



DINE OUT **LONG BEACH**

**RESTAURANT
WEEK 2.0**

February 19-25, 2017

GAZETTE NEWSPAPERS
GRUNION • DOWNTOWN • UPTOWN

www.gazettes.com

BRUNCH

\$20 Per Person

(no shared plates or substitutions)

APPETIZER

.....
(choose one)

SMOKED SALMON TOAST

herbed cream cheese, scrambled eggs,
radish, pickled onion, 5 grain rye

KOUIGNUT

French pastry

BERRY-HONEY-YOGURT

fresh berries, local honey

ENTREE

.....
(choose one)

HANGOVER STEW

pozole, shrimp, sausage, potatoes, clams, mussels,
cabbage, spicy hatch green chile broth, flatbread

WEEKEND PAPER FISH "N" CHIPS

anchor steam batter, local sablefish, roe tartar, wedge potatoes

COCONUT FRENCH TOAST

cardamom maple syrup, whipped butter, almonds, pomegranate

Items are cooked to order and may be served raw or undercooked.
Eating raw or undercooked meats, seafood, or eggs may increase your risk of
food borne illness.



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LUNCH

\$20 Per Person

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APPETIZER

.....
(choose one)

BABY LETTUCE SALAD

warm polenta croutons, anchovy-lemon and parmesan dressing

SMOKEY SEAFOOD CHOWDER

clams, mussels, smoked fish, shrimp,
potatoes, celery, leek, fresh herbs

SMOKED SALMON PICO DE GALLO

served with house chips

ENTREE

.....
(choose one)

BACON WRAPPED MAHI BAGUETTE

cilantro, pickled vegetable, aioli,
served with farm lot 59 mixed greens or wedge potatoes

FRIED CHICKEN

sesame slaw, tonkatsu mayo,
served with farm lot 59 mixed greens or wedge potatoes

HICKORY GRILLED STEAK BAVETTE AND FRIES

old school and simple

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DINNER

\$40 Per Person

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APPETIZER

(choose one)

BABY LETTUCE SALAD

warm polenta croutons, anchovy-lemon and parmesan dressing

SMOKEY SEAFOOD CHOWDER

clams, mussels, smoked fish, shrimp, potatoes, celery, leek, fresh herbs

YELLOW FIN "TAQUITOS"

daikon, eel sauce, crispy garlic

ENTREE

(choose one)

CAVATELLI

ricotta-cavatelli, clams, sausage, rapini, fennel

GRILLED SWORDFISH FISH "AL PASTOR"

beluga lentils, roasted pineapple, pickled onion, cilantro

ROE'S SPECIALTY CHICKEN

(1/2 jidori all natural chicken)

exotic blend of herbs, nuts and spices, grill-bread, basil-yuzu, tomato jam (allow 20-30 min)

DESSERT

(choose one)

CHOCOLATE HAZELNUT CRUNCH OR YUZU MERINGUE TART

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