LUNCH

SMALL PLATES & STARTERS

Soup Du Jour 10

Farmer's Market Gazpacho **gf 10**

Vegetables Brunoise

Tomato, Goat Cheese, Basil Quiche 13

Baby green salad, balsamic dressing

Provencal Tuna Tartare* 16

Grilled zucchini, extra virgin olive oil, parsley, caper, lemon, crostini

Warm Goat Cheese and Beet Salad 14

Arugula, rainbow beets, cane de cabra, Spanish cheese, pepitas

Crab Cake Salad 17

Herb tartare sauce, mixed greens, avocado, cherry tomatoes, radish, fennel pollen

HANDHELDS

Grilled Mahi-Mahi Fish Tacos 18

Corn tortilla, citrus aioli, Napa cabbage, avocado, house salsa

Luxe Club Sandwich 15

Smoked turkey, applewood bacon, avocado, lettuce, tomato, country white bread

Brisket Reuben Sandwich 17

Brisket, sauerkraut, Raclette cheese, 1000 island, rye bread

Luxe Cheeseburger* 18

Wagyu beef, shallot-bacon jam, "Beefsteak" tomato, brioche bun, gruyere cheese, touch of blue cheese

*Vegan burger available upon request.

SALADS

Caesar Salad or Kale Caesar 13

Romaine hearts, croutons, shaved Reggiano, white anchovies, fried capers, Caesar dressing

Heirloom Tomato Caprese Salad **gf 15**

Imported buffalo mozzarella, basil chiffonade, extra virgin olive oil, aged balsamic

Luxe Wedge Salad **gf 16**

Dungeness crabmeat, iceberg, pink grapefruit, avocado, house 1000 island

Luxe Organic Chopped Salad 15

Organic seasonal greens, tomatoes, olives, feta cheese, hearts of palm, garbanzo beans, pearl couscous, toasted almonds, lemon juice and EVOO

Niçoise Salad with Seared Ahi Tuna* **gf 17**

Arugula, haricots vert, egg, potato, baby peppers, niçoise, olives, extra virgin olive oil, lemon

Heirloom Tomato Panzanella Salad 15

Ciabatta, tomato, pickled shallots, cucumber, bell peppers, basil, mozzarella

Grilled Tiger Prawns Salad **gf 17**

Baby spinach salad, avocado, jicama, pink grapefruit, lemon dressing

Natural Scottish Salmon Salad **gf 16**

Watercress and endive, roasted beets, feta, cucumbers, orange dressing

Luxe Chinese Chicken Salad 15

Field greens, toasted noodles, almonds, chicken, tomatoes, ginger, and soy dressing

Grilled Chicken Cobb **gf 15**

Mixed greens, blue cheese, tomato, applewood bacon, avocado, chopped eggs, sherry-Dijon vinaigrette

THE MAIN COURSE

Chicken Paillard **gf 18**

Lemon-caper sauce, haricots verts, wild arugula, parmesan

Pan-Fried Sand Dabs Persillade 16

Sautéed seasonal vegetables, lemon-caper sauce

Seared Scottish Salmon **gf 18**

Cauliflower purée, seasonal kale, romesco sauce

Cheese Ravioli Carbonara 16

Ravioles de Royan, Comté cheese, creme fraiche, pancetta (optional), spinach

Bucatini Vongole 17

Manilla clams, white wine, pepperoncino, garlic, parsley, butter, artisan pasta

Enhance Your Lunch add or substitute

Chicken **4** Salmon **5** Ahi Tuna **6** Shrimp **6** Tofu Steak **4**

*Consuming raw or undercooked poultry, meat, or eggs can increase your risk of foodborne illness. **gf** - gluten free

LUXE.
SUNSET BLVD
HOTEL