



THE  
PINK  
BEACH  
CLUB  
AT THE LOREN

WINTER 2026

for the table

DAILY FOCACCIA v  
• 12 •

FRESH OYSTERS  
pepper mignonette, red wine vinegar GF  
• 28 •

GRILLED WILD PRAWNS  
garlic, tomato, lime, aleppo GF  
• 30 •

FALAFEL  
tzatziki v  
• 18 •

TUCKERS FARM GOAT CHEESE  
fig, walnut bread v, N  
• 16 •

ROASTED CAULIFLOWER  
walnut, labneh, date vinaigrette v, N, GF  
• 24 •

ROASTED BUTTERNUT WHIP  
tfaya condiment v  
• 19 •

BIANCA FLATBREAD  
mushroom, onion, goat cheese, truffle béchamel v  
• 17 •

LAMB KOFTA  
pita, garlic tahini sauce  
• 28 •

starters

ENDIVE GREENS  
clementine, blue cheese,  
pecan, pomegranate v, N  
• 21 •

OCTOPUS  
spiced seafood relish  
• 26 •

JUMBO CRAB  
SPREAD  
grilled sourdough  
• 20 •

SCALLOPS  
confit leek, bacon,  
champagne GF  
• 34 •

PORK BELLY  
potatoes, mustard,  
raclette cheese sauce GF  
• 25 •

sea to the table

SPINY LOBSTER ROCKEFELLER  
spinach, bacon, mozzarella, sauce americaine GF  
• 75 •

ROCKFISH CONFIT  
roasted savoy cabbage, potatoes, sauerkraut sauce GF  
• 52 •

GRILLED CATCH OF THE DAY  
choice of sauce GF  
• MP •

WHOLE RED SNAPPER  
choice of two sauces GF  
• 135 •

SAUCES

- champagne beurre blanc
- lemon & thyme
- kale chimichurri
- americaine
- sauerkraut

entrees

RICOTTA & LEMON AGNOLOTTI  
butternut, kale, parmesan v  
• 38 •

ROASTED CHICKEN BREAST  
parsnip, raisin, farro, comte & walnut sauce N  
• 44 •

HONEY SPICED DUCK BREAST  
endive, fennel, pistachio, orange, duck jus N, GF  
• 49 •

WINTER TRUFFLE RISOTTO  
spinach, wild mushrooms, parmigiano reggiano v, GF  
• 40 •

ROASTED BEETROOT  
baba ghanoush, dukkha VG, N, GF  
• 36 •

CERTIFIED ANGUS FILET MIGNON  
foie gras, brioche, spinach,  
mushroom, tamarind veal jus  
• 115 •

BUTCHER'S CUT  
• MP •

sides

FARM GREEN  
SALAD  
lemon vinaigrette VG, GF  
• 17 •

BRUSSELS  
SPROUTS  
bacon, apple butter GF  
• 16 •

POMMES  
PUREE  
v, GF  
• 18 •

CHARRED LEEKS  
stracciatella, dukkha v, N  
• 18 •

GARLIC &  
ROSEMARY FRIES v  
• 14 •

v vegetarian    VG vegan    GF gluten free    N contains nuts

The Loren Roots Imperative is a reforestation non-profit created to help us give back to the world more than we take from it. We'll achieve this by acquiring over 50,000 bio-diverse acres and planting 10 million hardwood trees consuming over ten times the carbon dioxide we produce. A 2% contribution will be added to your bill—a small amount towards helping make a very big difference. A 20% service charge will be automatically added to parties of 8 or more.



Eating raw or undercooked fish, shellfish, eggs, or meat may increase the risk of food borne illnesses. If you have a food allergy, please notify us.