

Starters

Shells & Cheese \$9

Caramelized onions and crispy shallots (V)

Potato Soup \$11

Bacon leek bread pudding, Gruyere cheese, and a poached egg

Pork Belly "Buffalo" \$14

Roasted pork belly, house hot sauce, carrots, celery root, blue cheese ranch

Shrimp Scampi \$15

Kidney beans, shaved fennel, garlic, white wine butter sauce, crostini

Tuna Tartare \$16

Olive apricot tapenade, salad of arugula and oven dried tomatoes, potato crisp, and a fried quail egg

Sides

Roasted Cauliflower \$8

Salsa verde and garlic yogurt

Fried Brussel Sprouts \$8

Apricot caper relish and bacon

Sautéed Spinach \$8

Golden raisins, capers and pepitas (V, GF, DF)

Steak Fried Potatoes \$8

Horseradish aioli, molten cheese, and parsley (GF, DF)

Goat Cheese Polenta \$8

THE | ROOF
ON WILSHIRE

Vibrant | American | Classic

Mains

Wilshire Grilled Cheese \$13

Four cheese grilled cheese on sourdough, mayo, tomato, and caramelized onion. Served with fries or salad

Bowl of Goodness \$15

Quinoa, butternut squash, haricot vert, broccolini with hoisin, spicy sriracha and avocado Add: chicken \$3, steak \$5, shrimp \$5, seared tuna \$5

Chicken Club \$15

Pumpnickel bread with bacon, avocado, lettuce, mayo, gruyere cheese and tomato. Served with fries or salad

Wilshire Burger \$17

Cheddar skirt, AI aioli, pickle onion marmalade, and iceberg lettuce. Served with fries or salad

Crispy Skin Salmon \$27

Fork crushed potato, shaved fennel, remoulade, baby spinach, olive

Chicken Paillard \$28

Arugula, dried cranberry, squash, hazelnut, Parmesan cheese, and goat cheese polenta

New York Steak \$32

Sautéed spinach, crispy sweet potato, chestnuts, brown butter bearnaise

Hours:

Sunday - Thursday 6.30am-11pm
Friday & Saturday 6.30am-1am

Salads

Add: chicken \$3, steak \$5, shrimp \$5, seared tuna \$5

The Wilshire Salad \$14

Goat cheese, avocado, seasonal fruit, tomato, candied nuts, balsamic vinaigrette

Kale Caesar \$14

Pickled shallots, parmesan and crispy bread

Spinach Salad \$14

Lemon vinaigrette, bacon butts, croutons, and a poached egg

Half salad options available \$8

Desserts

Pear Pie \$9

Salted caramel ice cream and almond crumble

Nutella Banana Bread Pudding \$9

Dulce de lecha and chocolate ice cream

Coconut Panna Cotta \$9

Melon soup and macadamia

Selection of Cheeses \$18

Oven dried grapes and honeycomb

V - Vegetarian GF - Gluten Free DF - Dairy Free

Executive Chef, Eric Greenspan