

# Whitney's HOLIDAY MENU

## SOUP & SALAD

SOUP OF THE DAY \$4  
HOUSE OR CAESAR SALAD \$7  
GRAPEFRUIT, POMEGRANATE, WALNUT \$8  
ICEBERG WEDGE, STILTON \$8  
FRESH ARTICHOKE SOUP \$6  
ASIAN SHRIMP CAESAR \$9  
PALOMINO CHOP CHOP \$9  
DUCK CONFIT, LINGONBERRIES \$12

## APPETIZERS & SPECIALTIES

SPICY TUNA SUSHI ROLL \$7  
SMOKED CHICKEN QUESADILLA \$9  
STEAMED ARTICHOKE, CAESAR \$8  
NEW MEXICO CHICKEN FETTUCINE \$9  
CAPELLINI TOMATO BASIL \$9  
SANTA FE BBQ CHICKEN SALAD \$12  
TOMATO OR BEET SALAD \$9  
CRISPY CRAB CAKE \$8  
CRISPY FRIED CALAMARI \$9  
BEEF KOREAN TACOS \$8  
CLASSIC BC BURGER \$6  
BIG BC LAMB BURGER \$8

## SEAFOOD

## MEAT

### HALF ORDER/FULL ORDER

SAND DABS WITH CAPERS \$10/14  
MISO BROILED CHILE BASS \$14/22  
POACHED SALMON, DILL SAUCE \$12/16  
BLACK ANGUS FILET \$16/28  
DOUBLE LAMB CHOP \$18/\$34  
BBQ BABY BACK RIBS \$16/26

## HOLIDAY ENTREES

FILET MIGNON & BROILED MAINE LOBSTER, TRUFFLE MASHED \$32  
AUNT CLARA'S POT ROAST, CHEESE GRITS, BARBECUE GRAVY \$16  
POTATO CRUSTED BASS, TOMATO PROVENCAL, BASIL NAGE \$18  
CHARRED ANGUS NY, RANCH MASHED, FRIED GARLIC \$28  
GARLIC BUTTER BROILED RIBEYE, WINTER VEGETABLE PUREE \$26  
GRILLED CHILE BASS, PRAWNS, CAPER BERRIES, SHOESTRING FRIES \$22  
LAMB SIRLOIN, AU GRATIN POTATOES, ROSEMARY JUS LIÉ \$30  
RARE DUCK BREAST, WILD RICE, ORANGE-CRANBERRY SAUCE \$28  
CLASSIC CHICKEN PICCATA WITH CAPERS, FETTUCINE MILANESE \$18

## STARCHES \$3

SPICY, SEASONED OR GARLIC FRIES  
SHOESTRING FRIES  
MASHED POTATO FLAVORS:  
CHEDDAR, GOAT, RANCH, CHIPOTLE,  
HORSERADISH, PESTO  
SPICY FETTUCINE  
BUTTERED NOODLES  
AU GRATIN POTATOES

## VEGETABLES \$4

STEAMED VEGETABLE MEDLEY  
GRILLED ASPARAGUS  
SAUTÉED OR CREAMED SPINACH  
ONION RINGS  
STEAMED CORN  
SAUTÉED GREEN BEANS  
EDAMAME (STEAMED SOY BEANS)  
WINTER VEGETABLE PUREE

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Thank you for your interest, this is my current menu at The Beach Club in Santa Monica, CA. For recipes on many of the entries on this menu consider subscribing to Chef Whitney's Picture and Recipe Ezine [click here for more info](#). Please email me with comments and feedback at [chefwhitney@clubculinary.com](mailto:chefwhitney@clubculinary.com)  
-Chef Whitney Werner.