

# History of Claire's

## History of the Anderson House

The structure occupied by the Long Beach Museum of Art and *Claire's at the Museum* Restaurant was built in 1911 as a summer home for Elizabeth Milbank Anderson, heir to Jeremiah Milbank. Jeremiah was a financier, a co-founder of the Borden Company, and a founder of the Chicago, Milwaukee & St. Paul Railroad. Elizabeth Milbank Anderson (1850 - 1921) was an energetic and strong-minded businesswoman, philanthropist, and art collector who traveled frequently to Europe.

The Historic Elizabeth Milbank Anderson House and adjacent carriage house (now the Miller Education Center) were designed and built by the Milwaukee Building Company, an influential architectural firm that did other work for the Milbank family and associates.

In 1926, the house became Long Beach's first social, athletic, and beach club: the *Club California Casa Real*. Later, during World War II, the house served as the U.S. Navy Chief Petty Officer's Club.

It was purchased by the City of Long Beach in 1950 for a Municipal Art Center, and designated in 1957 as the Long Beach Museum of Art. Today, while the Museum is still owned by the City of Long Beach, its day-to-day operations are handled by a private foundation – the Long Beach Museum of Art Foundation.

## Why Claire's?

*Claire's at the Museum* is more than a name for this waterfront restaurant—it is a tribute to an artist's unique vision and commitment to innovation. Claire Falkenstein (1908-1997) created *Structure and Flow*, the fountain that is this restaurant's majestic centerpiece and, in many ways, its inspiration.

Through her long and prolific career, Claire explored many mediums, from sculpture to paintings to jewelry. She is best known for her monumental sculptures as well as her more intimately-scaled jewelry. It was the care she took in working small that allowed Claire to think big, constantly fusing unique elements into singular masterpieces.

Gradually abandoning traditional media like wood and clay, Claire began producing large-scale sculptures, fountains, and other structures using innovative glass and metal techniques.

With its twisting, weaving latticework, *Structure and Flow*, donated to the Long Beach Museum of Art in 1972, is considered by many to be the pinnacle of her career. The fountain's location in the center of the patio provides the perfect focal point for those who visit *Claire's at the Museum* to enjoy the view, cuisine, and sculpture garden.

This is *Claire's at the Museum*: an innovative and welcoming place, inspired by the vision and memory of Claire herself.

## Museum Membership

Support the Long Beach Museum of Art and enjoy a 10% discount every time you dine at *Claire's at the Museum*. Ask your server how to join today!

Separate checks available upon request; bills can only be split two ways. Split charge for shared entrée is \$2.00. 20% gratuity is added to parties of 8 or more.

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# Breakfast Selections

## Omelets

All omelets served with breakfast potatoes, fresh fruit, and your choice of toast: sourdough, squaw, or English muffin.

### Shrimp Omelet

Three large eggs combined with jumbo shrimp, topped with avocado and tomato bisque. Served with a side of sour cream.

13

### Eggstravaganza Omelet

Three large eggs filled with sautéed ham, bacon, sausage, spinach, onion, and bell peppers. Topped with feta cheese and avocado.

12

### Spinach Scramble

Three scrambled eggs with sautéed spinach and tomatoes. Finished with feta cheese.

9

## Chef Specials

### Classic Eggs Benedict

Toasted English muffin topped with Canadian bacon, poached eggs, and hollandaise sauce. Served with potatoes and fresh fruit.

11

### Breakfast Burrito

Eggs, hash browns, bacon, sausage, and cheese wrapped in a large flour tortilla. Served with homemade salsa and fresh fruit.

10

### Steak and Eggs

NY Strip Steak topped with sautéed mushrooms and blue cheese crumbles. Served with two eggs any style, breakfast potatoes, and toast.

15

### Country Breakfast

Three eggs any style, breakfast potatoes or hash browns, bacon or sausage, fresh fruit, and your choice of toast.

13

### Ham, Egg, and Cheese Croissant

Flakey croissant filled with scrambled eggs, ham, and cheese. Served with breakfast potatoes and fresh fruit.

8

## Off the Griddle

### Crème Brûlée French Toast

Two slices of thick toast dipped in crème brûlée batter, served with poached Granny Smith apples, pecans, golden raisins, and real maple syrup.

13

### Banana Walnut Buttermilk Pancakes

Three fluffy buttermilk pancakes with freshly chopped bananas and walnuts. Served with real maple syrup and fresh fruit.

11

## Sides

Three eggs any style	3	Potatoes any style	2
Bacon	2	Fresh Fruit	4
Sausage	2	Toast	2

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# Lunch Selections

## Starters

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### *Spinach Artichoke Dip*

Served in a sourdough bread bowl with fresh tortilla chips.

12

### *Calamari*

Calamari steaks lightly battered with a mixture of toast points, parmesan cheese, and spices. Served with garlic aioli.

11

### *Bruschetta*

Tomato, onion, basil, and garlic tossed in olive oil, topped with mozzarella cheese and drizzled with basil infused olive oil. Served on sliced baguette.

11

### *Shrimp Cocktail*

Five jumbo poached shrimp served with cocktail sauce.

11

### *Fiesta Flautas*

Blackened chicken, cilantro, onion, bell pepper, corn, and pepper jack cheese rolled in a crispy shell.

Served with seasoned sour cream.

12

### *Museum Work of Art*

Bruschetta, Calamari, Flautas, and Spinach Artichoke Dip.

18

### *Soup of the Day and House Salad*

Baby spring mix with tomatoes and parmesan cheese. Choice of dressing. Ask your server for today's freshly prepared soup.

9

## Salads

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### *Claire's Cobb*

Baby spring mix topped with grilled chicken, bacon crumbles, tomato, avocado, gorgonzola crumbles, kalamata olives, and hard boiled eggs. Served with Honey Dijon dressing.

13

### *Apple Pecan*

Baby spinach, candied pecans, sliced green apple, golden raisins, dried cranberries, and gorgonzola cheese.

Tossed in a Citrus Vinaigrette.

13

### *Blackened Salmon*

Fresh sliced mango, strawberries, pear, and avocado on a bed of baby spring mix, topped with a blackened salmon filet.

Served with Tarragon dressing.

15

### *Chicken Caesar*

Crisp romaine lettuce tossed in Caesar dressing, topped with grilled chicken, croutons, parmesan cheese, and capers.

Add shrimp for \$5

13

### *Seared Ahi*

Baby spring mix tossed with cucumber, avocado, tomato, and sweet marinated onions in a Citrus Vinaigrette.

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## Sandwiches

All sandwiches served with your choice of steak fries, artichoke feta pasta salad, or a petite green salad.

### *Tri Tip*

Sliced tri tip, caramelized onions, and provolone cheese smothered in BBQ sauce and served on a Kaiser Roll.

14

### *Salmon Avocado BLT*

Grilled salmon filet, avocado, bacon, lettuce, and tomato served on focaccia bread with tarragon aioli.

14

### *California Turkey*

Hand-carved turkey breast, lettuce, tomato, sprouts, sliced cucumber, and gruyere cheese on squaw bread served with a whole-grain mustard spread.

12

### *Claire's Chicken*

Hand-breaded chicken breast, lettuce, tomato, and jack cheese served on focaccia bread with chipotle mayonnaise.

12

### *Grilled Vegetable Sandwich (V)*

Seasonal grilled vegetables and pesto on focaccia bread.

11

### *Caesar Wrap*

Romaine lettuce, grilled chicken, tomatoes, and parmesan cheese wrapped in a tomato tortilla.

12

## Chef Specials

### *Beer Battered Fish and Chips*

Hand-battered and flash-fried Alaskan Pollock. Served with steak fries and tartar sauce.

12

### *American Kobe Burger (Wagyu)*

Half pound patty grilled to order and topped with lettuce, tomato, onion, choice of cheese, and chipotle mayonnaise all on a brioche bun. Served with steak fries.

15

Add 1.00 each: Jalapeños, mushrooms, bacon, avocado

## Pasta Dishes

### *Macaroni and Cheese*

Macaroni pasta mixed with a blend of cheeses, topped with bread crumbs, and baked to crispy perfection.

13

### *Pomerey Shrimp*

Jumbo shrimp tossed in a whole-grain mustard cream sauce. Served over capellini pasta with tomatoes, basil, and olive oil.

16

### *Salmon Linguine*

Linguine tossed with fresh spinach and tomatoes, in a light caper sauce. Topped with a seared salmon filet.

17

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## Beverages

### Cold

Fountain drinks	2
Coke, Diet Coke, 7-Up, Dr. Pepper, Lemonade	
Dammann Fresh Brewed Iced Tea	3
Black China, Tropical Blend	
Juice	2
Orange, Cranberry, V-8	
Voss Water	4
Still, Sparkling	
Martinelli's Sparkling Cider	2

### Hot

illy Coffee	2
Dammann Assorted Hot Tea	3
Café au Lait	2
Chai Tea Latte (hot or iced)	4
Hot Chocolate	3

### Specialty Coffees

Espresso	2.5
Cappuccino	3
Latte	4
Mocha	4
Americano	2.5
Café con Panna	2.5
Extra shot of Espresso	1
Shot of Flavored Syrup	.75

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## Desserts

Crème Brûlée

7

Banana Bread Pudding

9

Chocolate Mousse

7

Cheesecake

7

Carrot Cake

7

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7

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Carrot Cake

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## Kid's Menu

For Children 10 and under

Chicken Fingers and Fries

6

Butter Parmesan Pasta

6

Pancakes

6

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# Beverages

## Claire's Wine Cellar

<b>Reds</b>	Glass	Bottle
Copperidge Merlot, California	6	20
Copperidge Cabernet Sauvignon, California	6	20
Mirassou Pinot Noir, California	7	24
Angeline Cabernet Sauvignon, Russian River Valley, California	8	28
Pacifico Sur, Pinot Noir, Chile	6	20
Canyon Road, Merlot, California	6	20
Canyon Road Cabernet Sauvignon, California	6	20
Chateau des matards, France	8	28
<b>Whites</b>		
Copperidge Chardonnay, California	6	20
Barefoot White Zinfandel, Barefoot Cellars, California	6	20
Mirassou Riesling, Monterey County, California	7	24
Angeline Chardonnay, Russian River Valley, California	8	28
Raymond Estate Chardonnay, Napa Valley, California	10	36
Canyon Road Chardonnay, California	6	20
Bella Sera Pinot Grigio, Italy	6	20
La Playa Sauvignon Blanc, Chile	7	24
Pouilly Fume, France	9	34
Blason Timberlay Sauvignon Blanc Bordeaux, France	8	28
Chateau des matards, France	10	36

## Champagne & Sparkling Wines

Wycliff, Brut	7	22
Imperial Palace, Blanc de Blancs	9	26
Prosecco, Zonin Italy	--	32

## Mixed Drinks

Bloody Mary	7
Mimosa	7
Pink Panther	7
Margarita	7
Champagne Cocktail Special	26
One bottle of house champagne and a carafe of orange or cranberry juice	

## Claire's Beer Selection

Domestic	3
Corona	4
Amstel Light	4
Heineken	4
Anderson Valley Boont Amber Ale	4
Hofbrau Muenchen Kindl Hefeweizen	4
Lost Coast Great White Beer	4
Newcastle	4
Chimay Ale	5

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