

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 +6
 tomatoes, croutons, parmesan, caesar dressing

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

MARGHERITA FLATBREAD 12⁹⁵
 mozzarella, tomatoes, fresh basil

MUSHROOM FLATBREAD 12⁹⁵
 mozzarella, arugula, thyme, lemon zest

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

HOUSE SPECIALTIES

SAUTÉED PESTO SHRIMP 16⁹⁵ add pasta +2
 ten jumbo shrimp, creamy pesto, tomatoes, grilled bread

SEARED SCALLOPS WITH RISOTTO GF 16⁹⁵
 three large scallops, lemon chive risotto

PAN SEARED BARRAMUNDI GF 18⁹⁵
 wild rice, lemon butter sauce

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

SHORT RIB DIP SANDWICH 15⁹⁵
 braised short rib, horseradish mayo, swiss, au jus, fries or rings

CRISPY CHICKEN CONFIT 16⁹⁵
 two flash fried confit chicken leg and thigh quarters, wild rice

ROAST PORK 16⁹⁵
 slow cooked pork shoulder, roasted potatoes, gravy

BRAISED SHORT RIBS 18⁹⁵
 sous vide boneless short ribs, roasted potatoes, demi glace

SIDES + SWEETS

FRENCH FRIES 6⁹⁵
 plain with ketchup or furikake with wasabi aioli

ONION RINGS 6⁹⁵
 breaded onion rings with ranch dressing

CRISPY BRUSSELS SPROUTS 6⁹⁵
 sherry gastrique, parmesan

BREAD PUDDING 6⁹⁵
 pumpkin, caramel sauce, whip cream

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 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