

# Breakfast Menu

Breakfast is served on Saturdays & Sundays only.  
 With the purchase of any breakfast or lunch entrée,  
 champagne cocktails are \$4. (Weekends only)  
 Breakfast is served until 3:00 p.m.  
 Weekend lunch starts at 12 p.m.

## Claire's at the Museum Spring 2007 Menu

<b>Speared Salmon</b>	<b>10</b>	<b>Daily Omelette</b>	<b>8</b>
House-cured Citrus Gravlax, fresh asparagus, bagel crisps, and dill cream cheese		Served with breakfast potatoes. Ask your server about our daily offering	
<b>Cinnamon French Toast</b>	<b>11</b>	<b>Breakfast Burrito</b>	<b>10</b>
Apples, pecans, and golden raisins in real maple syrup		Breakfast potatoes, eggs, chorizo, Poblano peppers, rancho cheese, and tomatillo salsa	
<b>Coastal Poached Eggs</b>	<b>15</b>	<b>Eggs Any Style</b>	<b>12</b>
Smoked bacon, wild petite salmon filets, grilled tomato, home fries, and dill hollandaise		Breakfast potatoes and grilled tomato. Choice of bacon, chorizo, or sausage. Choice of toasted bread or tortillas (corn or flour)	
<b>Eggs Benedict</b>	<b>10</b>	<b>Farmhouse Yoghurt</b>	<b>7</b>
Poached eggs & Canadian bacon atop an English muffin, smothered in a creamy hollandaise sauce and served with home fries		Granola, fresh fruit, and wild honey	
		<b>Side Dishes</b>	<b>3 each</b>
		3 eggs any style, bacon, sausage, breakfast potatoes, toast, tortillas (corn or flour), avocado	
		<b>Fresh Fruit</b>	<b>Market Price</b>
		Seasonal	

*Claire's*  
 at the Museum

All of Claire's at the Museum's menus are seasonal. Thank you for allowing us to serve you. There will be a \$2.00 split charge added to any shared entrée. Please show your membership card to receive your discount. A 20% gratuity will be added to parties of 6 or more. Checks are only divided into 2 separate checks when requested. To make reservations, call us at 562.439.2119 x270 or visit our website at [www.lbma.org](http://www.lbma.org) Ask about our 10% discount when becoming a Museum Member Also visit our Museum Gallery & Store Located in the Gallery Enjoy yourself and we'll see you again soon.

# Lunch Menu

## Claire's at the Museum Spring 2007 Menu

### Starters

Fried Calamari Jalapeno Lime Aioli	11
<b>Bistro Mussels</b> Steamed in white wine and fresh herbs, or in your beer of choice. Served with grilled country bread	13
<b>Crispy Polenta Cakes (V)</b> Wild mushroom ragu and grana padano	10
<b>Thai Beef Salad</b> Marinated sirloin with papaya and cabbage slaw	13

### Soup

Claire's Clam Chowder	5
<b>Squash Medley</b> Garlic crème fraîche	5
<b>Creamy Onion</b> Parmesean Crisp	5
or	
<b>A Trio of Each</b> 3 oz. portions	7

### Salads

add shrimp 5    add chicken 3

<b>Caesar</b> Romain hearts, parmesean, and garlic crostini	10
<b>Pacific Duck Salad</b> Smoked duck breast, mixed greens, fire feta, pine nuts, diced tomatoes, tossed with a orange poppy seed vinaigrette on roman flatbread	15
<b>Spring Baby Spinach</b> Asparagus, roasted mushrooms, red onions, Humboldt Fog crostini, and a tarragon mustard vinaigrette	10

  
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## Claire's at the Museum Spring 2007 Menu

### Sandwiches

<b>Salmon Avocado BLT</b>	<b>14</b>
On grilled sourdough with tarragon aioli and sweet potato fries	
<b>Homemade Burger</b>	<b>15</b>
Pepperjack cheese, fried onions, grain mustard mayonnaise, on a hard roll, served with sweet potato fries	
<b>Grilled Vegetable Panini (V)</b>	<b>9</b>
Seasonal Vegetables, herb focaccia, and classic pesto with a petite salad	
<b>Grilled Chicken Ciabatta</b>	<b>12</b>
Goat cheese, spinach, grilled onions, and classic pesto with a petite salad	
<b>Claire's Pastrami Sandwich</b>	<b>14</b>
Fresh sliced pastrami, coleslaw, Russian dressing, and provolone cheese on a soft kaiser roll. Served with Mom's potato salad	

### Entrees

<b>Wild Mushroom Borsettini (V)</b>	<b>17</b>
Wild mushroom, spinach and tomatoes, mushroom broth, and grana padano	
<b>Bistro Steak and Frites</b>	<b>18</b>
Grilled marinated Hangar steak, with house cut fries and a fresh salad	
<b>Surf and Turf</b>	<b>27</b>
Blackened halibut filet and bacon wrapped filet mignon. Served with manchego cheese, garlic mashed potatoes, and roasted vegetable medley	

### Desserts

<b>Strawberry Shortcake</b>	<b>7</b>	<b>Cheesecake</b>	<b>9</b>
		Ask your server for selection	
<b>Grand Marnier Chocolate Mousse</b>	<b>9</b>	<b>Hot Lava Chocolate Cake</b>	<b>8</b>
Fresh whipped cream			
<b>Crème Brulee</b>	<b>7</b>	<b>Seasonal Sorbet</b>	<b>single 3</b>
		<b>trio 8</b>	
<b>Tri Chocolate Apple Bread Pudding</b>	<b>8</b>	Changes frequently, ask your server for our selection for the day	
Add vanilla bean ice cream for \$2.00			

The logo for Claire's at the Museum features the word "Claire's" in a large, elegant, cursive script. Below it, the words "at the Museum" are written in a smaller, simple, sans-serif font. A thin horizontal line is positioned between the two lines of text.

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# Beverage Selections

## Cold Beverages

Juice:	2.00
Orange Juice, Cranberry Juice, Martinelli's, V-8	
Voss Water (still or sparkling)	4.00
Fountain Drinks	2.00
Coke, Diet Coke, Sprite, Dr. Pepper	
Raspberry Iced Tea, Lemonade	
Republic of Tea:	3.75
Jade Green, Blackberry Sage, Passion Fruit	
Green, Darjeeling, Ginger Peach	

## Claire's Beer Selection

Domestic Beer	3.00
Corona	4.00
Amstel Light	4.00
Anderson Valley Boont Amber Ale	4.00
Heineken	4.00
Hofbrau Muenchen Kindl Hefe Weizen	4.00
Lost Coast Great White Beer	4.00
Newcastle	4.00
Sam Adams	4.00
Chimay Ale	7.00

## Mixed Drinks

Bloody Mary	7.00
Mimosa (orange juice & house champagne)	7.00
\$1.00 for Domaine St. Michelle	
Pink Panther (cranberry juice & champagne)	7.00
Martini	8.00
Diamond Margarita: Regular	7.00
(with agave wine & served on the rocks)	
Wycliff Champagne with a carafe of Juice	28.00
Orange Juice or Cranberry juice	
Virgin Mary or Virgin Margarita	4.50

## Red Wines

	Glass	Bottle
Rosé D'Anjou, Loire Valley, France	6.00	22.00
Copperidge Merlot, CA	6.00	20.00
Puerto Viejo Merlot, Chile	7.00	24.00
Indian Wells Merlot, Columbia Valley, WA	9.00	32.00
Puerto Viejo Cabernet, Chile	7.00	24.00
Copperidge Cabernet Sauvignon, CA	6.00	20.00
Angeline Cabernet Sauvignon, Russian River Valley, CA	8.00	28.00
Beaujolais Nouveau 2006, Sur Saône, France	6.00	
Luscious Lips, Temecula, CA	5.00	18.00
Chemin des Papes, France	7.00	24.00
Raymond Estate Cabernet Sauvignon, Monterey, CA	7.00	24.00
Angeline Pinot Noir, Russian River Valley, CA	8.00	28.00
Au Bon Climat Pinot Noir, Santa Barbara, CA, Featured on Sideways	13.50	54.00
Hoya de Cadenas Reserve, Spain	9.00	32.00
Dry Creek Meritage 2001, Sonoma, CA	8.00	30.00

## Hot Beverages

Hot Chocolate	2.25
Hot Tea	2.00
Coffee	2.00
Café au Lait	2.25
Chai (hot or cold)	3.25
Espresso	2.50
Café con Panna	2.50
Americano	2.50
Latte	3.25
Mocha	3.75
Cappuccino	3.25
Extra Shot of Espresso	1.00
Shot of Flavored Syrup	.75

\*all espresso drinks have two shots

## Champagne & Sparkling Wines

	Glass	Bottle
Chandon Brut Split	12.00	
Wycliff Brut	6.00	20.00
Domaine St. Michelle Brut, Columbia Valley, WA	7.00	24.00
Varichon & Clerc Blanc de Blancs, Savoie, France	8.00	28.00
Moon Drops Prosecco, Italy	6.00	20.00
Roederer Estate Brut, Anderson Valley, CA		35.00
Dom Perignon 1996, France		199.00

Corkage Fee \$12.00

## White Wines

	Glass	Bottle
Copperidge Chardonnay, CA	6.00	20.00
Puerto Viejo Chardonnay, Chile	7.00	24.00
Raymond Estate Chardonnay Reserve Collection, Monterey, CA	7.00	24.00
Chateau St. Michelle Chardonnay, Columbia Valley, WA	7.00	24.00
Angeline Chardonnay, Russian River Valley, CA	8.00	28.00
La Playa Sauvignon Blanc, Chile	6.00	20.00
Boundary Road Sauvignon Blanc, W. Australia	7.00	24.00
Toledana Gavi, Italy	10.00	38.00
Pepperwood Pinot Grigio, CA	7.00	24.00
Anna Spinato Pinot Grigio, Piave, Italy	8.00	28.00
La Sablette Muscadet 2004, Martin France	7.00	24.00
Pacific Rim Dry Riesling, Santa Cruz, CA	7.00	24.00
Fess Parker Riesling, Santa Barbara, CA	8.50	30.00
Hoya de Cadenas Blanco, Spain	9.00	32.00
Clos du Bois Chardonnay, Russian River Valley, CA		28.00
Ferrari Carano Chardonnay, Alexander Valley, CA		40.00
Falkner Riesling, Temecula, CA	7.00	
Falkner Sauvignon Blanc, Temecula, CA	7.00	