

Menu



BRASSERIE MODERNE

SMALL PLATES

Warm Baguette Imported Artisan Butter Radish Fleur De Sel (V)	\$ 8
Seasonal Soup Market Inspired	\$10
Hummus Falafel Sumac Olives Toasted Greek Pita (V)	\$14
House Chicken Wings BBQ, Buffalo or Lemon Pepper House Ranch	\$18
Crispy Calamari House Tartare Sauce Lemon Espelettes	\$18
*Shrimp Ceviche With Avocado Lime Cilantro Tortilla Chips	\$18
Cauliflower Beignets Greek Yogurt Sumac Lemon (V)	\$14

MARKET GREENS

ASIAN CHICKEN SALAD | SOY GINGER DRESSING \$20

Lettuce | Carrot | Cabbage | Scallion | Cashew | Wonton | Sesame

CALIFORNIA COBB WITH CHICKEN (GF) \$20

Market Greens | Tomato | Egg | Bacon | Crumbled Blue |
Avocado | Sherry-Dijon Dressing

ARTISAN CAESAR SALAD \$18

Brioche Croutons | Shaved Reggiano | White Anchovies |
House Caesar Dressing

GLAZED BEETS/BAKED GOAT CHEESE SALAD (V) \$18

Baked Goat Cheese | Arugula | Rainbow beets | Balsamic Vinaigrette

SIDES

Parmesan Fries | Umami Mayo (Truffle Oil + \$2) \$10

Side Mesclun Salad | Champagne Vinaigrette (GF)(V) \$10

Seasonal Roasted Vegetables (GF)(V) \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(GF) Gluten-free (V) Vegetarian

FINISHED

HANDHELDS | SANDOS

Choice of Fries | Salad | Cup of Soup

*HOLLYWOOD SIGNATURE BURGER

\$24

8 oz Chuck-Brisket Blend Patty | Gruyere | Shallot Jam | Tomato | Greens | Brioche | Bacon or Avocado + \$3

CALI CLUB SANDWICH

\$23

Turkey | Applewood Bacon | Lettuce | Tomato | Avocado | Rustic Sourdough

DRUNKEN TIGER SHRIMP TACOS

\$24

Tequila Flambée | Tomatillo Salsa | Lime Créma | Avocado Mash | House Sriracha

MAINE LOBSTER ROLL

\$28

Maine Lobster | Scallion | Garlic | Lemon | Butter Sauce

ENTREES

*ROASTED SCOTTISH SALMON (GF)

\$26

Cauliflower Mash | Seasonal Vegetables | Romesco Sauce

MOULES-FRITES

\$22

Carlsbad Mussels | Garlic | Bacon | Parsley | Crème fraîche | Garlic tartine

SPAGHETTI CARBONARA

\$23

Guanciale | Garlic | Pecorino | Parsley | Egg

ORGANIC CHICKEN PAILLARD (GF)

\$28

Chicken Breast | Haricots Vert | Caper Butter Sauce | Arugula | Shaved Parmesan

DESSERTS

Profiteroles | Vanilla Ice Cream | Cocoa Sauce | Chantilly Warm

\$12

Fuji Apple Tarte Tatin | Salt Caramel Ice Cream

\$12

Brulée Cheesecake | Berries

\$12

Brioche Bread Pudding | Vanilla ice Cream (V)

\$12

Seasonal Sorbets | Berries (GF)

\$12

