

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 pm.

Claire's at the Museum Spring 2007 Menu

Speared Salmon	8	Daily Omelette	Market Price
House-cured Citrus Gravlox, fresh asparagus, bagel crisps and dill cream cheese		Ask your server about our daily offering	
Fresh Melon Soup	5	Breakfast Burrito	9
Homemade Crème Fraîche and fresh mint		Home fries, eggs, chorizo, Poblano peppers, ranchero cheese, and tomatillo salsa	
Cinnamon French Toast	10	Eggs Any Style	9
Apples, pecans, and golden raisins in real maple syrup		Home fries and grilled tomato. Choice of bacon, chorizo, or sausage. Choice of toasted bread, or tortillas (corn or flour)	
Costal Poached Eggs	12	Farmhouse Yoghurt	7
Smoked bacon, wild petite salmon filets, grilled tomato, homefries, and dill hollandaise		Granola, fresh fruit, and wild honey	
Eggs Benedict	10	Side Dishes	3 each
Poached eggs & Canadian bacon atop an English muffin, smothered in a creamy hollandaise sauce		Bacon, sausage, home fries, tortillas (corn or flour), toast, avacado, 3 eggs any style	
		Fresh Fruit	3.50
		Seasonal	



All of Claire's at the Museum's menus are seasonal.
 Thank you for allowing us to serve you.
 Enjoy yourself and we'll see you again soon.

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

Ask about our 10% discount when becoming a Museum Member
 Also visit our Museum Gallery & Store Located in the Gallery

Lunch Menu

Claire's at the Museum Spring 2007 Menu

Starters

Fried Calamari Jalapeno Lime Aioli	11
Bistro Mussels Steamed in white wine and fresh herbs, or in your beer of choice. Served with grilled country bread	12
Crispy Polenta Cakes (V) Wild mushroom ragu and grana padano	10
Thai Beef Salad Marinated sirloin with papaya and cabbage slaw	13

Salads

Caesar Romain hearts, parmasean, and garlic crostini	10
Turkish Baby greens, parsley, cucumbers, dried apricots, pine nuts, and a honey rose petal vinaigrette	12
Spring Baby Spinach Asparagus, fava beans, red onions, Humboldt Fog crostini, and a tarragon mustard vinaigrette	10
add chicken	3
add shrimp	5

Soup

Split Pea Home made Crème Frîche	5
Seven Lily and Green Garlic Gruyère crostini	5
Velvety Asparagus Balsalmic mushrooms	5
or	
A Trio of Each 3 oz. portions	7

Sandwiches

Salmon Avocado BLT On grilled sourdough with tarragon aioli and house cut fries	14
Homemade Burger Gruyère cheese, fried onions, grain mustard mayonnaise, on a hard roll with house cut fries	11
Grilled Vegetable Panini (V) Seasonal Vegetables, herb focaccia, and classic pesto with a petite salad	9
Grilled Chicken Ciabatta Goat cheese, spinach, grilled onions, and classic pesto with a petite salad	10



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Pastas

Spaghetti Marinara 17
Shrimp, mussels, calamari, Manila clams, fresh tomatoes, basil and garlic in white wine and butter with fried parsley

Mushroom and Spinach Cake (V) 17
Fried leeks, braised greens, chive and green garlic oil

Desserts

Strawberry Shortcake 7

Grand Marnier Chocolate Mousse 9
Fresh whipped cream

Crème Brulee Catalan 7

Italian Spiced Poached Pear 8
With mascarpone

Cheesecake 9
Ask your server for selection

International Cheese Plate Market
Changes frequently, ask your server for our Price
selection for the day

Entrees

Wild King Salmon 21
Artichoke heart polonaise, fava beans, and citrus emulsion, with an herb salad

Poussin "Al Mattone" 18
Half grilled, boneless spring chicken and preserved lemon, with Sicilian cauliflower salad

Roast Pork Tenderloin 18
Crushed sage and fennel, served with fingerling potatoes, asparagus, cipollini, mushrooms, and grain mustard sauce

Bistro Steak and Frites 18
Grilled marinated Hangar steak, with house cut fries and a fresh salad



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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	