

Starters

soup of the day 12

crispy brussels sprouts 14 
thai dressing | crispy garlic chips

cornmeal crusted calamari 18
chimichurri aioli | lemon

crispy chicken wings 19
gochujang bbq sauce | asian slaw

tequila shrimp 21
arbol chilies | chipotle brown sugar butter
tequila bolillo garlic bread

chicken nachos 17 
chicken tinga | sliced jalapeño | jack cheese
black beans | chipotle sour cream

caesar salad 15
focaccia croutons | sun dried tomatoes
shaved parmesan cheese

sunburst salad 17
boston lettuce | strawberries | cranberries
toasted almonds | port dressing | blue cheese crumbles

For the Table

mezze platter 28
hummus | grilled mediterranean and pickled vegetables
tabbouleh | assorted olives | feta cheese | pita bread

cheese and charcuterie board 25
serano ham | casalingo salami | midinght gouda
cambozola | barely buzzed | baguette | fig jam
honeycomb

italian focaccia flatbreads 22
bbq chicken flatbread | shaved red onion | cilantro
monterey jack cheese

veggie focaccia flatbreads 20
vegetarian pesto sauce | roasted pear | goat cheese
mozzarella balsamic drizzle

Sides

crispy portobello fries 10
roasted garlic aioli

truffle fries 10
truffle aioli

onion rings 10

farmers market vegetable 10  

Desserts

warm pan baked chocolate chip cookie 12
vanilla ice cream

grandma's chocolate cake 12
raspberry and vanilla sauce

warm apple pie 12
caramel sauce | cinnamon ice cream

Before placing your order, please inform your server if a person in your party has a food allergy *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

18% service charge added to parties of 6 or more. Modifications subject to availability and may be subject to additional charges.



21100 pacific coast highway
huntington beach ca 92648

714-845-8444 * www.waterfrontresort.com
january 2022 dinner menu

Main Courses

From the Land

roasted root vegetable curry 22   
cashew coconut sauce | brown rice

boardwalk vegan burger 24 
vegan mayo | organic lettuce | heirloom tomato
crispy onion | potato bun

From the Farm

steak frites 32
mache and frisée salad | french fries | café de paris butter

grilled wagyu burger 28
truffle aioli | rocket arugula | crispy onions | swiss cheese
thick cut twice cooked bacon | french fries

chicken piccata 26
mushroom parmesan risotto | baby carrots
lemon sage sauce

short rib rigatoni 24
vodka cream sauce | peppers and onions | garlic bread

From the Sea

carlsbad mussels 26
tomato shallot broth | saffron aioli | garlic toast

roasted salmon 35
parsnip purée | vanilla leek and shallot ragout
port reduction

grilled swordfish sandwich 28
lemon herb aioli | baby greens | ciabatta bun | french fries

* Wine corkage \$30 per bottle (not available for single alcohol)

Executive Chef Lewis Butler