



wilshire
BAR | RESTAURANT | PATIO

MENU

Please review previous pages for menu options and pricing. All private party menus can be tailored to meet your individual needs. A customized printed menu is provided for each guest. Please let us know if you would like a menu heading or a different logo in place of the Wilshire logo.

Menus are seasonal and subject to change.

BEVERAGE SERVICE

Wines	starting at: \$12 glass / \$45 bottle
Cocktails	Well \$10+ / Premium \$12+
Sparkling & Still Waters	\$5 liter / \$3 half-liter
Imported/Domestic Beer	\$7 - \$12 each
Soft Drinks	\$4.00 each
Cappuccino/Esspresso	\$5.00 each
Coffee & Tea	included in menu price

MISCELLANEOUS CHARGES

Corkage Fee (2 bottle maximum)	\$25 bottle /\$50 magnum
Valet parking	\$8.00 dinner/\$6.00 lunch & brunch with our compliments (Suite and Library only)
Large AV Screen	contracted from AV vendor
All other AV needs	available, please inquire
Security	available, please inquire
Rentals	\$5.00 per guest
Cake Cutting Fee	

HOURS OF OPERATION

Lunch	Monday – Friday	11:30am – 2:30pm
Dinner	Monday – Saturday	6:00pm – Close
Brunch	Sunday	11:00am – 3:00pm
Bar	Monday – Friday	11:30am – Close
	Saturday	5:00pm – Close
	Sunday	11:00am – 3:00pm

DEPOSIT/CANCELLATION

To confirm your private party reservation a non-refundable deposit is due at the signing of your contract. Visa, MasterCard, American Express, Discover, Cash and Corporate Company checks are accepted. A full refund will be given with notice of cancellation 90 days prior to the event.

GUARANTEE

Your final guest count is required 48 hours prior to your event date. The higher number of either the guaranteed or the actual attendance will be charged at the end of the event.

ADDITIONAL COSTS

4% Administrative Fee on Food & Beverage
Voluntary Suggested Gratuity (TBD) on Food & Beverage
10.25% Sales Tax on Food & Beverage, Administrative Fee & Any Additional Charges

If the food and beverage minimum is not met, the difference will be charged as a room rental fee.



We look forward to assisting you in hosting a successful event. Please contact the events department at liz@wilshirerestaurant.com or call 310.453.2104.

LUNCH MENU

Three Course Preset Lunch Menu

Pricing begins at \$45 based on selections

For parties of 40 or more, Chef requests a Family Style Menu

Add House-Made Fontina Crusted Brioche Loaves

- \$5.00 per loaf (each serves 4 guests)

STARTERS (select up to 2 options)

chef's seasonal soup

caesar

grilled romaine, parmesan, crouton

local beets & avocado

little gem ricotta salata, pistachio,
mustard sherry vinaigrette

butter lettuce

hazelnuts, bacon, gorgonzola, egg, radish,
red onion, herbs, lemon shallot vinaigrette

tuna poke (\$5.00 supplement charge)

avocado, scallion, lemon, herbs, white soy, rice cracker

ENTREES (select up to 3 options) –

(sandwiches served with mixed greens)

tortellini vegetarian pasta

seasonal market selection

curried chicken salad

raisin, toasted almond, butter lettuce, ciabatta

turkey club

roasted turkey, bacon, avocado, pesto aioli, country bread

smoked salmon

cream cheese, avocado, capers, red onion,
tomato, rye

cheeseburger

two 4oz. patties, heirloom tomato, red onion,
butter lettuce, cheddar, aioli

lobster cobb (\$10.00 supplement charge)

romaine, avocado, tomato, bacon,
egg, blue cheese, balsamic vinaigrette

tuna nicoise (\$10.00 supplement charge)

seared big eye, fingerling potato, egg,
olive, haricots verts, lemon vinaigrette

grilled salmon (\$10.00 supplement charge)

broccolini, hollandaise

8oz. steak Diane (\$10.00 supplement charge)

wild mushroom, tomato concasse,
madeira sauce, sauteed spinach

DESSERT (select up to 2 options)

sticky toffee pudding

crème fraîche ice cream

flourless chocolate cake

chocolate sauce, nutella cream

mixed berries

vanilla panna cotta, aged balsamic

DINNER MENU SELECTIONS

Three Course Preset Dinner Menu

Pricing begins at \$65.00 based on selections

For parties of 60 or more, Chef requests a Family Style Menu

Add House-Made Fontina Crusted Brioche Loaves

- \$5.00 per loaf (each serves 4 guests)

STARTERS (select up to 2 options)

chef's seasonal soup

caesar salad

little gem, romaine, parmesan, crouton

local beets & avocado

little gem lettuce, pistachio,
mustard sherry vinaigrette

butter lettuce

hazelnuts, bacon, gorgonzola, egg, radish,
red onion, herbs, lemon shallot vinaigrette

fig & burrata

pistachio gremolata, prosciutto, balsamic

tuna poke (\$5.00 supplement charge)

avocado, scallion, lemon, herbs, white soy, rice cracker

ENTREES (select up to 3 options)

tortellini vegetarian pasta

market selection

branzino filet

broccolini, brown butter caper sauce

chicken al mattone

chicken breast, safe & onion stuffing, jus gras

8oz. steak Diane

wild mushroom, tomato concasse,
madeira sauce, sauteed spinach

scallops (\$10 supplement charge)

cauliflower, capers, brown butter, aigre-doux

duck breast (\$10 supplement charge)

roasted beets, baby greens, fermented turnip, mustard

red wine braised short rib (\$20 supplement charge)

creamed spinach, onion

petite filet (\$20 supplement charge)

6oz prime, seasonal market vegetable, bordelaise sauce

DESSERT (select up to 2 options)

sticky toffee pudding

crème fraîche ice cream

flourless chocolate cake

chocolate sauce, nutella cream

mixed berries

vanilla panna cotta, aged balsamic

STATIONED HORS D'OEUVRES

Kobe Beef Sliders with Bacon-Onion Jam, Cheddar, Aioli
\$60 – priced per dozen

Grilled Herb-Marinaded Lamb Lollipops with Tzatziki Sauce
\$72 – priced per dozen

Oysters on the Half Shell with Pink Peppercorn Mignonette
Market Price – priced per dozen

California Artisan & Farmstead Cheeses with Rustic Breads
\$15 – priced per serving

Seasonal Market Vegetarian Pasta
\$12 – priced per serving

Seasonal Salad or Caesar Salad
\$9 – priced per serving

Truffled Potato Chips with Parmesan & Sea Salt
\$3 – priced per serving

Market Vegetable Crudités with Aioli & Hummus
\$4 – priced per serving

Chef's Seasonal Selection of Pizzas
\$16 – price per pizza (6 slices each)

TRAY PASSED HORS D'OEUVRES

Kennebec French Fries in Paper Cones
\$24 – priced per dozen

Burrata, Cherry Tomato Jam & Walnut-Pesto on Crostini
\$27 – priced per dozen

Eggplant Tomato Caponata with Burrata and Basil on Crostini
\$30 – priced per dozen

Squash Blossoms with Ricotta Cheese & Piri Piri Sauce
\$30 – priced per dozen (seasonal availability)

Beet Pickled Deviled Eggs
\$35 – priced per dozen (seasonal availability)

Avocado Toast with Ricotta Salata, Picked Chili, Herbs
\$35 – priced per dozen

Truffle Arancini with Cauliflower Puree, Parmesan
\$36 – priced per dozen

Wilshire Meatballs with Tomato, Parmesan, Basil
\$40 – priced per dozen

Tuna Poke with Avocado, Scallion, Lemon, Herbs on Root Chip
\$42 – priced per dozen

Steak Tartare with Capers, Preserved Lemon on Potato Chip
\$44 – priced per dozen

Lobster Tarragon Salad with Herb Salad on Toast
\$46 – priced per dozen

TRAY PASSED AND STATIONED DESSERTS

Assorted House Baked Cookies \$24 – priced per dozen

Homemade Brownies \$32 – priced per dozen

Market Berry Skewers with Honey Glaze \$35 – priced per dozen

Mini Cannoli in Dessert Cone \$36 – priced per dozen