for more info: www.menupages.com

## 4375 Admiralty Way Marina del Rey, CA 90292 Btwn Promenade Way & Marina City Circle

# **Breakfast**

Fresh Fruit Smoothies of The Day
Fresh Fruit and Berries with Your
Choice of a Yogurt, Sorbet or Soy
Milk Base5.00

- Fresh Flights of Juices Five Shots of Freshly Pressed and Juiced Fruits and Vegetables ......
- Communal Table Continental Breakfast A Sophisticated Journey Through the Finest Grains, Breads, Meats, Pastries, Cereals and Cheeses...
- Jer-ne Breakfast Two Eggs (Cooked Any Style); Crisp Hash Browns; Hickory Smoked Bacon; Your Choice of Homemade Breakfast Bakeries or Toast with Marmalade, Jam or Honey; Your Choice of Press Pot Estate Coffee, Decaffeinated Coffee or Tea ....
- Country Omelette Ham, Tomato, Mushroom, Onion, Spinach and Peppers . 14 00
- Japanese Breakfast Bento Grilled Salted Salmon, Miso Soup, Rice and Nori, Fruit, Onsen Egg, Coffee Tea, or Juice ...... .26.00
- Buttermilk Pancakes, Belgian Waffles or Brioche French Toast Marinated California Berries, Real Maple Syrup and Vanilla ... 12.00 Cream.
- Real Eggs Benedict Hash Browns, Asparagus, Hollandaise and Black Truffles .. 17 00
- Toasted Bagal with Cream Cheese and House Smoked Salmon Boiled Egg, Salted Capers, Tomato ..... 18.00 and Red Onions.....
- Jer-ne Breakfast Burrito Scrambled Eags. Chorizo. Avocado. Scallions with Tomatillo Salsa and Hash Browns ..
- Huevos Rancheros Two Eggs (Cooked Over Medium), Com Torti-lla, Black Beans, Sour Cream, Avo-cado, Cheese and Tomatillo
- Prime Steak and Eggs Prime New York Steak, Pan Roasted with Two Eggs (Cooked Any Style) and Hash .....26.00

Eight percent California sales tax will be added to food and beverage charges. For parties of six or more. an eighteen percent gratuity will be added to food and beverage charges

#### Lunch

#### Salads

- Heirloom Tomato Salad Sliced, Seasoned and Dressed Locally Grown Heirloom Tomato with Fresh Artisanal Burrata Mozzarella ...... 16.00
- Summer Greens Summer Lettuces with Harley Farms Goat Cheese, Toasted Pecans and Jean Marc Pecan Oil .....
- Baby Iceberg Crispy Baby Iceberg Lettuce with a Creamy Blue Cheese Dressing and Red Onions ..... 15.00
- Butter Lettuce Soft Butter Lettuce Topped with Crispy Bacon, Pickled Shiitake Mushrooms and Buttermilk Thyme Dressing .....
- Asparagus and Citrus Salad Crispy Green Blanched Asparagus Covered with a Tangy Citrus

Woked Bitter Greens Treviso Endive. Pissantle. Radicchio and Friseé Quickly Woked with Apple Wood Smoked Bacon and Red Wine Vinegar... 16.00

Caesar Salad Baby Whole Hearts of Romaine Tossed in a Classic Caesar Salad Dressing, Anchovies and Shaved Parmesan Cheese ..... 12.00 Hot Smoked Salmon and Creamy .8.00 Chinese Noodle Chinese Wheat Noodles Tossed in Lemongrass, Peanut, Soy Dressing with Fresh

Sizzling Toppings Additional Marinated Choices for Your Salad. Served on a Sizzling Plate on a Bed of Sweet Hawaiian Onions......9.00 CHOICE OF: sizzling shrimp, sizzling chicken, sizzling beef or sizzling peking duck

#### Sandwiches

Egg Salad Chopped Eggs with Spicy Mustard and Mayonnaise Served with Tomato and Lettuce on Japa nese White Bread ....

Turkey Panini Thinly Sliced Turkey Breast with Arrugula, Red Onion and Swiss Cheese..... 16.00

Angus Burger Eight Ounces of Angus Ground Beef with Cheese, Tomato, Lettuce, Onion and Pickle on a Ses ame Bun ......

Taro Burger Four Ounces of "Meatless" Taro Root Burger with Cheese, Tomato, Lettuce, Onion and Pickle on a Sesame Bun..... ..14.00

Whte Truffle Chicken Salad Club Poached Chicken with Mayonnaise, Capers, Onions Served with Bacon, Tomato, Lettuce and Avocado on Toasted Bread...........16.00 "jer-ne Reuben" Kosher Pastrami on

#### Entrée

Rve with Sauerkraut.....

Wild Salmon Sautéed Wild Salmon with English Peas and Organic Car-.20.00

New York Strip Steak Grilled Onion Marinated Prime New York Strip Steak with Blue Cheese ...... 25.00

Hawaiian Swordfish Seared Hook and Line Hawaiian Swordfish with Sweet Onions and Tomatoes . 29.00 Bento Boxes All Bentos Served with Soup Inspiration (Soup of the Day).

Salad, Rice and Dessert ...... 21.00 Sandwich Box: Choice of Sandwich from above, Served with French Fries Jer-ne Box (Changes Daily): Chef's Choice of Fish or Meat Entree Asian Box: Chinese BBQ Beef with Snow Peas and Water Chestnuts

# **Dinner**

### **Cold Starters**

Pristine Northern Oysters Six Fresh Oysters on the Half Shell on Crushed Ice with a Shallot Apple Cider Mignonette......16.00 Tuna and Radish Raw Ahi Tuna with

Fresh Winter Radish Salad .... 16.00 House Cured Duck Ham Chipotle Cured Duck Breast Ham on a Crab

Apple Terrine and Arugula.....14.00 obe Beef Carpaccio Thin Slices of Raw American Kobe Beef Drizzled with Extra Virgin Olive Oil, Shaved Red Milk Parmesan and Pickled

Five Unique Appetizers in a Tradi-.....30.00 tional Japanese Box.....

Maine Lobster and Brie Cheese Fondue Chilled Poached Maine Lobster with Warm Brie Cheese Fondue, Steamed Finger Potatoes and French Bread......

Celeriac Salad Cured Salmon Filet with Japanese Black Sugar and ..... 15.00 Kurouma Shoju .....

Served with a Fresh Artichoke Served Will a Fresh Andonoxe, Spinach Dip and Crispy Winter Veg-etable Chips ......17.00

#### Salads \$16.00

Heirloom Tomato Salad Sliced Seasoned and Dressed Locally Grown Heirloom Tomatoes with Fresh Artisanal Burrata Mozzarella....

Winter Greens Winter Lettuces with Harley Farms Goat Cheese, Toasted Pecans and Jean Marc Pecan Oil... .. 15.00 Butter Lettuce Soft Butter Lettuce Topped with Crispy Bacon, Pickled Shiitake Mushrooms and Buttermilk Thyme Dressing...

#### **Hot Appetizers**

Sonoma Artisan Foie Gras Seared Artisan Sonoma Foie Gras on a Hot Rock with Quince Compote and Fresh Brioche .....

Fresh Mushroom Tofu Wild Mushrooms in a Fresh Cooked to Order .... 18.00 Creamy Tofu .....

Sizzling Wasabi Shrimp Six Shrimp Covered in Mishima's Wasabi Furikake and Wasabi Oil, Seared on a Hot Rock.....

Kim Chee Manila Clams Fresh Manila Clams Sautéed with Korean Spicy Kim Chee and Butter, Served in a Korean Stone Bowl........... 16.00

Chicken Yakitori or Filet Satay Five Skewers of Glazed Grilled Chicken and Scallion or Curried Malaysian Beef on a Live Charcoal Grill. 12.00

Greem Curry Coconut Black Mussels Green Thai Curry and Coconut Flavors Simmered with Washington State Black Mussels and Grilled .... 21.00 Ciabatta Bread.....

#### Entree

"Surf and Turf" Broiled One and a Quarter Pound Local Spiny Lobste and a Petite Prime Filet .......... 65.00 Maine Lobster and Brie Cheese

Sauteed Salmon Sautéed Salmon with English Peas and Organic Car rot Purée.....

Loup De Mer Braised French Sea .... 34.00

Berkshire Pork "sukiyaki" Japanese Kurobuta Pork Loin, Thin Sliced with Scallions, Tofu and Sweet .. 29.00 Sov...

Filet Mignon Crushed Red Potatoes, Scallions, Shimeji Mushrooms and

Chow Fun Noodles, Gobo Root, Peanuts and Egg.......29.00

New York Strip Steak Grilled Prime Bone-In New York Strip Steak, Smoked Gouda Croquettes and Por-..... 34.00 tobello.....

Chicken Breast "nabe" Roasted Miso Scallion Chicken Breast with Asian Vegetables and Sesame

Bento Box - Created Daily by Chef Braised Lamb Shank 24-Hours Braised Fore Shank of Lamb with Lemongrass, Garlic Porridge and 32 00 Stewed Vegetables......

Eight percent California sales tax will be added to food and beverage charges. For parties of six or more, ... 23.00 an eighteen percent gratuity will be added

#### **Sunday Brunch**

Served From 10:0 A.m. - 2:30 P.m. Seafood Station Which Includes

Oysters.. Crab Claws and Jumbo Prawns ..... Caviar with Condiments..... Sushi Station..... Waffle Station..... Pasta Station..... Dim Sum Station ...... Heirloom Tomato Salad Sliced, Sea-Omelette Station.....

Carving Station...... Poultry and Seafood Entrees..... Eggs Benedict.....

Breakfast Meats..... Assorted Salads.....

Assorted Imported and Domestic Cheeses

Assorted Fresh Seasonal Fruits .... Assorted Breads and Bakeries... Assorted Pastries and Desserts... Smoothies and Fresh Vegetable

\$65.00 per person plus tax and gratuity including Champagne Children \$32.50 (Ages 4-12) Complimentary dining for children under threeyears old

#### **Lobby Lounge Menu**

#### **Cold Starters**

Pristine Northern Oysters Six Fresh Oysters on the Half Shell on Crushed Ice with a Shallot Apple Cider Mignonette.....

Kobe Beef Carpaccio Thin Slices of Raw American Kobe Beef Drizzled with Extra Virgin Olive Oil, Shaved Red Milk Parmesan and Pickled Onions.....

Jumbo Poached Shrimp *Poached* Jumbo Shrimp with a Chipotle Cocktail Sauce and Lemon Fmulsion

Fondue Chilled Poached Maine Lobster with Warm Brie Cheese Fondue, Steamed Finger Potatoes and French Bread......23.00

Hot Smoked Salmon and Creamy Celeriac Salad Cured Salmon Filet with Japanese Black Sugar and Kurouma Shoju ......

Root Vegetable Chips and Dip Served with a Fresh Artichoke, Spinach Dip and Crispy Winter Vegetable Chips .....

#### **Hot Appetizers**

Garlic Chicken Wings Seven Pieces of Fried Chicken Wings Woked in a Honey Garlic Glaze Crispy Calamari Tapioca Dusted and Fried Calamari with Spicy Chili and Ginger Sauce.....

Mini Corn Dogs Japanese Pork Sausages Dipped in a Light Corn Batter and Fried, Served with a Spicy Ketchup and Mustard.......15.00 Kim Chee Manila Clams Sauteed Manila Clams with Spicy Kim Chee and Butter Served in a Korean Stone Bowl.....

Clam Chowder The Ritz-Carlton Classic New England Clam Chowder with Apple Wood Smoked Bacon and Thyme.....

Soup Inspiration (chef's Special) Daily Market Vegetable Soup.. 6.00 Berkshire Sausages Mini Smoked Berkshire Pork Sausages Cooked on Mesquite Charcoal Grill and Served with Dijon Mustard..... .. 12.00

Chicken Yakatori Five Skewers of Grilled Chicken and Scallions, Glazed with a Terivaki Sauce and Served on a Live Charcoal Grill.

soned and Dressed Locally Grown Heirloom Tomato with Fresh Artisan Burrata Mozzarella .....

Winter Greens Variety of lettuces and greens with Harley Farms Goat Cheese, Toasted Pecans and Jean Marc Pecan Oil ..... ... 16.00

Butter Lettuce Soft Butter Lettuce Topped with Crispy Bacon, Pickled Shiitake Mushrooms and Buttermilk Thyme Dressing......16.00

Caesar Salad Baby Whole Hearts of Romaine Tossed in a Classic Caesar Salad Dressing, Anchovies and Shaved Parmesan Cheese. With a 12-Ounce Chicken Breast or Six Grilled Shrimp .....

#### Entree

Red Pizza Traditional with Fresh Tomato, Pepperoni and Mozzarella.....

White Pizza Mushrooms, Asiago Cheese, Leeks and White Truffle

Sandwich Bento Boxes All Bento Boxes Come with Your Choice of Sandwich, Soup Inspiration (Chef's special), Salad, French Fries and Dessert ......21.00 ... 21.00

Jer-ne Cheese Steak Sandwich with Provolone Cheese White Truffle Chicken Salad Club Sandwich "Vegetarian" Taro Burger on a Ses-ame Bun, Lettuce, Onion, Pickle, Cheese Angus Burger Bento on a Sesame Bun, Lettuce, Onion, Pickle Cheese Crisny Chicken on a Sesame Bun, Lettuce, Onion, Cheese

#### **Dessert Menu**

Figs In Gold Foil Sweet Tree-Ripened Figs with Lemon, Vanilla and Brown ugar, Baked in Gold Foil and Served with Port Wine Ice Cream . 11.00

Mini Ice Cream Cones House Made Ice Creams and Sorbets Served in Mini Cones..... . 11.00

White Chocolate "o My God!" 15 Minute Preparation Time; Offered During Dinner Only) Warm White Chocolate Cake with a Warm Gooey Middle, Served with Fresh huckle berry Sorbet .....

Watermelon Ice Refreshing Watermelon Shaved Ice with Rose Gera nium Syrup .......11.00 Creme Brulee Five Flavors of Creme

Brulee Baked in Sake Cups with Caramelized Sugar......10.00 Chocolate Fondue Warm Swiss Chocolate Fondue, Served with Exotic Fresh Fruit ......

.. 16.00 Exotic Fruit Salad Seasonal Exotic Fresh Fruit Tossed in Lime and Finished with Ume (Japanese Pickled Plum......11.00

.... 8.00 Banana Variation Banana Ice Cream with Caramel Sauce on a Red Banana Carpaccio, Served with Banana Nut Bread and a Peanut Butter Crisp .....

Domestic Cheese Selection Selection of the Finest Cheeses from American Farms......11.00

#### Children's Menu

#### **Breakfast**

Unnamon ioast <i>iexas-style loa</i>	IST
with Cinnamon Sugar	3.00
Cinnamon French Toast Served	
Maple Syrup	5.00
Hot or Cold Cereal with Strawbe	
or Bananas	
Texas-style Breakfast Toast wit Egg Fried in the Middle, Taters	
Bacon or Sausage	6.00
Mini Pancakes with Maple Syru	
and Fresh Berries	5.00
Fresh Fruit Cup	4.00
Smoothies	4.00

#### Munchies \$10.00

Paint Your Own Pizza ... Ritz-kids Boxes Lunch and Dinner Boxes Include: Entree, Salad, Yogurt, French Fries, Choice of Beverage and Dessert ...

#### Entrees \$10.00

16.00 Chicken Kabobs.... Chicken Nuggets..... Hot Dogs S'mores ..... Cheese Noodles ..... Gooey Cheese and Pasta ... No Crust Peanut Butter and Jelly Sandwich Peanut Butter and Strawberry Jelly

> Ants On a Log: Peanut Butter with Celery and Raisins.. Cheeseburger: Half of a 100% Angus Burger with Cheese.

On Texas-style Toast...

#### Desserts \$5.00

Rootbeer Float. Chocolate Pudding Mini Ice Cream and Sorbet Cones.. Banana Split...

#### Beverages \$2.50

Coke ... Sprite.. Milk Lemonade.... Cranberry Juice or Orange Juice ...



