

IN-ROOM DINING

ALL-DAY MENU 11:30 AM- 10:00 PM

STARTERS

GUACAMOLE fire roasted salsa, warm tortilla chips.	31
PEPPER CRUSTED BIGEYE TUNA* ahi tuna, ginger dressing, shallots, chives, avocado, rice chip.	39
MARGHERITA PIZZA heirloom tomato, mozzarella, basil, herbs & garlic.	30
CLASSIC PEPPERONI FLATBREAD house san marzano tomato sauce, mozzarella.	32
FRENCH ONION FLATBREAD caramelized onions, gruyère cheese, short rib, mozzarella.	42
LOBSTER MAC & CHEESE pasta shells, creamy cheddar cheese sauce, roasted lobster.	39

SOUP & SALAD

add protein chicken 15 salmon 20 shrimp 18 steak* 25

MARKET CHOPPED crisp croutons, salami, emmental cheese.	29
CLASSIC CAESAR WITH AGED PARMESAN	28
TUSCAN KALE & GREEN APPLE broccoli sprouts, gouda dressing.	28

HANDHELDS

pommes frites included

VERANDA CLUB SANDWICH applewood smoked bacon, shaved roasted turkey breast, smashed avocado, herb mayonnaise, heirloom tomatoes, romaine lettuce, 9 grain toast.	37
MAINE LOBSTER ROLL caper & golden raisin remoulade, celery, lemon, chive.	40
CRISPY CHICKEN SANDWICH little gem, tomato, cabbage slaw, jalapeno aioli.	36
WAGYU CHEESEBURGER* swiss gruyère croquette, La Monique secret sauce, caramelized onion, arugula, toasted brioche bun.	39
GRILLED BIGEYE TUNA BURGER* handmade bigeye tuna patty, honey soy mayonnaise, avocado, heirloom tomato, butter lettuce, brioche bun.	39
LE PETIT PANINI burrata, mortadella, arugula & pistachio butter on toasted ciabatta.	40
GRILLED BRANZINO FISH TACOS cabbage, tomato, cilantro, lime.	41

ENTRÉES

HAMACHI POKE BOWL* avocado, mango, scallion, edamame, cucumber, nori.	39
SEARED ZA'ATAR SALMON ratatouille, spinach & garlic.	49
CHICKEN PAILLARD arugula, cherry tomatoes, pickled mushrooms, smashed baby tri-color potatoes.	45
STREAK FRITES AU POIVRE* grilled wagyu flat iron, sauce au poivre.	72
NEW YORK STEAK* whipped potatoes & asparagus.	78
SPAGHETTI POMODORO crushed San Marzano tomato sauce.	31

SIDES 16

POMMES FRITES add truffle parmesan +5	MUSHROOMS & SHALLOTS sauteed in white wine
BLOOMSDALE SPINACH with garlic & lemon	MASHED POTATOES

DESSERT

SOFT SERVE GELATO SUNDAE chocolate, vanilla or mixed 16	CHILLED SUMMER BERRIES AND YUZU SORBET 14
WARM BAKED COOKIES chantilly cream 14	AFFOGATO AL CAFFÈ 16



OCEANA
SANTA MONICA

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% auto service charge on in-room dining. 5% health charge. \$10 delivery fee