

The Lobby

STARTERS

Ahi Tuna Tartare 19 * 🌱

hass avocado, soy, Marcona Almonds

Avocado Crab Toast 18

peaky toe crab, lime dressing, pickled mustard seeds

Seasonal Vegetarian Flat Bread 17

chef's selections of market fresh vegetables

Anson Mills Heirloom Grain 🍷 17

farro, quinoa, wheatberries, fresh and preserved fruits, green almonds, young garlic vinaigrette

Mezze Experience 20

fresh chickpeas falafel, pepper hummus, Bulga salad, smoked eggplant, olive tapenade and spicy walnut spread .

Heirloom Tomato 'Caprese' 14 🌱

ancient melon, cheese cremux, prosciutto, basil, white balsamic

SALADS

Kale Salad 🍷 🌱 • 13.

black kale, candied walnuts, pecorino, charred grapes, shaved radish, croutons, kale dressing

Green Market Salad 12 • 🌱 🍷

fresh fine herbs, preserved lemon vinaigrette

Caesar Salad 17 🌱

baby gem lettuce, sourdough croutons, shaved parmesan, anchovy tempura
add grilled organic chicken +8
add grilled shrimp +10

Lobster Cobb Salad 31 🍷 🌱

chopped greens, smoked bacon, egg, tomato, onion, blue cheese and avocado

Chicken Cobb Salad 24

SIMPLY PREPARED

Halibut 34

'Ora King' Salmon 30

New York Strip 50

Fillet Mignon 48

Green Circle Farms' Amish Chicken 29

CHEF'S ENTRÉES

Green Circle Farms Amish Chicken, charred allium, Blanquette of vegetables, chicken jus, 🍷 🌱 29

Seared Ora King Salmon, variation of artichokes, salmon bordelaise 🍷 🌱 34

Diver Scallops, jamón clam cream, foraged mushrooms, cold pressed parsley 32

Jumbo Prawns, green acres farm broccoli, Thai long peppers, jasmine rice 37

Summer Corn Risotto 'Elote', sweet corn, popcorn, parmesan, lime, smoked hazelnut 🍷 32 •

Special Pasta, Chef's seasonal pasta dish 24

SOUPS

Lobster Bisque 21 🌱

kiffier lime, pickled young coconut, curry peanuts

Chef's Seasonal Soup 🌱 11

seasonal ingredients selected by our Chef

Heirloom Tomato Soup 12 • 🍷 🌱

roasted toy box tomato, Parmesan "espuma", sourdough crisp

Homestyle Chicken Noodle Soup 13

carrot, celery, onion, herbs

SANDWICHES

The Pen Club 21

sliced turkey, Applewood smoked bacon, egg, tomato and avocado

Lobby Burger* 24

American wagyu blend, mahon cheese, lettuce, tomato

Steak Sandwich, 32

sourdough, apple slaw, horseradish aioli, comte cheese

Ahi Tuna Sandwich* 26

wasabi aioli, avocado, carrot-daikon slaw

Grilled Triple Cheese and Tomato Soup 21

aged cheddar, chandoka cheese and brie

Falafel Wrap 19

house-made chickpea falafel, tahini aioli, yogurt, sumac onions

Marinated Chicken Sandwich 🌱 22

spiced aioli, crisp pancetta, arugula, pecorino

SIDES

Fresh chickpeas pistou 15

Foraged mushrooms, brown butter dashi 11

Whipped potato, black truffle, thyme 12

Grilled asparagus, green garlic, lemon 14

Mac and Cheese, fresh truffle 20

Heirloom carrots, honey, kumquat, almond 12



Denotes "Naturally Peninsula" light and healthy cuisine



Denotes item can be made "Gluten Free" | • Denotes item can be made "Vegan" or "Vegetarian" upon request

*Indicates food items that are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses