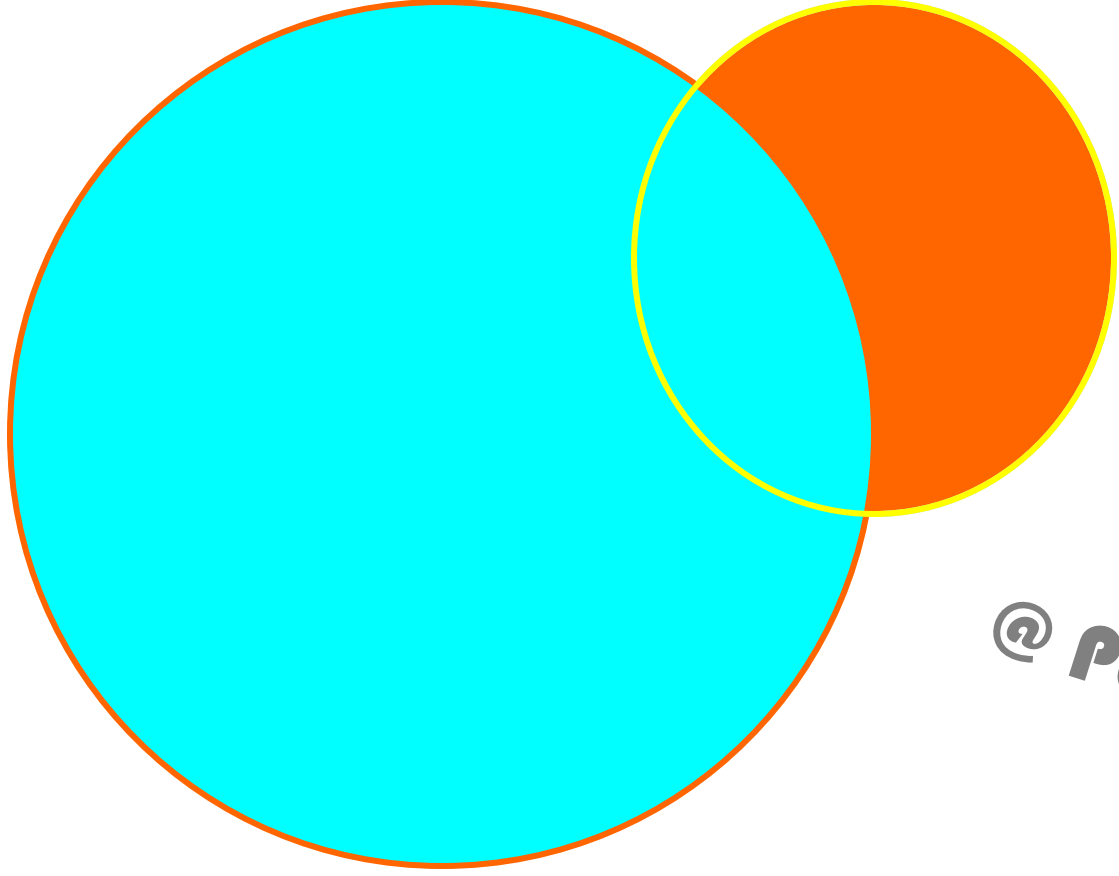


# room



@ PacEdge

# service

# In Room Dining

PacEdge  
In Room Dining  
&

# the Beach House

## Beach House Restaurant

The Beach House is a Laguna Beach treasure. Open for breakfast, lunch and dinner.

Restaurant Hours : 8am to close

Hotel Guests receive 20% off from 8am to 10am and 10% off from 10am to close when you dine in the restaurant.

## Room Service

Order between

7am to 9:30pm

You may order room service from your room or from one of our pools. Please have your ID available should you order from the pool

## Picnic!

Call the Beach House and order a picnic for the beach! We will be happy to deliver to the sand or you can pick up. We can also put together picnic baskets for hikes and other adventures!

**Coming Summer 2010!**

All food and beverages are prepared in a kitchen that comes in contact with nuts, eggs and dairy products. Many food items do contain nuts, please alert us of any allergies or other special requests.

# In Room Dining

For the Little Surfers

## **CHILDREN'S MENU**

(For our guests 12 and under)

### **CINNAMON-RAISIN FRENCH TOAST**

Whipped Butter & Maple Syrup 6.95

### **BACON & SCRAMBLED EGGS**

With Potatoes Skillet 6.95

Add cheddar cheese 1.00

### **BUTTERMILK PANCAKES 6.95**

Add Fresh Blueberries 1.00

### **CHEESEBURGER**

½ pound Certified Angus Beef, cheddar, tomato, onion, lettuce, pickle & shoestring fries 7.95

### **CRISPY CHICKEN TENDERS**

With shoestring fries and ranch dressing 6.95

### **GRILLED CHEESE**

Cheddar on white with shoestring fries 6.95

### **LINGUINE**

With Butter or Marinara 6.95

18% service fee & a \$2 delivery fee will be added automatically

**Giant Mug of Fresh Brewed Kona Blend Coffee 4.00**

**Large Pot of Coffee \$12.00** (good for 2 people or one person in need of some serious caffeine!)

**Hot Tea 3.50**

Choose from Earl Grey, English Breakfast, Chamomile, Green Tea, Cranberry Apple, Cinnamon Stick

**Fresh Squeezed Orange Juice 4.00**

**Carafe of Fresh Squeezed Orange Juice 12.00**

**Pineapple, Tomato, Apple, Grapefruit or Cranberry Juice 3.50**

**Sodas 3.50**

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water  
Lemonade, Iced Tea

**Pellegrino Sparkling Water (500 ml) 5.00**

**Panna Spring Water (500 ml) 5.00**

18% service fee & a \$2 delivery  
fee will be added automatically

Egg dishes served with watermelon mint salad & tri-colored fingerling potato skillets

### **CLASSIC EGGS BENEDICT**

Poached eggs, English muffin, Canadian bacon, hollandaise 14

### **FILET MIGNON BENEDICT**

Beef tenderloin medallions, poached eggs, toasted brioche crostinis, truffled hollandaise 16.5

### **MARYLAND-STYLE CRAB CAKES BENEDICT**

Pan-seared crab cakes, poached eggs, asparagus, béarnaise sauce 17

### **RICCOTTA BUTTERMILK BLUEBERRY PANCAKES**

Lemon blueberry compote, powdered sugar, Vermont maple butter 12

### **GRANOLA CRUSTED FRENCH TOAST**

Fresh local berries with Grand Marnier, powdered sugar, Vermont maple butter 12

### **CROISSANT BREAKFAST SANDWICH**

Black Forest ham, smoked bacon, two fried eggs, Vermont white cheddar, potato skillet 12.5

### **LAGUNA OMELETTE**

Three eggs, crab, avocado, brie 15.5

18% service fee & a \$2 delivery  
fee will be added automatically

Egg dishes served with watermelon mint salad & tri-colored fingerling potato skillet

### **GREEN & WHITE OMELETTE**

Egg whites, spinach, asparagus, basil, Boursin cheese 12.5

### **CAPRESE OMELETTE**

Three eggs, heirloom tomatoes, organic basil, buffalo mozzarella 14

### **CREATE AN OMELETTE 8**

Add .99 each: Spinach, Asparagus, Mushrooms, Tomatoes, Bell Peppers, Red Onion, Ham, Applewood Bacon, Canadian Bacon, Breakfast Sausage, Turkey Maple Sausage, Chorizo, Cheddar, Monterey Jack, Swiss, Fontina, Mozzarella, Brie, Queso Fresca

### **LOBSTER FRITTATA**

Four egg open-faced baked omelette, Maine lobster, fontina, micro greens salad, lobster chive oil 16.5

### **CHORIZO FRITTATA**

Four egg open-faced baked omelette, grilled chorizo, piquillo peppers, queso fresca, saffron aioli, cilantro 15

### **NEW YORK STEAK & 3 EGGS**

10 ounces of the finest Certified Angus Beef 18

### **BACON or SAUSAGE & 3 EGGS**

Choose applewood smoked bacon, breakfast sausage links or turkey maple sausage links 12

18% service fee & a \$2 delivery  
fee will be added automatically

### **Breakfast Sides**

One Egg 2.5, Two Eggs 4, Three eggs 5

Sourdough or Whole Wheat Toast 3.5

Toasted English Muffin 3.5

Two Buttermilk Pancakes 3.5, Two Blueberry Pancakes 4.5

Fingerling Potato Skillet 3.5

Applewood Smoked Bacon, Breakfast Sausage or Turkey Maple Sausage 3.5

We accommodate any special needs, food allergies or other requests.

18% service fee & a \$2 delivery  
fee will be added automatically

\*Our Appetizers are made to be shared. Half portions are available!\*

**\*CARLSBAD AQUAFARM OYSTERS**

Half dozen on the half shell, spicy ginger soy, Atomic cocktail sauce 7/14

**\*GRILLED ARTICHOKE**

Olive oil & lemon pepper, sesame aioli dipping sauce 5/10

**\*MARYLAND-STYLE CRAB CAKES**

Spicy remoulade, Asian coleslaw 7/14

**\*HAWAIIAN AHI SASHIMI**

Seared rare, on wonton chips, Asian coleslaw, citrus soy, wasabi aioli 7/14

**CRISPY CALAMARI**

Marinara dipping sauce 11

**NEW ENGLAND CLAM CHOWDER 4/7**

**SHRIMP BISQUE 5/8**

18% service fee & a \$2 delivery  
fee will be added automatically

### **CAESAR SALAD**

Romaine hearts, baby red romaine, roasted garlic croutons, shaved parmesan 8

### **BABY SPINACH SALAD**

Candied walnuts, raspberries, apples, shaved red onion, Maytag bleu cheese, balsamic vinaigrette 8

### **THE BEACH HOUSE SALAD**

Organic field greens, fennel, blood oranges, goat cheese, teardrop tomatoes, pomegranate vinaigrette 9

### **CHOPPED VEGETABLE SALAD**

Julienne romaine lettuce, tomatoes, carrots, zucchini, corn, bacon, avocado, Michael's dressing 9

### **CAPRESE SALAD**

Burrata mozzarella, heirloom tomatoes, shaved red onion, micro basil, balsamic reduction, basil oil 12

**Add to any Salad: Grilled Scottish Salmon 7.95 \* Grilled Chicken 4.95 \* Grilled Prawns 7.95**

18% service fee & a \$2 delivery fee will be added automatically

## Lunch continued –sandwiches and tacos

### **CLASSIC CLUBHOUSE**

Smoked turkey, bacon, lettuce and tomato on toasted sourdough, with shoestring fries 12

### **THE BEACH HOUSE BURGER**

Half-pound of Certified Angus Beef, cheddar, avocado, sesame brioche bun, shoestring fries 14

### **LOBSTER QUESADILLA**

Maine lobster, rock shrimp, Monterey jack, pico de gallo, guacamole 16

### **LOBSTER SLIDERS**

Maine lobster salad, applewood smoked bacon, tomato, silver dollar rolls, shoestring fries 16.5

### **GRILLED CHICKEN SANDWICH**

Mozzarella, roasted red bell peppers, spinach, ciabatta roll, shoestring fries 12

### **JAMAICAN JERK MAHI MAHI TACOS**

Island rice, sour cream, pico de gallo, guacamole, flour tortillas, spiced island slaw 15

### **CERTIFIED ANGUS NEW YORK STEAK SANDWICH**

Tomato-kalamata olive relish, arugula, ciabatta roll & shoestring fries 16

18% service fee & a \$2 delivery  
fee will be added automatically

### **HOISIN-GLAZED SCOTTISH LOCH DUART SALMON**

Shiitake garlic Shanghai noodles, tempura sea beans, Thai basil mint white soy sauce 22

### **PACIFIC SWORDFISH**

Grilled pineapple salsa, warm cilantro orzo salad, Chinese long beans, pineapple gastrique 24

### **SURF CITY RED ALE BATTERED FISH 'N CHIPS**

Alaskan cod, jalapeño tartar, truffle parmesan fries 14

### **CIOPPINO**

Clams, shrimp, mussels, scallops, king crab & fin fish over linguini with a spiced shellfish tomato sauce 18

Ask us to pair a great wine with your entrée!

18% service fee & a \$2 delivery  
fee will be added automatically

\*Our Appetizers are made to be shared. Half portions now available!\*

**\* CARLSBAD AQUAFARM OYSTERS**

Half dozen on the half-shell, spicy ginger soy, Atomic cocktail sauce 7/14

**\*GRILLED ARTICHOKE**

Olive oil & lemon pepper, sesame aioli dipping sauce 5/10

**TRADITIONAL PRAWN COCKTAIL**

Five giant Mexican shrimp, Bloody Mary granita, Atomic cocktail sauce 11

**\*MARYLAND-STYLE CRABCAKES**

Spicy remoulade, Asian coleslaw 7/14

**\*OYSTERS ROCKEFELLER**

Half dozen baked with bacon-onion creamed spinach & parmesan on an aromatic mélange of star anise, peppercorns, Hawaiian red & Sonoma sea salts 7.5/15

**\*BACON-WRAPPED BBQ SHRIMP SKEWER**

With our homemade barbeque sauce, blue cheese coleslaw 6/12

**\*HAWAIIAN AHI SASHIMI**

Seared rare, on wonton chips, Asian coleslaw, citrus soy, wasabi aioli 7/14

**CRISPY CALAMARI**

Served with marinara sauce 11

**LOBSTER QUESADILLA**

Maine lobster, rock shrimp, Monterey jack, pico de gallo, guacamole 16

18% service fee & a \$2 delivery fee will be added automatically

### **NEW ENGLAND CLAM CHOWDER 7**

### **SHRIMP BISQUE 8**

### **CAESAR SALAD**

Romaine hearts, baby red Romaine, roasted garlic croutons, shaved parmesan 8

### **BABY SPINACH SALAD**

Candied walnuts, raspberries, Granny Smith apples, shaved red onion, Maytag bleu cheese, balsamic vinaigrette 8

### **THE BEACH HOUSE SALAD**

Organic field greens, fennel, blood oranges, Farmer's Market goat cheese, teardrop tomatoes, pomegranate vinaigrette 9

### **CHOPPED VEGETABLE SALAD**

Julienne Romaine lettuce, tomatoes, carrots, zucchini, corn, bacon, avocado, Michael's dressing 9

### **CAPRESE SALAD**

Burrata cheese, heirloom tomatoes, shaved red onion, micro basil, balsamic reduction, basil oil 12

**Add to any Salad: Grilled Salmon 12 \* Grilled Chicken 9 \* Grilled Prawns 10**

### **THE BEACH HOUSE BURGER**

Half-pound of Certified Angus Beef, cheddar, avocado, sesame brioche bun, shoestring fries 14

### **LOBSTER SLIDERS**

Maine lobster salad, applewood bacon, tomato, silver dollar rolls, shoestring fries 16.5

18% service fee & a \$2 delivery  
fee will be added automatically

### **JAMAICAN JERK MAHI MAHI TACOS**

Island rice, sour cream, pico de gallo, guacamole, flour tortillas, spiced island slaw 15

### **SURF CITY RED ALE BATTERED FISH 'N CHIPS**

Alaskan cod, jalapeno tartar, truffle parmesan fries 14

18% service fee & a \$2 delivery  
fee will be added automatically

**From the Grill** We proudly serve the finest Certified Angus Beef®

### **PRIME RIB**

12 oz., garlic-rosemary rub, whipped potato, broccolini, au jus, creamy horseradish \$26

### **FILET MIGNON**

Roasted red potato, grilled asparagus, crispy onions & cabernet demi glace  
6oz. Queen Cut \$24 \* 10 oz. King Cut \$36

### **NEW YORK STEAK**

14 oz., Whipped potato, sauté spinach & exotic mushroom demi glace \$28

### **AUSTRALIAN LAMB CHOPS**

Whipped potato, green beans & cabernet demi glace \$32

### **LOBSTER TAIL & FILET MIGNON**

Our classic Surf n' Turf, whipped potato, broccolini, cabernet demi glace \$49

### **Anything Can Surf**

Add: 6 oz. Lobster Tail \$25 \* ½ pound Alaskan King Crab Legs \$17 \* 4 Giant Prawns \$10

18% service fee & a \$2 delivery  
fee will be added automatically

### **Fin Fish**

#### **CHILEAN SEABASS**

Shrimp, bacon & corn succotash, lime cilantro salad, Creole beurre blanc \$26

#### **PACIFIC SWORDFISH**

Grilled pineapple salsa, warm cilantro orzo salad, Chinese long beans, pineapple gastrique \$27

#### **HAWAIIAN YELLOWFIN TUNA**

Pepper-crusting Sushi-grade Ahi seared rare, mango coulis, wasabi aioli, whipped potato, stir fry, mango salsa \$29

#### **PACIFIC MAHI MAHI**

Shiitake mushrooms, edamame, grilled mini bok choy, micro wasabi, Kaffir lime jasmine rice & spicy coconut curry broth \$24

#### **HOISIN-GLAZED SCOTTISH LOCH DUART SALMON**

Shiitake garlic Shanghai noodles, tempura sea beans, Thai basil mint white soy sauce \$25

18% service fee & a \$2 delivery fee will be added automatically

### Shellfish

#### **MAINE LOBSTER TAIL**

6 oz., whipped potato, broccolini, drawn butter \$30

#### **WHOLE FRESH MAINE LOBSTER**

One pound, presented with the shell, whipped potato, asparagus & drawn butter \$31

#### **LOBSTER THERMIDOR**

One pound Maine lobster, exotic mushrooms, truffle oil & parmesan béchamel sauce \$32

#### **GEORGE'S BANK DAY BOAT SCALLOPS**

Chorizo black bean corn ragout, sweet corn coulis, popcorn shoots, chile oil \$26

#### **ALASKAN KING CRABLEGS**

One pound, Whipped potato, broccolini & drawn butter \$34

#### **CIOPPINO**

Sunburst clams, shrimp, scallops, greenlip mussels, king crab, fin fish over linguini with a spiced shellfish tomato sauce \$25

#### **LOBSTER & SHRIMP LINGUINI**

Half Maine lobster, jumbo prawns, teardrop tomato, asparagus & tarragon lobster nage \$24

18% service fee & a \$2 delivery fee will be added automatically

# In Room Dining

SWEET!

## Home Made Desserts

### CRÈME BRULEE

Vanilla bean custard, fresh raspberries \$7

### WARM CHOCOLATE EXPLOSION CAKE

Chocolate sauce, hazelnut ice cream \$8

### BANANAS FOSTER BREAD PUDDING

Myers rum, caramelized bananas,  
crème anglaise, caramel sauce \$8

### MICHAEL'S NEW YORK CHEESECAKE

The Best! With mixed berry compote  
& a graham cracker crust \$6

### TIRAMISU

Lady fingers, mascarpone cheese, marsala wine \$7

### TRIO OF GELATO

Chef's selection, served in an almond Florentine cookie \$7

Don't forget to ask for  
coffee or after dinner  
cordials...maybe some  
dessert wine with that  
brulee?

18% service fee & a \$2 delivery  
fee will be added automatically