



# LUNCH

## BRASSERIE MODERNE

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### SMALL PLATES

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Warm Baguette   Imported Artisan Butter   Artichoke-Fondue Dip (V) | \$12 |
| Seasonal Soup   Market Inspired                                    | \$10 |
| Hummus   Marinated 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)            | \$16 |
| *Tuna Crudo "Tacos"   Wonton   Sesame   Avocado   Yuzu   Kaiware   | \$19 |

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### MARKET GREENS

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| <b>ASIAN CHICKEN SALAD   SOY GINGER DRESSING</b>                                       | \$20 |
| Lettuce   Carrot   Cabbage   Scallion   Cashew   Wonton   Sesame                       |      |
| <b>CALIFORNIA COBB WITH CHICKEN (GF)</b>                                               | \$20 |
| Market Greens   Tomato   Egg   Bacon   Crumbled Blue   Avocado   Sherry-Dijon Dressing |      |
| <b>ARTISAN CAESAR SALAD WITH CHICKEN</b>                                               | \$20 |
| Brioche Croutons   Shaved Reggiano   White Anchovies   House Caesar Dressing           |      |
| <b>HEIRLOOM TOMATOES &amp; BURRATA SALAD (V)(GF)</b>                                   | \$20 |
| Burrata   Extra Virgin Olive Oil   Pepitas   Arugula   Balsamic Glaze                  |      |

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### SIDES

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

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

(GF) Gluten Free (V) Vegetarian

**THE GODFREY**  
HOTEL HOLLYWOOD



# HANDHELDS | SANDOS

*Choice of Fries | Salad | Cup of Soup*

|                                                                                                                |      |
|----------------------------------------------------------------------------------------------------------------|------|
| <b>ANGRY CHICKEN SANDO</b>                                                                                     | \$25 |
| Cayenne Marinade   Ranch   House Slaw   Pickles   Brioche Bun                                                  |      |
| <b>*HOLLYWOOD SIGNATURE BURGER</b>                                                                             | \$26 |
| 8 oz Chuck-Brisket Blend Patty   Gruyere   Shallot Jam  <br>Tomato   Greens   Brioche   Bacon or Avocado + \$3 |      |
| <b>CALI CLUB SANDWICH</b>                                                                                      | \$25 |
| House Roasted Chicken   Applewood Bacon   Lettuce   Tomato<br>  Avocado   Rustic Sourdough                     |      |
| <b>DRUNKEN TIGER SHRIMP TACOS</b>                                                                              | \$28 |
| Tequila Flambée   Tomatillo Salsa   Lime Créma   Avocado Mash  <br>House Sriracha                              |      |
| <b>MAINE LOBSTER ROLL</b>                                                                                      | \$32 |
| Maine Lobster   Scallion   Garlic   Lemon   Butter Sauce                                                       |      |

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## ENTREES

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| <b>*ROASTED SCOTTISH SALMON (GF)</b>                                       | \$30 |
| Cauliflower Mash   Braised Fennel   Baby Vegetable   Romesco Sauce         |      |
| <b>BLACK TRUFFLE MUSHROOM PIZZA WITH BURRATA</b>                           | \$22 |
| Pomodoro   Fontina   Wild Mushroom  Truffle   Creamy Burrata               |      |
| <b>CREAMY NDUJA PAPARDELLE</b>                                             | \$28 |
| Garlic   Pomodoro   Cherry Tomato   Pecorino   Spicy Salami                |      |
| <b>PROSCIUTTO WRAPPED CHICKEN BREAST (GF)</b>                              | \$30 |
| Smoked Gouda   Market Peas   Baby Carrots   Sage-Butter Sauce              |      |
| <b>CLASSIC STEAK-FRITES</b>                                                | \$40 |
| 12 oz Prime New York Steak   Garlic Herb Butter   Parmesan<br>French Fries |      |

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## DESSERTS

|                                                         |      |
|---------------------------------------------------------|------|
| Red Velvet Ice Cream Sandwich   Cocoa Sauce   Chantilly | \$14 |
| Warm Fuji Apple Tarte Tatin   Salt Caramel Ice Cream    | \$14 |
| Caramel NY Style Cheesecake   Chantilly                 | \$14 |
| 5-Layer Chocolate Cake   Whipped Cocoa                  | \$14 |
| Seasonal Sorbets   Berries (GF) (Vg)                    | \$12 |