DINNER MENU

Carbon Beach Club

MALIBU BEACH INN

APPETIZERS

Artisan Cheese Board & Charcuterie Platter
19/26 (3 pc / 5 pc)
artisan cheese, rustic cured meats, accoutrements

Charred Spanish Octopus 20
gigande beans, piquillo pepper, watercress

Crispy Calamari Strips 16
Japanese breadcrumbs, Old Bay® aioli, tartar & cocktail sauces

Roasted Honeynut Squash 14
lime yogurt, pomegranate, pumpkin seed dukkah, sage

Hamachi Ceviche 18
leche de tigre, sweet potato, gooseberry, aji amarillo

Ahi Tuna Tartare 20
poppadum, red Indian curry, Persian cucumber, peanuts, micro cilantro

Foie Gras n' Waffle 25
Hudson Valley foie gras, figs in syrup, cornbread waffle

BBQ Mexican Shrimp in Cast Iron Skillet 24
jalapeño cornbread, honey

PASTA

Squid Ink Linguine 26
Mexican shrimp, fra diavolo, Italian basil

Butternut Squash Ravioli 22
sage, hazelnut, reggiano, aged balsamic

Linguine Vongole 24
littleneck clams, white wine, garlic, parsley

Pappardelle Bolognese 23
beef bolognese, oregano, parmesan

Bucatini Pomodoro 22
San Marzano tomato, Italian basil

Cacio e Pepe 22
bucatini pasta, pecorino pepato, butter

Add
Black Truffle 15

SIDES

Classic Frites 5 / Truffle Frites 7
Sweet Potato Fries 5 / Onion Rings 5

SHELLFISH

Mexican Shrimp Cocktail 18
King Crab Legs 35
Whole Maine Lobster MP
Oysters on the Half Shell $4 each / ½ dozen 24
Iced Seafood Platter 135
1 lb whole Maine lobster, 1 lb King crab legs, 4 little neck clams, 8 oysters, 8 jumbo shrimp

SOUPS & GREENS

Heirloom Apples Salad 12
arugula, pomegranate, aged cheddar, pumpkin spice vinaigrette

Ribolita Soup 10
shelling beans, smoked bacon, Tuscan kale, sourdough

Hickory Smoked Baby Beets 14
avocado, citrus, walnut, greens

Little Gem Caesar 13
cherry tomato, avocado, parmesan, Caesar dressing, anchovy

Grilled Vegetable Salad 2
seasonal vegetables, market mixed greens, balsamic dressing

Add
Wild King Salmon 14
Meyer Ranch Flat Iron Steak 16
Mary's Free Range Chicken Breast 10
Mexican Shrimp 17

LAND & SEA

Wild King Salmon 32
brussels sprouts, cippollini onion, celery root, fig balsamic

Whole Branzino 40
head-to-tail presentation, arugula, fennel, olive, roasted tomato

Fisherman's Catch of the Day 32
chefs' seasonal preparation

Mary's® Free-Range Chicken 25
farro, fall vegetables, charred lemon

Green Peppercorn Meyer Ranch® Filet Mignon 64
8 oz., pee-wee potato, crisp kale, whole grain mustard

Colorado Lamb Tagine 34
vadouvan curry, lime yogurt, pomegranate, cilantro

Steak & Frites 32
Meyer Ranch flat iron, roasted cabernet tomatoes, chimichurri

Tomahawk Steak for Two 84
24 oz., espresso rub, petit herbs

CHEF DE CUISINE **VICTOR MORALES** / CBC SUPPORTS LOCAL, NATURAL & ORGANIC FARMING

Corkage: $25 per 750ml. If you bring a bottle and buy a bottle your corkage is complimentary. Wines by the glass are presented in 6 oz. formats. Dessert wines and ports are presented in 3 oz. formats. Champagnes by the glass are presented in 5 oz. formats.

Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness.

10.19.16