

# THE SUNSET MALIBU

## STARTERS

SUNSET CLAM CHOWDER ■	8
ANTIPASTO PLATE <i>Italian cured meats, house made pate, grilled vegetables, olives</i>	12
FRITTO MISTO <i>crispy fried calamari, shrimp, zucchini, spicy marinara</i>	10
TUNA TARTARE <i>cucumber, avocado, ponzu, fried wontons, micro arugula</i>	12
MEDITERRANEAN GRILLED OCTOPUS <i>sundried tomatoes, string beans, onions, black olives</i> ■	12
CRAB CAKES <i>creamy fresh organic corn-arugula salad</i>	14
SWORDFISH CARPACCIO <i>red bell peppers, Cerignola olives, chives, extra virgin olive oil</i> ■	12
ARUGULA AND BASIL PESTO FLATBREAD <i>mozzarella, parmesan, olive oil</i> ●	12
WILD MUSHROOM FLATBREAD <i>goat cheese, mozzarella, shallots</i> ●	12
MARINATED SALMON FLATBREAD <i>watercress, goat cheese, lemon dressing</i>	12
FRESH GRILLED FISH TACOS <i>3 tacos, mango salsa, julienned cabbage, crème fresca</i>	10

## SALADS

SUNSET SALAD <i>watercress, avocado, hearts of palm, toasted pine nuts, lemon-parmesan dressing</i> ■ ●	11
BABY BEET SALAD <i>local arugula, goat cheese, pickled red onion, caramelized pecans</i> ■ ●	11
ROMAINE HEARTS <i>shaved parmesan, croutons, house-made Caesar dressing</i>	9
BABY ORGANIC BABY GREENS <i>tomato, cucumber, radishes, sherry vinaigrette</i> ■ ◆ ●	9

## ENTREES

SPAGHETTI BOLOGNESE <i>slow-cooked grass fed beef ragout, Grana Padano</i>	17
RIGATONI VERDE <i>zucchini ragout, fresh herbs, smoked shredded mozzarella</i> ●	18
LINGUINE VONGOLE <i>Manila clams, garlic, extra virgin olive oil, chili flakes, white wine</i>	22
SCALLOPS FROM MAINE <i>pan seared, creamy summer vegetable risotto</i>	28
SCOTTISH SALMON <i>warm potato-cucumber salad, mustard dressing, micro greens</i> ■	24
MUSSELS & FRITES <i>white wine, fennel, tomato, garlic, shallots, basil, served with fries</i> ■ <i>and roasted garlic aioli</i>	18
FISH AND CHIPS <i>beer battered cod fish filet, fries, tartar sauce, malt vinegar</i>	14
SUNSET SEAFOOD STEW <i>spicy lobster tomato broth, clams, mussels, calamari, shrimp, St. Barbara prawns, garlic bread</i>	26
GRILLED ST. BARBARA PRAWNS <i>herbs, garlic, Heirloom tomato salad, fresh basil</i> ■	32
ROASTED JIDORI CHICKEN <i>preserved lemon mashed potatoes, broccolini, tarragon jus</i> ■	22
NIMAN RANCH PRIME BEEF BURGER <i>roasted garlic aioli, caramelized onion, lettuce, tomato</i> <i>Add bacon, blue or aged cheddar</i> 1	14
GRILLED FILET MIGNON <i>ragout of roasted fingerling potatoes, wild mushrooms, Swiss chard, blue cheese butter, homemade Worcestershire</i> ■	32
FREE RANGE VEAL CHOP <i>grilled, creamy wild mushroom risotto, Marsala reduction</i>	36

## SIDES

3-CHEESE MAC AND CHEESE, FRENCH FRIES, PARMESAN-TRUFFLE FRIES,  
MASHED POTATOES, SAUTEED SPINACH, SAUTEED BROCCOLINI

● vegetarian

◆ vegan

■ gluten free

