

## LUNCH

### STARTERS

**FRESH ROMA TOMATO BRUSCHETTA \$12.00**

Marinated with 12-yea- old balsamic vinegar, shaved  
Parmigiano-Reggiano, grilled Ciabatta  
With Laura Chenel goat cheese \$13.00

**AHI TOWER \$20.00**

Sushi grade Ahi, Dijon aioli, sliced freshly baked  
baguette

**FILE MIGNON CARPACCIO \$19.00**

Baby arugula, capers, shaved red onions, horseradish  
aioli

**CRISPY CALAMARI \$18.00**

Housemade marinara, spicy remoulade, parsley pesto

**POMMEREY SHRIMP \$24.00**

Chardonnay, shallots, garlic, sweet cream, Pommery  
mustard

**ITALIAN SAMPLER PLATTER \$25.00**

Calamari, Roma tomato bruschetta and artichoke dip

**TUSCAN ANTIPASTI \$20.00**

Toscana salami, dry cured prosciutto, mixed olives,  
Parmigiano-Reggiano  
Any single item \$8.00

**BERKSHIRE KUROBUTA PORK MEATBALLS &  
GRILLED CIABATTA \$15.00**

**FRESH SPINACH & RICOTTA RAVIOLI \$12.00**

Housemade marinara Hearty meat sauce \$15.00

### SOUPS AND SALADS

**HOUSEMADE SOUP OF THE DAY \$8.00**

**CIOPPINO SOUP \$12.00**

Fresh Halibut, shrimp & black Canadian mussels

**SPAGHETTINI HOUSE SALAD \$10.00**

Creamy Parmesan, balsamic vinaigrette or Blue  
cheese dressing

**CHOPPED CHICKEN SALAD \$20.00**

Apples, cranberries, apple honey smoked bacon,  
candied walnuts, Bleu cheese dressing

**SEARED AHI SALAD \$24.00**

Sushi grade Ahi, avocado, shaved red onion, cilantro  
vinaigrette

**CHICKEN COBB SALAD \$20.00**

Apple honey smoked bacon, mushrooms, Bleu cheese  
crumbles, creamy Parmesan dressing

**GRILLED WILD ALASKAN SOCKEYE  
SALMON SALAD \$24.00**

Tomatoes, avocados, ginger dressing

**MANGO SEAFOOD SALAD \$24.00**

Blackened shrimp, Alaskan King Crab, Australian  
lobster, baby spinach, mango dressing

**CLASSIC CAESAR SALAD SM \$10.00 • LG \$14.00**

Crostini croutons & Parmigiano- Reggiano cheese  
Grilled chicken Caesar \$16.00  
Grilled salmon Caesar \$24.00  
Jumbo shrimp Caesar \$22.00

### SANDWICHES

**SLICED RIB-EYE STEAK SANDWICH \$18.00**

Provolone cheese, mushrooms, caramelized onions  
and baby arugula, Sea salted potato chips

**ROASTED TURKEY SANDWICH \$16.00**

Caramelized onions, sun dried tomatoes, provolone  
cheese, Sea salted potato chips

**BLT & AVOCADO \$16.00**

Apple honey smoked bacon, Calabrian pepper aioli,  
Boston lettuce, heirloom tomatoes,  
Sea salted potato chips

**HARRIS RANCH ALL NATURAL BURGER \$16.00**

Provolone cheese, baby arugula, caramelized onions,  
Sea salted French fries & sweet potato fries

## PASTA

|   |                |
|---|----------------|
| <b>PENNE PASTA WITH GARLIC CREAM SAUCE</b>                                  | <b>\$22.00</b> |
| Roasted chicken, wild mushrooms, sun-dried tomatoes                         |                |
| <b>BOWTIE PASTA WITH GARLIC BUTTER SAUCE</b>                                | <b>\$22.00</b> |
| Sautéed spicy grilled chicken, artichoke hearts, tomatoes, capers, broccoli |                |
| <b>PENNE PASTA WITH TOMATO VODKA CREAM SAUCE</b>                            | <b>\$22.00</b> |
| Pulled roasted chicken, sautéed tomatoes                                    |                |
| <b>BUTTERNUT SQUASH RAVIOLI</b>   | <b>\$20.00</b> |
| Brown butter sage sauce   |                |
| <b>SPAGHETTINI WITH KUROBUTA PORK MEATBALLS</b>                             | <b>\$22.00</b> |

|  |                |
|--|----------------|
| <b>LEMON SHRIMP TAGLIATELLE</b>  | <b>\$24.00</b> |
| Organic arugula, baby heirloom tomatoes, lemon beurre blanc                          |                |
| <b>PESTO BOWTIE PASTA</b>  | <b>\$22.00</b> |
| Lemon herb grilled chicken, goat cheese, assorted seasonal vegetables, spinach pesto |                |
| <b>FETTUCINE AND ITALIAN SAUSAGE</b>   | <b>\$22.00</b> |
| Light tomato sauce, white wine, mushrooms & caramelized onions                       |                |
| <b>SHELL PASTA, LOBSTER, SHRIMP, DIVER SCALLOPS AND ALASKAN KING CRAB</b>            | <b>\$29.00</b> |
| Tarragon Chardonnay cream sauce  |                |

## MAIN COURSES

|  |                |
|--|----------------|
| <b>BREADED PAN FRIED CHICKEN BREAST</b>                                      | <b>\$24.00</b> |
| Buttermilk mashed potatoes, seasonal vegetables, lemon butter sauce          |                |
| <b>PRIME PORK CHOP</b>   | <b>\$29.00</b> |
| Cider brined & slow roasted, Gorgonzola mashed potatoes, Shady Apple compote |                |
| <b>HORSERADISH CRUSTED WILD ALASKAN HALIBUT</b>                              | <b>\$36.00</b> |
| Roasted sweet potatoes, green beans, fresh lemon butter                      |                |
| <b>JUMBO SHRIMP SCAMPI</b>   | <b>\$32.00</b> |
| Fresh asparagus, garlic butter sauce   |                |
| <b>CARAMELIZED WILD ALASKAN SOCKEYE SALMON</b>                               | <b>\$32.00</b> |
| Cilantro & ginger marinade, Jasmine rice, asparagus, lemongrass beurre blanc |                |

|  |                              |
|--|------------------------------|
| <b>PARMESAN CRUSTED CHILEAN SEA BASS</b>                                   | <b>\$36.00</b>               |
| Buttermilk mashed potatoes, baby squash, lemon butter sauce                |                              |
| <b>16 OZ. BONE- IN RIB-EYE STEAK</b>                                       | <b>\$36.00</b>               |
| Port wine reduction, sautéed spinach, Gorgonzola mac & cheese              |                              |
| <b>8 OZ. FILET MIGNON</b>  | <b>\$32.00</b>               |
| Sweet butter and sea salt, buttermilk mashed potatoes, seasonal vegetables |                              |
| <b>NEW ZEALAND LAMB RACK</b>   | <b>Half 32.00 Full 39.00</b> |
| Port wine reduction, cheesy scalloped potatoes, sautéed spinach            |                              |

## SIDES FOR THE TABLE

|   |               |
|---|---------------|
| <b>Gorgonzola mac &amp; cheese with fresh broccoli</b>            | <b>\$8.00</b> |
| <b>French fries, sweet potato fries with sea salt</b>             | <b>\$8.00</b> |
| <b>Sautéed Brussels sprouts</b>                                   | <b>\$8.00</b> |
| <b>Potato chips with sea salt &amp; Blue cheese dipping sauce</b> | <b>\$8.00</b> |

|   |               |
|---|---------------|
| <b>Cheesy scalloped potatoes</b>                                  | <b>\$8.00</b> |
| <b>Grilled vegetables, olive oil, sea salt &amp; garlic aioli</b> | <b>\$8.00</b> |
| <b>Fresh spinach, sautéed artichoke hearts &amp; green olives</b> | <b>\$8.00</b> |

## BRICK OVEN PIZZA

**MARGHERITA PIZZA** \$12.00

Fresh housemade Mozzarella, crushed tomatoes, basil, extra virgin olive oil, sea salt

**FOCACCIA AL FORMAGGIO** \$12.00

Stuffed with Sewedish Fontina & served with marinara

**FLAT BREAD** \$12.00

Wood Barrel Feta, housemade Mozarella, baby heirloom tomatoes, basil

**PROSCIUTTO AND ARUGULA** \$14.00

Prosciutto, arugula, fresh housemade Mozzarella, extra virgin olive oil

**WHITE PIZZA** \$14.00

Fresh housemade Mozzarella, fresh spinach, roasted garlic, crushed red pepper

**PEPPERONI** \$14.00

Marinara, fresh housemade Mozzarella, sliced Italian pepperoni

**ITALIAN SAUSAGE AND MUSHROOM** \$14.00

Fresh housemade Mozzarella, Italian sausage, mushrooms, sliced red onion

**BARBECUE CHICKEN** \$14.00

Roasted chicken, tangy BBQ sauce, fresh housemade Mozzarella, chopped red onion, cilantro

## DESSERTS

**CHOCOLATE SOUFFLÈ CAKE** \$9.00

Dark Callebaut Belgian chocolate, crème anglaise & vanilla bean ice cream

**CRÈME BRULEE** \$8.00

Whole vanilla bean custard, caramelized sugar & fresh berries

**BREAD PUDDING** \$8.00

Rum sauce & vanilla bean ice cream

**WHITE CHOCOLATE CHEESECAKE** \$8.00

Guava & blackberry sauce, fresh berries

**APPLE COBLER** \$9.00

Vanilla ice cream & crème anglaise

**PEAR TART** \$8.00

Pine nut crust, crème anglaise, caramel & vanilla ice cream

**HOUSE MADE BUTTERSCOTCH PUDDING** \$9.00

Caramel sauce & sea salt, shortbread cookies

**MANGO SORBET** \$6.00

Crunchy almond biscotti, guava sauce

**CHOCOLATE, CHOCOLATE, CHOCOLATE** \$9.00

Chocolate pot de crème, chocolate Häagan-Dazs ice cream & chocolate mascarpone cake

**DESSERT SAMPLER** \$12.00

Mini butterscotch pudding, crème brulee & chocolate pot de crème

**DESSERT BITES** \$5.00

Your choice of Chocolate pot de crème, butterscotch pudding, chocolate Häagan-Dazs ice cream or vanilla bean Häagan-Daz ice cream.



3005 Old Ranch Parkway  
Seal Beach, California 90740  
562-596-2199

Email This Menu At: [www.YourRc.com](http://www.YourRc.com)

## DINNER

### ITALIAN WOOD BURNING OVEN

#### MARGHERITA PIZZA

#### FOCACCIA AL FORMAGGIO

Stuffed with Swedish Fontina & served with marinara

## STARTERS

#### FRESH ROMA TOMATO BRUSCHETTA \$12.00

Marinated with 12-year-old-balsamic vinegar, shaved  
Parmigiano-Reggiano, grilled Ciabatta  
With Laura Chenel goat cheese crumbles \$11.00

#### AHI TOWER \$20.00

Sushi grade Ahi, Dijon aioli, sliced baguette

#### FILE MIGNON CARPACCIO \$19.00

Baby arugula, capers, shaved red onions, horseradish  
aioli

#### CRISPY CALAMARI \$18.00

Housemade marinara, spicy remoulade, parsley pesto

#### POMMERY SHRIMP \$24.00

Sauteed with garlic butter & white wine, Pommery  
mustard sauce

#### ITALIAN SAMPLER PLATTER \$25.00

Calamari, Roma tomato bruschetta, artichoke dip

#### TUSCAN ANTIPASTI \$20.00

Toscana salami, dry cured prosciutto, mixed olives,  
Parmigiano-Reggiano.  
Any single item \$8.00

#### BERKSHIRE KUROBUTA PORK MEATBALLS & GRILLED CIABATTA \$15.00

## SOUPS AND SALADS

#### HOUSEMADE SOUP OF THE DAY \$8.00

#### CIOPPINO SOUP \$12.00

Fresh Halibut, shrimp & black Canadian mussels

#### WEDGE SALAD \$12.00

Blue cheese crumbles, shaved onions, apple honey  
smoked bacon

#### CAPRESE SALAD \$12.00

Beefsteak tomatoes, Buffalo mozzarella, basil pesto  
With avocado \$14.00

#### MAYTAG BLEU CHEESE APPLE WALNUT SALAD \$12.00

Dried cranberries, candied walnuts

#### CLASSIC CAESAR SALAD \$11.00

Crostini croutons & Parmigiano- Reggiano cheese

#### SPAGHETTINI HOUSE SALAD \$10.00

Creamy Parmesan, balsamic vinaigrette or Bleu  
cheese dressing

# Spaghettini

FINE DINING & ENTERTAINMENT

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562-596-2199

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## PASTA

- PENNE PASTA WITH GARLIC CREAM SAUCE** \$22.00  
Pulled roasted chicken, wild mushrooms, sun-dried tomatoes
- BOWTIE PASTA WITH GARLIC BUTTER SAUCE** \$22.00  
Spicy grilled chicken, artichoke hearts, tomatoes, capers, broccoli
- PENNE PASTA WITH VODKA CREAM SAUCE** \$22.00  
Pulled roasted chicken, sautéed tomatoes
- BUTTERNUT SQUASH RAVIOLI** \$20.00  
Brown butter sage sauce
- SPAGHETTINI WITH KUROBUTA PORK MEATBALLS** \$22.00

- LEMON SHRIMP TAGLIATELLE** \$24.00  
Organic arugula, baby heirloom tomatoes, lemon beurre blanc
- PESTO BOWTIE PASTA** 22.00  
Lemon herb grilled chicken, goat cheese, assorted seasonal vegetables, spinach pesto
- FETTUCINE AND ITALIAN SAUSAGE** \$22.00  
Light tomato sauce, white wine, mushrooms & caramelized onions
- SHELL PASTA, LOBSTER, SHRIMP, DIVER SCALLOPS AND ALASKAN KING CRAB** \$29.00  
Tarragon Chardonnay cream sauce

## MAIN COURSES

- BREADED PAN-FRIED CHICKEN BREAST** \$24.00  
Buttermilk mashed potatoes, seasonal vegetables, lemon butter sauce
- PRIME PORK CHOP** \$29.00  
Cider brined & slow-roasted, Gorgonzola mashed potatoes, Shady Apple compote
- HORSERADISH CRUSTED WILD ALASKAN HALIBUT** \$38.00  
Roasted sweet potatoes, green beans, fresh lemon butter
- JUMBO SHRIMP SCAMPI** \$32.00  
Fresh asparagus, garlic butter sauce
- CARAMELIZED WILD ALASKAN SOCKEYE SALMON** \$34.00  
Cilantro & ginger marinade, Jasmine rice, asparagus, lemongrass beurre blanc

- PARMESAN CRUSTED CHILEAN SEABASS** \$39.00  
Buttermilk mashed potatoes, baby squash, lemon butter sauce
- 16 OZ. BONE-IN RIB EYE STEAK** \$39.00  
Port wine reduction, sautéed spinach, Gorgonzola mac & cheese
- 8 OZ. FILET MIGNON** \$39.00  
Sweet butter and sea salt, buttermilk mashed potatoes, seasonal vegetables
- NEW ZEALAND LAMB RACK** Half 32.00 Full 39.00  
Port wine reduction, cheesy scalloped potatoes, sautéed spinach

## SIDES FOR THE TABLE

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|--|--------|--|--------|
| Gorgonzola mac & cheese with fresh broccoli            | \$8.00 | Cheesy scalloped potatoes                              | \$8.00 |
| French fries, sweet potato fries with sea salt         | \$8.00 | Grilled vegetables, olive oil, sea salt & garlic aioli | \$8.00 |
| Sautéed Brussels sprouts                               | \$8.00 | Fresh spinach, sautéed artichoke hearts & green olives | \$8.00 |
| Potato chips with sea salt & Blue cheese dipping sauce | \$8.00 |  |        |

## DESSERTS

### CHOCOLATE SOUFFLÉ CAKE

Dark Callebaut Belgium chocolate, served with Crème Anglaise and vanilla bean ice cream

### CRÈME BRULEE

whole vanilla bean custard with caramelized sugar topping and mixed berries

### BREAD PUDDING

with rum sauce and vanilla bean ice cream

### WHITE CHOCOLATE CHEESECAKE

Fresh strawberries and strawberry sauce

### APPLE COBBLER

Vanilla ice cream & crème anglaise

### PEAR TART

Pine nut crust, crème anglaise, caramel & vanilla ice cream

### HOUSEMADE BUTTERSCOTCH PUDDING

Caramel sauce & sea salt, shortbread cookies

### MANGO SORBET

With Crunchy Almond Biscotti

### CHOCOLATE, CHOCOLATE, CHOCOLATE

A trio of chocolate pot de crème, chocolate Häagen Dazs ice cream and chocolate mascarpone cake

### DESSERT SAMPLER

Mini butterscotch pudding, crème brulee & chocolate pot de crème

### DESSERT BITES

Your choice Chocolate pot de crème, Tiramisu, Chocolate Häagen Dazs ice cream or Vanilla Bean Häagen Dazs ice cream