

## TASTE OF OLD HOLLYWOOD

78

### COCKTAILS

#### SALTED BUTTER

suntory toki whiskey, cocchi di torino, italicus, suze, grapefruit bitters

#### EL WHISKEY

abasolo mexican whiskey, nixta licor, amaretto, barrel aged whiskey

#### MOONFLOWER

pink gin, rose water, lemon

#### BLUE MARTINI

classic vodka martini, blue cheese olive

### WINES

*glass*

BRUT RESERVE, BERNARD  
GAUCHER, CHAMPAGNE, FRANCE

CHARDONNAY, L'OR DE SALOMON PICO,  
CORDON, STA. MARIA VALLEY, 2020

CABERNET SAUVIGNON, BRADY  
VINEYARDS, PASO ROBLES, 2019

### AMUSE

#### CAVIAR CHIPS & DIP

house made potato chips, champagne onion dip

### APPETIZERS

#### LITTLE GEM WEDGE

avocado, crispy pancetta, munak farms tomatoes, fourme d'ambert, french green goddess

#### SHRIMP COCKTAIL

pickled cucumbers, horseradish cocktail sauce

### ENTREES

CHOICE OF:

#### MAINE LOBSTER SPAGHETTI

heirloom tomatoes, roasted sweet red peppers, tarragon, tomato lobster sauce

#### PRIME TOP SIRLOIN AU POIVRE

parisian potatoes, asparagus coulis, congac sauce

### DESSERT

CHOICE OF:

VANILLA CREME BRULEE

CHOCOLATE BOURBON TRUFFLE  
CAKE

minimum of two people  
dine in and take out starting at 5pm

## LUNETTA PRIME RESERVE 30 DAY DRY AGED

PORTERHOUSE (36oz)

160

T-BONE (22 oz)

95

DELMONICO (22oz)

85

### SIDES

POACHED ASPARAGUS

12

LOADED POTATO GRATIN

12

RED CRAB POTATO GNOCCHI

16

MAC & CHEESE, PEAR, CRISPY  
PROSCIUTTO

12

### ADDITIONS

KONA KAMPACHI CRUDO

pixie, radish, avocado, yuzu  
ponzu sauce

16

BAKED BRIE

fig jam, organic sourdough

16

MEZCAL MUSSELS

citrus mezcal sauce, organic crostini

14