


TO BEGIN...


Seasonal Fruits and Berries	19
Banana Bread, Honey-Strawberry Yogurt or Cottage Cheese	
Jumbo Gulf Shrimp Cocktail	21
Blend of Avocado and Cucumber, Horseradish, Lemon Juice, and Cocktail Sauce	
Crispy Dungeness Crab Cakes	19
Mango Salsa, Chipotle Rémoulade	
Herb-Crusted and Seared Ahi Tuna	21
Asian Salad, Pickled Ginger and Wasabi, Soy Sauce, with a Hoisin Vinaigrette Served Over Baby Greens	
Tempura-Battered Chicken Strips	15
Spiced Honey-Mustard Dipping Sauce, French Fries	
Mosaic Nachos	19
Pinto Beans, Tomatoes, Olives, Scallions, Guacamole, Sour Cream, Mozzarella and Jack Cheese, Fire-Roasted Tomato Salsa	
Add Chicken 23 Add Steak or Shrimp 25	
Grilled Romesco Flatbread	20
Spanish Chorizo, Goat & Mozzarella Cheeses, Basil, Romesco Sauce	
Vegetarian- Roasted Garlic Hummus, Grilled Onions, Zucchini, Yellow Squash, Japanese Eggplant, and Roasted Red Bell Peppers	20

SOUPS AND SALADS...

Roasted Organic Heirloom Tomato Gazpacho Dungeness Crabmeat, Lemon Oil, Served Chilled	21
Chicken Tortilla Soup Shredded Chicken, Tomato Broth, Cotija Cheese, Corn, Avocado, and Crispy Tortilla Strips	16
Organic Mixed Baby Greens Asparagus, Vine-Ripened Tomatoes, Pears, Goat Cheese and Candied Walnuts Balsamic Basil Vinaigrette	19
Hearts of Romaine Salad Parmigiano-Reggiano Cheese, Garlic Croutons, Cherry Tomatoes, Creamy Garlic Dressing Add Grilled Chicken 23 Add Grilled Gulf Shrimp 25	19
New York Steak Cobb Salad Tomato, Avocado, Garlic Croutons, Applewood-Smoked Bacon Hard-Boiled Egg and Maytag Blue Cheese, Spanish Sherry Vinaigrette Steak Prepared Medium-Rare	28
Grilled Maine Lobster and Organic Greens Mango, Oven-Dried Tomatoes, Asparagus, Avocado and Grapefruit Wedges Citrus Vinaigrette	33
Grilled Salmon Salad Balsamic Glazed Salmon topped with a Tomato Marmalade, Baby Spinach, Green Beans Cherry Tomatoes, Israeli Couscous, and Shallots Olive Oil and Balsamic Vinegar	27

SANDWICHES...

Local Halibut Tacos	25
Cabbage, Pico de Gallo, Cotija Cheese, Lime Cream Sauce, and Avocado Salsa, Served with Tortilla Chips, Guacamole, and Pinto Beans	
Avocado Pita	20
Tomato, Jicama, Beets, Carrots, Daikon Sprouts, and Lemon-Herb Dressing, all in a Whole Wheat Pita Terra Chips and Baby Greens	
Grilled Vegetable Wrap	20
Spinach Flour Tortilla, Mozzarella, Vine-Ripened Tomatoes, Roasted Vegetables Hass Avocado and Alfalfa sprouts, with a Basil Pesto Sauce Terra Chips and Baby Greens	
Blackened Mahi Mahi Sandwich on a Kaiser Roll	27
Avocado, Red Onion, Tomato, Watercress, Dill Caper Aioli Terra Chips and Baby Greens	
Mosaic “Prime” Burger on a Sesame Seed Bun	22
Butter Lettuce, Vine-Ripened Tomato, Caramelized Onions Choice of: Maytag Blue, New York Cheddar, American, or Swiss Cheese Thyme Fries or Baby Greens	
 Tempeh Pita	24
Vine-Ripened Tomato, Cucumber, Romaine Lettuce, Olives Tempeh Marinade and Soy Tzatziki Sauce Terra Chips and Baby Greens	

<p>Grilled Natural Chicken “Burger” on a Multi-Grain Whole Wheat Bun Baby Arugula, Tomatoes, Basil and Fresh Mozzarella, Sun-Dried Tomato Aioli Terra Chips and Baby Greens</p>	22
<p>Pork Carnitas Sandwich on Mexican Telera Bread Pork Carnitas, Pickled Carrots, Guacamole, Pinto Beans, and Queso Fresco, With a Green Tomatillo Avocado Salsa Thyme Fries or Baby Greens</p>	24
<p>Grilled New York Steak Sandwich on French Bread Shiitake Mushrooms, Roasted Red Bell Peppers, Grilled Onions and Mozzarella, Whole Grain Mustard Aioli Onion Rings and Baby Greens</p>	28
<p>Teriyaki Chicken Sandwich on a Sesame Seed Bun Grilled Pineapple and Asian Slaw, Hoisin Mayonnaise Thyme Fries or Baby Greens</p>	21
<p>Grilled Lobster Wrap Grilled Maine Lobster, Applewood-Smoked Bacon, Avocado, Yellow Vine-Ripened Tomatoes, Watercress, Roasted Red Bell Pepper, Dill Caper Aioli, Whole Wheat Flour Tortilla Thyme Fries or Baby Greens</p>	33
<p>Laguna Club Smoked Turkey, Bacon, Avocado, Vine-Ripened Tomatoes, Butter Lettuce, Mayo, 3 Slices of Wheat Bread Thyme Fries or Baby Greens</p>	19
<p> Soba Noodle and Organic Tofu Stir-fry Soba Noodles, Baby Bok Choy, Shiitake Mushrooms, Snow Peas and Julienne Carrots Sesame Glazed Tofu with a Soy Ginger Sauce</p>	29

☉At Montage Laguna Beach, the culinary arts are a prized masterpiece. In that spirit, we offer a tastefully designed selection of organic spa cuisine. Chef Omar Gonzalez has created a menu that offers a variety of exciting tastes and textures using the freshest regional organic ingredients ~ excluding any animal derived components or processed foods.

SPECIALTY COFFEE...

14

B-52

Baileys, Grand Marnier and Kahlua

Italian Coffee

Frangelico and Amaretto

Nuts and Berries

Frangelico and Chambord

Tiramisu

Dooley's, Kahlua, Bailey's and Stoli Vanil

Irish Coffee

Bailey's and Jameson's Irish Whiskey

Chocolate Raspberry Brownie

Godiva Dark Chocolate and Chambord

Keoke Coffee

Kahlua and Hardy's Brandy

French Leprechaun

Bailey's and Grand Marinier

Heath Bar

Dooley's and Godiva Dark Chocolate

Toasted Almond

Amaretto and Kahlua

Nutty Irishman

Bailey's and Frangelico

COFFEE...

Espresso 6

Double Espresso 7

Latte 6

Cappuccino 6


Mocha 6

Hot Chocolate 6

Coffee 6

Evolution Tea 6

MOSAIC DESSERTS...

Mosaic	10
Strawberry, Chocolate, Vanilla, Cappuccino and Banana Ice Creams on Oreo Crust Topped With Macadamia Nuts and Chocolate Sauce	
S'mores Cake	10
Layers of Graham Cracker Sponge Cake, Milk Chocolate Ganache and Cream, Served with Homemade Graham Cracker and Milk Chocolate Sauce	
Chocolate Chip Cookie Sundae	10
Jumbo Chocolate Chip Cookie Served with Vanilla Ice Cream, Whipped Cream, Hot Fudge, Candied Almonds, and a Maraschino Cherry	
Organic Madagascar Vanilla Crème Brulee	10
Served with Fresh Berries and Sugar Cookie Sticks	
Chocolate Truffle Cake	10
Warm Cake with a Liquid Chocolate Truffle, Dulce De Leche Sauce, and Vanilla Ice Cream	
 Lime Marinated Strawberries	10
Lime Sorbet	