



APPETIZERS

New England Clam Chowder

House-made Herb Cracker

Roasted Beet & Quinoa Grain Salad

Red Wine Dill Vinaigrette, Arugula,
Cucumber, Feta, Balsamic Reduction

Arugula & Strawberry Fields Salad

Local Strawberries, Shaved Fennel,
Goat Cheese, Toasted Almonds,
Balsamic Vinaigrette

COCKTAIL SPECIAL

L.B. Sour ... 13

Gray Whale Gin, Lemon Juice,
Simple Syrup, Robert Hall Merlot Float
Lemon Peel

*At least 1% of Gray Whale Gin's annual sales are
donated to environmental causes*

DINE OUT, HELP OUT. Monday, February 24th

A portion of our proceeds will benefit:

Restaurants Care

A non-profit providing relief grants to food & beverage workers who have lost homes, employment and stability as a result of the L.A. County fires.

DINE OUT LONG BEACH

3- COURSE DINNER SPECIALS

\$62 PER PERSON

ENTRÉES

Mussel-Frites

Prince Edward Mussels, Green Curry,
Chorizo, Lime, Thai Basil, Cilantro

Bison Bolognese

Slow-cooked Bison, Tomato Sauce,
Rigatoni, Ricotta, Chives

Chicken & Chorizo

Roasted Half Chicken, Chorizo Navy Bean
Pan Stew, Chimichurri

Mesquite Grilled Salmon

Poblano Creamed Corn, Tamale Gnocchi,
Spinach, Aji Verde, Cilantro

Korean Fried Cauliflower

Sweet & Sour Ginger Glaze, Furikake,
Asian Vegetable Medley, Seasoned Rice,
Scallions, Kimchi Aioli

DESSERTS

New York Style Cheesecake

Sun-Dried Cherry Sauce,
Fresh Whipped Cream

Crème Brulee

Classic Creamy Custard,
Caramelized Turbinado Sugar, Fresh Berries

**Parkers'
Lighthouse**®