

LUNCH MENU

HEIRLOOM TOMATO GAZPACHO	BABY TOMATO SALAD/ PETIT CORIANDER	\$8
GRILLED GLOBE ARTICHOKE	AGED SHERRY AIOLI/ EVOO	\$8
HAMACHI	WATERMELON/ AVOCADO/ CILANTRO/ JALAPENO PISTOU	\$16
SHRIMP COCKTAIL	<i>BLACK PEPPER VODKA COCKTAIL SAUCE</i>	\$16
MARKET OYSTERS	1/2 DZ/ BLACK PEPPERCORN VODKA COCKTAIL SAUCE / MIGNONETTE	\$ 18
BEETS "N" BRESOLA	ARUGULA/ TANGERINES/ CRÈME FRAICHE VINAIGRETTE	\$14
ORGANIC GREENS	HEARTS OF PALM/ HEIRLOOM BABY TOMATOES/ SMOKED ALMONDS	\$10
SALAD VERT	BUTTER LETTUCE/ HARICOT VERT/ TARRAGON/ CHAMPAGNE-MUSTARD VINAIGRETTE	\$ 8
SHANGRI-LA CAESAR SALAD	RED AND GREEN ROMAINE/ TRUFFLED PECORINO/ FLASH FRIED WHITE ANCHOVIES	\$ 14
LOBSTER COBB	BLEU CHEESE VINAIGRETTE APPLEWOOD BACON/ AVOCADO	\$18
CALIFORNIA NICOISE	RARE AHI TUNA/ NICOISE TAPENADE/ AVOCADO/ LEMON VINAIGRETTE	\$16
CALIFORNIA OMELET	GOAT CHEESE / BASIL / TOMATO / PETIT SALAD	\$14
TURKEY BURGER	SPROUTS /AVOCADO MAYONNAISE/ TOMATO CONFIT	\$ 16
GRILLED CHICKEN	PROVOLONE / MUSHROOMS /SAUTEED SPINACH	\$ 14
NIMAN RANCH 8OZ HAMBURGER	CARAMELIZED ONIONS / TOMATO JAM/ SMOKED CHEDDAR	\$ 16
HOUSE SMOKED TURKEY WRAP	<i>AGED SHERRY AIOLI/ AVOCADO/ BOURSIN CHEESE/ BACON</i>	\$14
STEAK & FRITES	NIMAN RANCH FLATIRON STEAK / FRENCH FRIES / BORDOLAISE SAUCE	\$ 24
MOULES	WASHINGTON MUSSELS/ WHITE WINE BROTH/ GRILLED SOURDOUGH	\$ 18

* /IDE DI/HE/ FOR /SANDWICHE/: CHOICE BETWEEN FRENCH FRIES/ OR MIXED GREEN/

IN CONJUNCTION WITH THE SHANGRI LA'S "GREEN" PHILOSOPHY, THE DINING ROOM DOES ITS BEST TO PURVEY AND SOURCE LOCAL AND/OR SUSTAINABLE PRODUCE, MEAT, SEAFOOD AND ALL OTHER FOOD PRODUCTS SUPPORTING FAMILIES AND BUSINESSES THAT FUEL THE LOCAL ECONOMY.
EXECUTIVE CHEF: DAKOTA WEISS

