

LUNCH

BY SAMUEL JUNG, CHEF DE CUISINE AND CZARINA SICO, CHEF DE CUISINE



Version: 2

[[ACT 1]] INT. CASTAWAY PATIO - LIVELY - SOAKING UP THE SUN

STARTERS

- STEAK TARTARE** Prime Beef Tartare, Quail Egg, Grilled Bread 19
- CALAMARI** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 18
- CRAB CAKE** Grilled Sweet Corn, Fresh Chives, Bell Pepper, Chipotle Aioli 19
- ROASTED TRICOLOR CAULIFLOWER (V) (GF)** Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 16
- ROASTED BRUSSELS SPROUTS (V) (GF)** Thai Chili Glaze, Young Coconut, Basil, Mint 16

RAW BAR

- CHILLED OYSTERS (GF)** Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette 24
 - BLUE POINTS - EAST COAST** Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish
 - MALPEQUE - EAST COAST** Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish
 - KUMAMOTO - WEST COAST** Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish
- SHRIMP COCKTAIL (GF)** Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19
- SALMON POKE** Avocado, Wakame, Pickled Shallots, White Ginger Yuzu 17

SHOWSTOPPERS! You must try these!

CHEESE AND CHARCUTERIE BAR

Curated by the Beverly Hills Cheese Shop. Available as a plate of 4 (24) or 7 (37) and served with Chef accoutrements.

(CHEESE)

- BLACK LABEL CAMBOZOLA** Brie-style Pasteurized Cow's Milk Blue Cheese, Germany
- MOLIFERNO AL TARTUFO** Aged Pecorino Cheese, Filled with Black Truffles, Italy
- FROMAGER D'AFFINOIS** Luscious, Pasteurized Cow's Milk, and Double-Crème, France
- MIDNIGHT MOON** Hard and Nutty Goat's Milk Cheese, Holland
- RULO "CRÈME BRULEE"** Goat's Milk with Creme Brulee Notes, Spain

(MEAT)

- SALAME NAPOLI - PICCANTE** Roughly Ground, Lightly Spiced Pork
- COPPA SENESA** Lean Tuscan Salami with Aromas of Cloves, Cinnamon, and Nutmeg
- VENTRICINA SALAME** Well-defined Aromas of Cured Meat, Pepper, Paprika, and Chili, with Notes of Fennel
- PROSCIUTTO DE PARMA** 18-month Aged Ham

GREENS

- (ADD TO SALAD: GRILLED SHRIMP (6) \$13, PAN ROASTED FAROE ISLAND SALMON \$14, MARY'S LEMON BRINED GRILLED CHICKEN BREAST \$13)**
- LITTLE GEM CAESAR (GF)** Shaved Parmesan, Gluten Free Garlic Bread Crumbs, Crisp Capers 15
- ORGANIC GREENS (V) (GF)** Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15
- THE WEDGE (GF)** Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Coppa 16

ENTRÉES

- DOUBLE PATTY SMASH BURGER** Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Garlic Fries, Brioche Bun 22
- BEYOND MEATLESS BURGER** Crushed Avocado, Tomato Confit, Aged Cheddar, Chipotle Aioli, Garlic Fries 23
- SWEET CHEESUS!** Manchego and Prosciutto de Parma, Shallot Marmalade, Truffle Scented Honey, Garlic Fries 22
- FAROE ISLAND SALMON** 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 38
- GRILLED CHICKEN SANDWICH** Jalapeño Avocado Aioli, Black Pepper Thick Cut Bacon, Tomato, Little Gem Lettuce, Garlic Fries 18
- CRISPY LOCAL BAJA SNAPPER** Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 39
- WILD MUSHROOM PAPPARDELLE PASTA** Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 36
- STEAK FRITES** Bistro Steak, Garlic Fries 36

30-DAY DRY AGED RIBEYE 49
FILET MIGNON 8oz 42

Myth or fact?

Only flip your steak once.

FACT. Now this is something that has been fought over for years, and is still being discussed. We believe this to be a fact. Flipping your steak once, allows for each side to sear and develop a "crust." This crust essentially works to lock in the juices and keep your steak juicy and flavorful.

SIDES

- 50/50 MASHED (GF)** Yukon Gold Potatoes, Butter, Cream, Chive, Potato "Hay" 10
- GARLIC FRIES (GF)** Parmesan, Rosemary, Parsley 10
- GRILLED BROCCOLI AND BROCCOLINI** Garlic Confit, Chili Flakes, Broccoli Puree 10
- WILD MUSHROOM FRICASSE (GF)** Sweet Garlic, Truffle Cream 10
- LOBSTER AND TRUFFLE POTATO** Butter Poach Lobster, Black Truffle, Chive 18

(V) Vegetarian (GF) Gluten Friendly

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. CONSUMER INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.