

# WATERLINE

NEWPORT BEACH

## VEGETARIAN

**CHILLED ENGLISH PEA SOUP**  
Meyer lemon 10

**AVOCADO FRIES**  
yellow curry sauce, sweet & sour dipping sauce 9

**COBB SALAD**  
organic mixed greens, avocado, hard boiled egg, tomato, cucumber, radish and honey balsamic vinaigrette 15

**LINGUINI MARINARA**  
linguini, marinara sauce 25

**TACOS**  
creamy chipotle sauce, cabbage, pico de gallo, avocado, corn tortillas 17

**HOUSE ROLL**  
daikon sprout, avocado, cucumber, soy paper, chipotle dipping sauce & yuzu soy vinaigrette 15

**CAESAR SALAD**  
romaine lettuce, parmesan cheese, croutons, honey balsamic vinaigrette 11

**LINGUINI MARINARA**  
linguini, marinara sauce 25

## VEGAN

**HOUSE ROLL**  
daikon sprout, avocado, cucumber, soy paper & yuzu soy vinaigrette 15

**CROWS PASS FARM KALE SALAD**  
Za'atar almonds, grapes, meyer lemon dressing 16

**LINGUINI MARINARA**  
linguini, marinara sauce 25

## VEGETARIAN DESSERTS each 9

**CARROT CAKE**  
carrot cake, carrot spirals, mascarpone ice cream, caramel

**CHOCOLATE TRIO**  
milk chocolate foam, white chocolate mousse, flourless chocolate cake, mint coulis

**STRAWBERRIES & CREAM**  
vanilla cream, strawberry foam, strawberry ice cream, fresh berries

**YUZU & BASIL**  
yuzu lemon curd, basil coulis, meringue, sable

## GLUTEN FREE

**TUNA TARTAR**  
tonato sauce, tomato, olive dust, micro basil 15

**CRAB & CORN CHOWDER**  
corn soup, Dungeness crab 11

**LOBSTER SALAD**  
Maine lobster, avocado, grapefruit, almonds, jalapeno vinaigrette 20

**CROWS PASS FARM KALE SALAD**  
Za'atar almonds, feta, grapes, meyer lemon dressing, grilled swordfish 19

**LOCAL HALIBUT BLT**  
grilled local halibut, bacon, arugula, avocado, heirloom tomato, lemon aioli 26

**BBR CLASSIC MARINER SALAD**  
smoked salmon, lump crab meat, seared ahi, shrimp, lobster, hard boiled egg, red onion, iceberg lettuce, 1000 island dressing & cocktail sauce 30

**COBB SALAD**  
organic mixed greens, rotisserie turkey, bacon, avocado, hard boiled eggs, tomato, cucumber, radish & honey balsamic vinaigrette 18

**FLAT IRON STEAK SALAD**  
Brandt farms (7 oz.) flat iron steak, Brussels sprouts, Broccoli rabe, mache, arugula, Marcona almonds, buttermilk ranch dressing 28

**MAHI MAHI TACOS**  
creamy chipotle sauce, cabbage, pico de gallo, avocado, corn tortillas 18

## GLUTEN FREE DESSERTS

**FOIE GRAS ICE CREAM** huckleberries 13

**STRAWBERRIES & CREAM** vanilla cream, strawberry foam, strawberry ice cream, fresh berries 9

**YUZU & BASIL** yuzu lemon curd, basil coulis, meringue 9

Lunch 2016

Executive Chef Rachel Haggstrom

Chef De Cuisine Sam Green

Pastry Chef Alicia Fernandez

Waterline is committed to serving natural and organic produce featuring fresh, local California products

An automatic 18% gratuity will be added to parties of 8 or larger