

CLAES

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WHITE ASPARAGUS

CAPPUCCINO 12

WHITE TRUFFLE FOAM

MUSSELS 14

ST. GERMAIN, APPLES,
BACON SAGE SAUCE

PANCETTA-WRAPPED

SHRIMP 15

CITRUS SLAW,
BLACKBERRY HABEÑERO SAUCE

SEAFOOD CRUDO

SAMPLER 16

CHEF'S DAILY SELECTION OF
THE FINEST SEAFOOD

KUMAMOTO OYSTERS 16

SPINACH CREAM,
BACON, CARAMELIZED ONIONS

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MIXED GREENS 9

CRISPY SERRANO HAM,
CANDY-STRIPED BEETS,
WHITE BALSAMIC DRESSING

CLAES' SALAD 11

MUSTARD GOAT CHEESE,
CARAMELIZED ONIONS, CHORIZO CHIPS,
ONION TRUFFLE VINAIGRETTE

MARINATED KING CRAB AND

MACHE LETTUCE 13

AVOCADO, CHAMPAGNE VINAIGRETTE

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LOBSTER 35

GRILLED LOBSTER TAIL WITH
SWEET TOMATO MARMALADE, BASIL POTATOES,
BUERRE NOISSETTE VEGETABLES

APRICOT-GLAZED ORGANIC

KING SALMON 31

CREAMY ORZO,
CRISPY SWEET POTATOES, WATERCRESS

BOUILLABAISSÉ 33

LOBSTER, CLAMS, MUSSELS,
SEASONAL FISH, BRAISED FENNEL

SEA BASS 30

PORTOBELLO BEURRE BLANC,
BRAISED ONIONS,
CREMINI MUSHROOMS

ARCTIC CHAR 30

HAZELNUT AND CHORIZO CRUSTED,
MIXED GRAINS, SWEET POTATO PUREE

PAN-ROASTED SCALLOPS 31

CHARRED PINEAPPLE, MARINATED AVOCADO,
COCONUT LOBSTER SAUCE

GOLD MERIT AWARD FROM SOUTHERN CALIFORNIA RESTAURANT WRITERS (SINCE 1989)

GOLD BACCHUS WINNER, BEST AWARD OF EXCELLENCE BY WINE SPECTATOR - 10 CONSECUTIVE YEARS

CLAES

SPRING

EACH STEAK SERVED WITH SEASONAL VEGETABLES,
YOUR CHOICE OF A STEAK SAUCE AND
A PREFERRED ACCOMPANIMENT

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SURF AND TURF 45

PRIME FILET MIGNON AND
GRILLED LOBSTER TAIL

HANGER STEAK 28

MARINATED IN GARLIC AND HERBS
GRILLED LOBSTER TAIL
ADD 12

PRIME NEW YORK STEAK

14 oz 34 10 oz 30

PRIME RIB EYE STEAK

DRY-AGED 28-DAY
12 oz 34

PRIME FILET MIGNON

7 oz 35

LAMB CHOPS 32

COLORADO

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PLEASE SELECT ONE OF THE FOLLOWING

PEPPERCORN CARAMEL

CREAMY SUN-DRIED TOMATO

GORGONZOLA DUXELLE

CREMINI MUSHROOMS

BÉARNAISE

TARRAGON

*ADDITIONAL SAUCE SELECTION IS AVAILABLE FOR \$5.00 EACH

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PLEASE SELECT ONE OF THE FOLLOWING

CRISPY ASPARAGUS

LEMON, PARMESAN

POTATOES ANNETTE

CLARIFIED BUTTER, SEA SALT

CREAMED SPINACH

THYME-SCENTED

TWICE-BAKED POTATO

GARNISHED WITH CRISPY SKINS

YUKON GOLD

POTATO PURÉE, PORCINI MUSHROOM

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LAMB CHOPS 22

ROSEMARY TOMATO MARMALADE

VEAL OSSO BUCO 25

HERBED SPATZEL, GLAZED CARROTS

LOBSTER STUFFED TROUT 23

MINI SWEET PEPPERS,
SERRANO BEURRE BLANC

SALMON WELLINGTON 18

ORANGE BEURRE BLANC,
SAUTÉED ASPARAGUS

SHORTRIBS 17

BONELESS, MARINATED AND GRILLED
IN ORIENTAL SEASONINGS AND
SAUTÉED SOBA NOODLES

SHRIMP AND LOBSTER

MARTINI 22

DICED AND TOSSED IN HOTEL LAGUNA
COCKTAIL SAUCE, WITH AVOCADO
AND A LEMON SLICE

*ADDITIONAL SELECTION IS AVAILABLE FOR \$5.00 EACH

CUSTOMARY GRATUITY AND SALES TAX NOT INCLUDED. AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

AS A COURTESY TO OTHER CUSTOMERS - CELLULAR PHONES ARE NOT PERMITTED IN DINING AREAS.