

FROM THE BAR

COCKTAILS

SOUTH PASADENA	24
Hendrick's Gin, Persian Cucumber, Sauvignon Blanc, Lemon, Thyme	
CRYSTAL ROSE	28
Casamigos Cristalino, St Germain, Ruby Red Grapefruit, Orange Bitters	
BELLA NOTTE	25
Absolut Elyx, Frangelico, Bailey's, Espresso	
BRILLIANT	22
Empress Gin, Sparkling Rosé, Lemon	
SAPPHIRE	24
Flor de Cana Rum, Curacao, Agave, Egg Whites	
LA GRANDE CHARTREUSE	25
Gem & Bolt Mezcal, Milagros Tequila, Green Chartreuse, Beet Juice, Honey, Lime	
A LA LOUISIANE	22
Knob Creek Rye, Sweet Vermouth, Benedictine Absinthe, Peychaud's Bitters	
LE GRADE	25
Monkey Shoulder Scotch, Orgeat, Lemon, Red Wine, Egg Whites	

MOCKTAILS

RASPBERRY & FIG JAMAICA	14
Hibiscus, Agave, Lime, Raspberries, Figs	
LAVENDER LEMONADE	14
Butterfly Pea-Flower Tea, Lemon, Lavender Bitters	

CRAFT BEER

BAVIK 'SUPER PILS'	10
Pilsner 5.2% Abv Belgium	
BIRRA FRIULI	12
Lager 4.7% Abv Italy	
STONE DELICIOUS	12
India Pale Ale 7.7% Abv Escondido	
UNIBROUE 'La Fin du Monde'	14
Tripel Ale 9% Abv Canada	

WINES BY THE GLASS

SPARKLING

BRUT Breathless Wines Healdsburg, Sonoma NV ∞	21
ROSÉ Pierre Sparr Alsace, France 2021	20
BLANC DE NOIRS J.B Hery "Héritage" Brut Vallée de la Marne, Champagne, France NV ∞	31
RÉSERVE BRUT Telmont Champagne, France NV	36

WHITE

SAUVIGNON BLANC Stoneleigh, Marlborough, New Zealand 2022	19
SANCERRE Domaine Jean-Paul et Jean-Luc Millet, Sancerre, France 2022	25
CHABLIS Dominique Collet Chablis, France 2022	24
ALIGOTÉ Domaine Moutard et Diligent "Qu'est Que C'est Aligoté" Burgundy, France 2021 ∞	20
WHITE BURGUNDY Domaine Sorin Coquard Burgundy, France 2021 ∞	21
CHARDONNAY Paul Hobbs Chardonnay, Russian River Valley, Sonoma 2019	28
CHARDONNAY Stonestreet Estate Alexander Valley, Sonoma 2019	36

SKIN CONTACT

ROSÉ Triennes, Provence, France 2021	20
APULIAN WHITE BLEND Lasorte Cuadra "Silos" Valle d'Itria, Puglia, Italy 2021 ∞	18
ORANGE PINOT GRIGIO Borgo Savaian "Aransat" Friuli, Italy 2021 ∞	17

RED

MERLOT BLEND Quarter Acre Hawke's Bay, New Zealand 2022	24
MERLOT Château Moulin De La Grangère, St-Emilion Grand Cru, 2019	23
PINOT NOIR Maggy Hawk Estate Anderson Valley 2020	50
PINOT NOIR Melville Sta Rita Hills 2021	26
TEMPRANILLO Aster, Ribera Del Duero, Spain 2019	25
CABERNET SAUVIGNON BLEND Leviathan, California 2019	27
NEBBIOLO Perla Terra, Barolo, Piedmont, 2018	30
NEBBIOLO Acri, San Diego County 2019 ∞	21
CABERNET SAUVIGNON Grgich Hills Estate, Napa Valley 2018	35
CABERNET SAUVIGNON Mt. Brave Mount Veeder, Napa Valley 2019	64

∞ **Bottle Reuse Program**

The Langham Pasadena, recognized for our unwavering commitment to sustainability, introduces a pioneering bottle reuse program. Embracing the historical Milkman model, where glass bottles were collected, sanitized, and reused, we aim to transform wine consumption into a zero-waste experience, taking deliberate steps towards a circular economy.

FIRST COURSE

CAVIAR SERVICE 145 / oz

With special accoutrement

HALF DOZEN OYSTERS 24

Pink Lady Apple Mignonette Granita

HAMACHI CRUDO 26

*Granny Smith & Jalapeño Relish,
Avocado Mousse, Cucumber Espuma*

CAESAR SALAD 24

*White Moroccan Anchovies, Black Olive Croutons,
Cured Egg Yolk, Fig & Anchovy Dressing*

GRILLED WEDGE SALAD 26

*Grilled Iceberg Lettuce, Stilton Blue Cheese,
Candied Bacon, Black Garlic Ranch Dressing*

BEET SALAD 24

*Roasted Golden Baby Beets, Red Beet Spaghetti,
Herbed Goat Cheese, Grapefruit*

THAI LOBSTER BISQUE 22

Kaffir Lime-Whipped Crème Fraîche

CRAB CAKE 26

Leche de Tigre, Meyer Lemon Aioli, Petit Radish Salad

TUNA & CAVIAR 38

*Kaluga Caviar, Tomato Water Dashi,
Marinated Asian Pears, Pickled Hon-Shemeji
Mushrooms, Shiso Oil, Yuzu & Tomato Powder*

CHARRED OCTOPUS 30

*Sugar Snap Peas, Purple Cauliflower, Cherry Heirloom
Tomatoes, Crispy Shallots, Chorizo & Potato Foam*

DRY AGED STEAK TARTARE 28

*Caramelized Onion Purée, Confit Egg Yolk,
Salt & Vinegar Potato Chips*

SCALLOPS 36

*U-10 Hokkaido Scallops, Asparagus, Charcoal Infused
Coral, Bacon & Tomato Ragout, Cordyceps Mushrooms*

JUMBO SHRIMP COCKTAIL 24

Harissa Cocktail Sauce, Grilled Lemon

GRILLED U-6 GAMBAS 38

CHEF'S SPECIALTIES

GREEN OLIVE CRUSTED LAMB LOIN 60

*Pea & Mint Tart, Roasted Cauliflower, Fava Beans,
Rainbow Carrots, Carrot Beurre Blanc*

WOOD-FIRED BRANZINO 60

Guajillo Harissa, Mango Condiment, Onion Curls

LEMON & CORIANDER-CRUSTED SALMON 50

*Orange-Braised Leeks, Spring Onion Purée,
Zucchini & Golden Squash Ragout*

DOUBLE BONE STUFFED PORK CHOP 60

*Green Dragon Apple Chutney, Pancetta Stuffing,
Grilled Cabbage, Bacon Jus*

WHOLE LOBSTER 95

SHAVED TRUFFLES M/P

A 20% Service Charge is added to parties of 6 guests or more.
This Service Charge is distributed entirely to our staff.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

STEAKS

ASPEN RIDGE FARM

GREELEY, COLORADO

FILET MIGNON BLACK ANGUS 8 oz 70

FILET MIGNON PRIME 8 oz 86

RIBEYE PRIME 14 oz 86

NEW YORK PRIME 14 oz 82

DRY AGED NEW YORK PRIME 14 oz 110

CAPE GRIM FARM

TASMANIA, AUSTRALIA

RIBEYE GRASSFED 14 oz 72

NEW YORK GRASSFED 14 oz 60

ICON WAGYU FARM

TASMANIA, AUSTRALIA

NEW YORK WAGYU 14 oz 100

RIBEYE WAGYU 14 oz 128

TOMAHAWK WAGYU 40 oz 340

MOYER FARM

SOUDERTON, PENNSYLVANIA

PORTERHOUSE PRIME 32 oz 155

BONE-IN RIBEYE PRIME 32 oz 166

SAUCES

FIRST SAUCE INCLUDED, EXTRA SAUCE 6

WHISKEY INFUSED BORDELAISE

Two-Day Veal Stock & Red Wine Reduction

TABASCO BEARNAISE

BONE MARROW CHIMICHURRI

STILTON BLUE CHEESE FONDUE

ROYCE'S R-1 STEAK SAUCE

SIDES

LOADED BAKED POTATO 18

*Potato Mousse, Crispy Potato Skins,
Bacon Crumble, five Cheese Fondue*

STREET CORN POLENTA 14

Pickled Red Onion, Charred Yellow Corn

SAUTÉED ASPARAGUS 20

Pickled Fresno Chili, Preserved Lemon Aioli

FIVE CHEESE MAC & CHEESE 16

Brown Butter Breadcrumbs

ROASTED WILD MUSHROOMS 20

Fine Herbs, Aged Sherry Vinegar

CRISPY BRUSSELS SPROUTS 18

Bacon Vinaigrette, Fresh Herbs

WOOD-FIRED BROCCOLINI 20

*Manchego Cheese, Calabresse Peppers,
Yellow Pepper Romesco Sauce*

POMME PURÉE 14

DUCK FAT FRIES 16

Tossed in Duck Fat & Garlic

TRUFFLED FRENCH FRIES 20

Royce Chef—Jorge Delgado | Royce Manager—Alan Manes