

## **RAW BAR / SEAFOOD**

**MARKET FRESH OYSTERS** RED WINE MIGNONETTE 18  
**SHRIMP COCKTAIL** SPICY VODKA COCKTAIL SAUCE 16  
**GRILLED KING CRAB LEGS** CITRUS DRAWN BUTTER 23  
**PORCINI SEARED HAMACHI** PORCINI MASCARPONE/ PICKLED SHIITAKES 16  
**CRISPY ABALONE** ARGON SCENTED POTATO PUREE 21

## **SALADS / SANDWICHES**

**GRILLED FIGS** GOAT CHEESE CUSTARD/ ARUGULA 16  
**BABY ICEBERG WEDGE** SUNDRIED TOMATO PESTO/ BLUE CHEESE 10  
**ORGANIC GREENS** HEART OF PALM/ BABY TOMATOES/ SMOKED ALMONDS 10  
**CHOPPED CHICKEN SALAD** GRAPES/ SMOKED ALMOND/ HERBS DE PROVENCE 16  
**LOBSTER COBB** AVOCADO/ QUAIL EGG/ BLUE CHEESE 23  
**TUNA MELT** SPROUTS/ AVOCADO MAYONNAISE 14  
**SIRLOIN BURGER** CARAMELIZED ONIONS/ CHEDDAR 16  
**SMOKED TURKEY WRAP** AVOCADO/ SMOKED PAPRIKA AIOLI 14

## **GRILLED FLAT BREADS**

**WILD MUSHROOM/ FONTINA** 14  
**TOMATO/ BLACK TRUFFLE/ BURRATA** 14  
**DUCK CONFIT/ AGED PECORINO** 14

### **COMMANDING THE TROOPS:**

DAKOTA WEISS . TRAVIS LEE . JAKE MURPHY

### **IN THE TRENCHES:**

FIDEL . LUKE . ARTURO . JOCELYN . SAUL . NATE . MARK . KELVIN . NELSON  
MANNY . ALFREDO . GUSTAVO JR. . GUSTAVO SR. . MARVIN . CURTIS

## SMALL PLATES

- MIXED OLIVES** GRILLED BREAD/ AGED PECORINO 8
- GOAT CHEESE STUFFED DATES** SMOKED ALMOND PESTO 8
- GRILLED ARTICHOKE** AGED SHERRY AIOLI 11
- BUTTERNUT SQUASH RAVIOLI** TOASTED HAZELNUTS 9
- GRILLED BRUSCHETTA** BABY TOMATOES/ CASTELVETRANO OLIVES 8
- TRUFFLED EGG TOAST** FONTINA CHEESE 9
- SHORT RIB SLIDERS** HORSERADISH CREAM/ SWEET PICKLES 12
- GRILLED ASPARAGUS** POACHED EGG/ BLACK TRUFFLE HOLLANDAISE 12
- SHEPHERD'S PIE** PEAS N CARROTS 12
- GRILLED LAMB CHOPS** MINT GREMOLATA 14

## ENTRÉE' S

- BLACK TRUFFLE OMELET** CHIVE CRÈME FRAICHE 23
- PAN ROASTED TURBOT** FRENCH ONION SOUP JUS/ PEE WEE POTATOES 26
- LOUP DE MER** BRAISED BUTTER LETTUCE/ PINK GRAPEFRUIT 24
- ROASTED JIDORI CHICKEN** PORTY PRUNES/ BLACK TRUFFLE POLENTA 26
- STEAK FRITES** NEW YORK STRIP/ PARMESAN GARLIC FRIES 38
- GUINNESS BEEF SHORT RIBS** BABY VEGETABLE STEW 24

## SIDE DISHES

- GOAT CHEESE GNOCCHI** 9
- BRUSSEL SPROUTS** GOLDEN RAISINS 7
- AMBER ALE MAC N CHEESE GRATIN** 9
- SPINACH** SHIITAKE MUSHROOM 7

IN CONJUNCTION WITH THE SHANGRI LA'S "GREEN" PHILOSOPHY, THE DINING ROOM DOES ITS BEST TO PROVEY AND SOURCE LOCAL AND SUSTAINABLE PRODUCTS.

