

MALIBU WEEKEND

Frank Family Chardonnay
glass 16

Frank Family Cabernet
glass 19

Woodford Old Fashioned
13

Starters, Soups & Small Salads

FOCACCIA BREAD

A basket of fresh focaccia served with our marinara sauce & olive oil for dipping3

FISH TACOS

Cumin-seared mahi mahi, chipotle slaw, tomatoes, cilantro, flour tortillas20

HUMMUS & NAAN

Feta cheese, Kalamata olives, English cucumbers, extra virgin olive oil..... 11

SPINACH & ARTICHOKE DIP

Salsa, sour cream, corn chips..... 12

SHRIMP COCKTAIL

Jumbo shrimp & our signature wasabi cocktail sauce... 16

SEARED RARE TUNA

Yellowfin tuna, Asian slaw, seaweed salad, sriracha, Chinoy sauce..... 14 | 28

MALIBU CRAB CAKES

With chipotle crema, wasabi cocktail sauce, lemon remoulade 21

CHOP SALAD

Romaine, yellow peppers, cucumbers, tomato pesto, chickpeas, green onions, mozzarella, provolone, fontina, parmesan and citrus-herb vinaigrette8
With a crab cake 18

CAESAR SALAD

Hearts of romaine, shaved pecorino romano, croutons, Caesar8
With blackened chicken..... 16

STEAK HOUSE WEDGE

Iceberg lettuce, bacon, tomatoes, green onions, blue cheese crumbles, blue cheese dressing, drizzle of French dressing 11
With filet medallions..... 25

GARDEN SALAD

Mixed Greens, grape tomatoes, yellow peppers, cucumbers, carrots, red onions, croutons and choice of dressing8

SOUPS

Seasonal Soup.....5 | 7
Crab Bisque6 | 9

Entrée Salads

BLACKENED CHICKEN SALAD

Avocado, blue cheese, cilantro, cherry tomatoes, herbed ranch 16

CHINOY CHOP SALAD

Chopped romaine, chicken, napa cabbage, daikon, carrots, green onions, edamame, crispy wontons and Chinoy dressing 15
Chinoy Ahi Salad 22

CRISPY CHICKEN SALAD

Mixed greens, crispy chicken, Fuji apples, dried cranberries, spiced walnuts, feta cheese and maple Dijon dressing 16

Steaks & House Specialties

HAWAIIAN RIBEYE

12oz hand-cut, marinated Angus ribeye, fire roasted pineapple, garlic mashed potatoes and one side choice, maître, d'butter.....MP

RIBEYE

12 oz hand-cut Angus ribeye, garlic mashed potatoes and one side choiceMP
Cajun Ribeye with cajun spices and chipotle butter+3

FILET MIGNON

8oz barrel-cut filet mignon, garlic mashed potatoes and one side choiceMP
With peppercorn-cognac sauce+5

NEW YORK STRIP

14oz hand-cut NY strip, garlic mashed potatoes and one side choiceMP
With sautéed seasoned wild mushrooms+5

STEAK CHIMICHURRI

14oz hand-cut NY strip with chimichurri, garlic mashed potatoes and one side choice.....MP

MALIBU PORK CHOPS

Two-marinated, bone-in chops, garlic mashed potatoes, wood-fired vegetables and sweet soy glaze..... 29

★ SLOW ROASTED BEEF PRIME RIB ★

Artfully seasoned & slow roasted to delicious perfection. Served with garlic mashed potatoes, wood-fired vegetables, horseradish sauce, & au jus.

Queen Cut (8oz) 35
King Cut (12oz) 42

FRESH CATCH

Our chef's latest creation, always something fresh and new...ask your sever about today's offeringMP

Chicken, Fish & Pasta

ALPINE CHICKEN

Seasoned wild mushrooms, Swiss cheese, garlic mashed potatoes, wood-fired vegetables 22

TERIYAKI CHICKEN

Marinated chicken breast, Chef's rice, steamed broccoli and fire roasted pineapple topped with sweet soy glaze..... 19

CARAMELIZED SALMON

Honey-Dijon glaze, chinoy vinaigrette, crispy leeks, broccoli 27

CAJUN SALMON

Cajun chips, chipotle butter, southwestern slaw 27

SALMON OSCAR

Grilled Atlantic salmon, lump crab, garlic mashed potatoes, asparagus and hollandaise 34

BLACKENED RARE TUNA

Rare yellowfin tuna, wasabi mashed potatoes, green onion soubise, wasabi, pickled ginger..... 34

PAN SEARED SEA SCALLOPS

Fresh sea scallops with maître, d'butter, served with Chef's rice and one side choice
Four Scallops..... 36

PENNE ALLA VODKA

Spicy vodka cream sauce, roma tomatoes, red onions, tri-color peppers, Romano..... 17
With grilled chicken or spicy sausage..... 21
With shrimp and scallops..... 41

GARLIC CREAM LINGUINE

Rich garlic cream sauce with parmesan & parsley 16
With grilled chicken 20
With shrimp and scallops..... 41

LIME CHICKEN FETTUCCINE

Tequila lime cream, sauce with chicken, spinach fettuccine, tri-color peppers, red onions, cilantro, lime 20

Wood-Fired Pizza

We make our pizzas with a blend of smoked mozzarella, smoked provolone and fontina cheeses.

FOUR CHEESE

Classic tomato-herb sauce, mozzarella, provolone, fontina and parmesan 14

MARGHERITA

Roasted garlic, olive oil, fresh mozzarella, tomato pesto 15

S.M.P.

Tomato sauce, three-cheese blend, Italian sausage, wild mushrooms, Ezzo pepperoni 17

Sides

Garlic Mashed Potatoes6
Steamed Broccoli6
Green Beans6
Wood-Fired Vegetables6
Chef's Rice6
French Fries6

Beverages

Barritts Ginger Beer4
Boylan Ginger Ale4
San Pellegrino Sparkling Water
500 ml.....4
1L6
Coca-Cola soft drinks, Iced Tea.....3

★ STAFF FAVORITE

GF GLUTEN-FREE

GF GLUTEN-FREE WITH MODIFICATIONS

V VEGAN

V VEGETARIAN



We proudly serve unlimited eco-friendly Vero Water (Still & Sparkling)

We reserve the right to add 20% gratuity to parties of eight or more.

We apologize but we cannot accommodate separate checks for parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergy or dietary restrictions.

Due to staffing shortages, we politely decline modifications and substitutions to menu items