

even better than grandma's

FRANKIES LEMONADE 6

blood orange • ginger
prickly pear • cucumber • pomegranite

STARTERS

jumbo lump crab cake | basil aioli, tomato salsa 17/32

hamachi | ponzu, wasabi, cilantro 15

field green salad | beets, hazelnuts, feta 11

caesar salad | white anchovy, grilled lemon garlic croutons, parmesan 11 **w/chicken** 15 **w/shrimp** 18

ahi tuna tartar | avocado, sesame seaweed, yuzu, togarashi, shiso 15

sunchoke soup | crab salad, fuji apple 14

ENTRÉE SALADS

cobb | green beans, avocado, boiled egg, bacon, blue cheese, balsamic
w/lobster 26 **w/grilled chicken** 18

nicoise | seared rare, fingerling potato, tomato, nicoise olives, green beans, artichoke, egg 18

chinese chicken | napa cabbage, radicchio, bean sprouts, peanuts, cilantro, miso sesame dressing 15

flatiron steak | endive, arugula, pickled onions, walnuts, blue cheese dressing 18

wilshire chopped | iceberg, tomato chick peas, salami, corn, provolone, arugula, red wine vinaigrette 16
w/grilled chicken 20 **w/grilled shrimp** 24

3 COURSE PRIXE FIX MENU \$22

first course

ahi tuna tartar | avocado, sesame salad, shiso
roasted sunchoke soup | crab salad, fuji apple
field green salad | beets, hazelnuts, feta

second course

chinese chicken salad | napa cabbage & raddicio, bean sprouts, peanuts, cilantro, sesame - miso dressing
pan roasted scottish salmon | salsify, spinach, meyer lemon
meatballs | buccatini, roasted tomato sauce

dessert

sticky toffee pudding | creme fraiche ice cream
lemon verbena panna cotta | blackberry jam, cornetti
s'mores | chocolate & peanut butter semi freddo

SANDWICHES

all served with choice of side salad, french fries, or truffled chips

wilshire burger | choice of beef or turkey, lettuce, onion tomato, pickle spears, bernaise 14

grilled farmers market vegetables | buffalo mozzarella, butter lettuce 14

grilled fish | pineapple salsa, house slaw 18

slow braised shortrib | watercress, harissa aioli, white cheddar 14

club | bacon, lettuce tomato, garlic aioli
with grilled chicken 16 with lobster 25

ahi tuna burger
asian slaw, togarshi, wasabi aioli 18

SPECIALS

miso glazed black cod | steamed rice, stir fried vegetables, tamarind glazed 24

jidori chicken breast | yukon gold mash, farmers market vegetables, lemon & thyme chicken jus 23

pork milanese | warm potato salad, wild arugula 23

stuffed peppers | sonoma lamb, golden raisins, rice 23

steak tacos | filet mignon, pico de gallo, salsa verde 25

meatballs buccatini | roasted tomato sauce, basil 18

8 oz prime filet mignon | kennebec fries, bordelaise, bone marrow butter 42

SIDES

truffled potato chips 4

mashed yukon gold potatoes 5

creamed spinach 6

parmesan dusted polenta 6

french fries 5

mac and cheese | caramelized onion, cantal 9

peace & love to all the local farmers who believe in sustainable organic agriculture

corkage \$20 | bottle **cakeage** \$5 | slice

executive chef | nyasha arrington | **chef de cuisine** sal garcia
our hard workin' cooks | miguel sanchez, novel lopez, rodger marsh,
dennis sandoval, fausto perez, richard limas, ricardo sanchez'

general manager/wine director | nick fielding

asst general manager | ric christopher

sommelier | kirk sides

events director/manager | devry juthans

daytime manager | cathy smith

