

CHEESE + CHARCUTERIE

CHEESE + CHARCUTERIE BOARD SMALL 12⁹⁵ LARGE 22⁹⁵
chef's choice of assorted cheese and meats. includes bread, fig jam, nuts and dried fruit

SALADS + FLATBREADS

KALE CAESAR SALAD 10⁹⁵ add shrimp +5
tomatoes, croutons, parmesan, caesar dressing

BEEF & ARUGULA SALAD GF 10⁹⁵ add prosciutto +3
feta, candied pecans, balsamic vinaigrette

MUSHROOM FLATBREAD 12⁹⁵
mozzarella, arugula, thyme, lemon zest

MEAT LOVERS FLATBREAD 14⁹⁵
italian sausage, meatballs, salami, mozzarella, marinara drizzle

SMALL PLATES

JUMBO PESTO SHRIMP (10) 16⁹⁵ add pasta +2
creamy pesto sauce, tomatoes, garlic bread

SEARED SCALLOPS WITH RISOTTO (3) GF 16⁹⁵
large u10 scallops, lemon chive risotto

MEATBALLS & MARINARA (3) 12⁹⁵ add pasta +2
beef & pork meatballs, zesty marinara sauce, garlic bread

PORK BELLY BAO BUNS (3) 12⁹⁵
lightly fried bao buns, pickled vegetables, hoisin mayo, cilantro

HOUSE SPECIALTIES

BLACKENED ATLANTIC SALMON GF 18⁹⁵
cajun seasoned center cut filet, dirty rice

PAN SEARED BARRAMUNDI GF 18⁹⁵
roasted potatoes, lemon butter sauce

RESTORATION BURGER (8oz) 14⁹⁵ add bacon +2
caramelized onions, garlic aioli, arugula, cheddar, fries or rings

BRAISED SHORT RIBS 18⁹⁵
boneless short ribs, mashed potatoes, demi glace

GARLIC BUTTER STEAK BITES GF 18⁹⁵
sautéed angus tenderloin, onions, butter, garlic, roasted potatoes

SIDES + SWEETS

FRENCH FRIES 6⁹⁵
plain or furikake

ONION RINGS 6⁹⁵
thick cut breaded onion rings served with a side of ranch

CRISPY BRUSSELS SPROUTS 7⁹⁵
sherry gastrique, parmesan

VEGETABLE BEEF SOUP 6⁹⁵
beef chuck, carrots, potatoes, celery, bread

BREAD PUDDING 6⁹⁵
pineapple, macadamia nut, caramel sauce

ULTIMATE CHOCOLATE CAKE 6⁹⁵
chocolate cake & mousse, cookie crust with chocolate ganache

WHITE + SPARKLING + ROSE

Bisol Jeio Prosecco nv italy	11/34
Bouvet Brut Sparkling Rose nv france	11/34
Curran Grenache Rose '19 santa ynez	11/34
A to Z Riesling '19 newburg, oregon	11/34
Jermann Pinot Grigio '18 italy	12/36
Guigal Cotes du Rhone Blend '17 france	11/34
St Supery Sauvignon Blanc '18 napa	12/36
Landmark "Overlook" Chardonnay '18 sonoma	13/39
Sequoia Grove Chardonnay '17 napa	13/39

REDS

The Calling Pinot Noir '18 monterey	13/39
Walt Pinot Noir '17 santa rita hills	16/48
Trefethen Merlot '17 napa	15/45
Rabble Cabernet Sauvignon '19 napa	14/42
Quilt Cabernet Sauvignon '17 napa	16/48
Dry Creek Vineyard Heritage Zinfandel '17 sonoma	12/36
J Lohr Petite Sirah '16 paso robles	15/45
Colome Malbec '18 argentina	15/45
Chappellet Mountain Cuvee Bordeaux Blend '18 napa	16/48
Leviathan Red Blend '18 napa	17/51

DESSERT WINE

Royal Tokaji Late Harvest Wine '17 hungary	7
Graham's Tawny Port 10 Year portugal	6

BEER

Smog City ipa (india pale ale) torrance, ca	7
Smog City sabertooth squirrel torrance, ca	7
Strand throwback lager torrance, ca	7
Boont amber ale anderson valley, ca	7
Three Weavers day job pale ale inglewood, ca	7
Beachwood blonde long beach, ca	7

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Pellegrino (single serve)	3
Coffee, Lemonade	3

*maximum 2 split checks per party + 20% gratuity added to parties of 8 or more
we prepare our food from scratch daily. if you have any allergies, please alert your
server as not all ingredients are listed. consuming raw or under cooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness, especially
if you have certain medical conditions.*

*corkage: \$20 per 750ml bottle warning: drinking alcoholic beverages during
pregnancy can cause birth defects*