

THE *Whisper*
RESTAURANT and LOUNGE

DINNER 2019

SMALL PLATES

small plates meant to be shared

Popcorn

sea salt, parsley 6
add truffle oil 2

Whisper Truffle Fries

parsley, truffle ranch 12

Tuna Tartar

avocado, scallion, nori dynamite sauce,
sesame wasabi slaw 15

Housemade Hummus

grilled garlic-herb flatbread, sumac &
cucumber salad 13

Truffle Mushroom Flatbread

mozzarella, roasted garlic, thyme, goat
cheese 15

Bacon Pesto Flatbread

mozzarella, bacon, arugula, sun-dried
tomatoes, garlic, onions 16

Crispy Calamari

calamari, marinara sauce and
lemon remoulade 14

Filet Mignon Skewers

sesame baste, brown sugar miso, crispy
garlic 14

Chicken Wings

choice of mango- habanero (spicy), bbq
or lemon-pepper rub, ranch 12

Short Rib Tacos

tomatillo salsa, kimchi slaw, avocado 13

Brussels Sprouts

bourbon cider gastrique, herb goat
cheese 11

Prawn Mac & Cheese

three cheeses, prawns, garlic bread
crumbs \$18

The Whisper Artisan Board

curated selection of local fine cheeses,
charcuterie, condiments, and grilled
bread 19

Please remember, consuming raw or undercooked
meats, poultry, seafood, shellfish, eggs, or unpasteurized
milk may increase your risk for food borne illnesses.

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SOUPS AND SALADS

add chicken +5 / add shrimp +6 / add salmon +8

Soup of the Day

chef's daily selection of seasonal or vegan soup 5/9

Caruso Chopped Salad

salami, chicken, mozzarella, garbanzo beans, pepperoncini,
red wine vinaigrette 17/10

Asian Pear and Winter Squash Salad

roasted honey-nut squash, quinoa, toasted almonds, wild
arugula and kale, watermelon radish, cranberries,
pomegranate vinaigrette 16/9

Seared Ahi Tuna Salad

mixed cabbage, avocado, ponzu - ginger vinaigrette 18

Kale Caesar

baby kale, parmesan, watermelon radish, garlic croutons 14/8

LARGE PLATES

The Whisper Classic Burger

butter lettuce, tomato, house pickles, tillamook white
cheddar, brined peppercorn aioli (add pancetta +2) 17

Fettuccine Pesto

kale and almond pesto, spinach, cherry tomato,
sunflower seeds, shaved parmesan 23

Penne Mediterranean

marinara sauce, kalamata and green olives, fresh herbs,
shaved parmesan 23

Pasture Raised Roasted Half Chicken

mojo marinate, black brown rice, corn, piquillo
peppers, lemon, cilantro 26

Wild Alaskan Salmon

bok choy stir fry, steamed rice, scallions, herb ponzu sauce 27

Grilled Filet Mignon

wild mushroom, baby squash, creamy parsnip puree, herb
truffle butter, demi jus 39

Slow Cooked Angus Beef Short Ribs

horseradish mashed potato, roasted baby carrots,
pickled mustard seeds, chimichurri 29

Sides 9

spicy broccoli
creamed potatoes
sauteed garden vegetables
sauteed spinach
mac & cheese
whisper fries, add truffle ranch for \$1