



LUNCH

BRASSERIE MODERNE

SMALL PLATES

Warm Baguette Imported Artisan Butter Artichoke Fondue Dip (V)	\$10
Seasonal Soup Market Inspired	\$10
Hummus Falafel Sumac Olives Toasted Greek Pita (Vg)	\$15
House Chicken Wings BBQ, Buffalo or Lemon Pepper House Ranch	\$18
Crispy Calamari House Tartare Sauce Lemon Espelettes	\$18
Peruvian Ceviche Shrimp-Scallops Mango-Aji Marinade Chips	\$18
Cauliflower Beignets Greek Yogurt Sumac Lemon (V)	\$14
*Ahi Tuna Crudo Sesame Avocado Jalapeno Ponzu Kaiware (GF)	\$19

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 w/Chicken	\$20
Brioche Croutons Shaved Reggiano White Anchovies House Caesar Dressing	
ORGANIC BEET & BURRATA SALAD (V)(GF)	\$20
Burrata Extra Virgin Olive Oil Pepitas Pomegranate Balsamic Glaze	

SIDES

Parmesan Fries Umami Mayo (<i>Truffle Oil + \$2</i>)	\$10
Side Mesclun Salad Champagne Vinaigrette (GF) (Vg)	\$10
Seasonal Roasted Vegetables (GF) (Vg)	\$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

(GF) Gluten Free (V) Vegetarian (Vg) Vegan

THE GODFREY

HOTEL HOLLYWOOD



HANDHELDS | SANDOS

Choice of Fries | Salad | Cup of Soup

ANGRY CHICKEN SANDO	\$23
Cayenne Marinade Ranch House Slaw Pickles Brioche Bun	
*HOLLYWOOD SIGNATURE BURGER	\$25
8 oz Chuck-Brisket Blend Patty Gruyere Shallot Jam Tomato Greens Brioche Bacon or Avocado + \$3	
CALI CLUB SANDWICH	\$25
House Roasted Chicken Applewood Bacon Lettuce Tomato Avocado Rustic Sourdough	
DRUNKEN TIGER SHRIMP TACOS	\$26
Tequila Flambée Tomatillo Salsa Lime Créma Avocado Mash House Sriracha	
MAINE LOBSTER ROLL	\$30
Maine Lobster Scallion Garlic Lemon Butter Sauce	

ENTREES

*GRILLED BARRAMUNDI (GF)	\$30
Roasted Cauliflower Braised Fennel Fingerling Potatoes Lemon-Caper Sauce	
GARLIC SHRIMP PIZZA WITH BURRATA	\$20
Prawns Garlic Spring Onion Burrata	
CREAMY NDUJA PAPARDELLE	\$28
Garlic Pomodoro Cherry Tomato Pecorino	
PROSCIUTTO WRAPPED CHICKEN BREAST (GF)	\$30
Smoked Gouda Broccolini Mashed Potato Sage-Butter Sauce	

DESSERTS

Profiteroles Pastry Vanilla Ice Cream Cocoa Sauce Chantilly	\$12
Warm 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)(Vg)	\$12

