

THE CULVER HOTEL

Since 1924

Culver Express Lunch

MON-FRI | 11:30-4PM

Our refined, time-conscious prix fixe menu
designed for those on the go | 35 per person

Choice of starter

FRENCH ONION SOUP
Yellow Sweet Onion, Gruyère, Toasted Baguette

PETITE CAESAR SALAD
Romaine, Parmesan, Caesar Dressing

Choice of beverage

HOT OR ICED TEA, SOFT DRINK
OR DRIP COFFEE

Choice of entree

CHICKEN CLUB
Little Gem, Tomato, Avocado, Bacon, Jammy Egg Mayo
Mustard Vinaigrette

SPICY RIGATONI
Vodka Sauce, Basil, Bellwether Farms Ricotta Calabrian Chili
Oil (V)

CULVER GRAINS
Farro & Wild Rice, Snap Peas, Asparagus, Cucumber Puffed
Chickpeas Baby Carrots, Green Goddess Dressing

Lunch

11:30-4PM

Starters

BAGUETTE & BORDIER BUTTER.....12
From our friends across the street

AMERICAN WAGYU TARTARE.....21
Olive Oil, Dijon, Truffle, Hand Cut Yukon Chips

PRAWN COCKTAIL.....19
Cocktail Sauce, Lemon

SPANISH OCTOPUS.....23
Charred Lemon, Nduja Aioli, Chimichurri

FRENCH ONION SOUP.....16
Yellow Sweet Onion, Gruyère, Toasted Baguette

Salads

CAESAR SALAD.....21
Romaine, Parmesan, Caesar Dressing

WEDGE.....18
Point Reyes Blue Ranch, Tomatoes, Bacon Lardons,
Everything Seasoning

CULVER GRAINS.....18
Farro & Wild Rice, Snap Peas, Asparagus, Cucumber,
Puffed Chickpeas Baby Carrots, Green Goddess
Dressing

FALL HARVEST SALAD.....19
Roasted Sweet Potato, Dried Cranberries, Feta, Diced
Apple, Pomegranate Seeds, Crispy Brussels Sprout
Leaves, Toasted Pumpkin Seeds & Date Vinaigrette
+3 Avocado, +10 Chicken, +12 Salmon



Chef's Pick

CURLY FRIES.....10
Smoked Pimentón (V)

Mains

CULVER BURGER.....29
Dry-Aged Beef, Shredded Lettuce, Tomato, Cheddar,
Grilled Onion, Cornichons & Housemade Special Sauce
(Add Bacon +3 Avocado +3)

CHICKEN CLUB.....25
Little Gem, Tomato, Avocado, Bacon, Jammy Egg Mayo,
Mustard Vinaigrette

STEAK FRITES.....45
Grilled American Wagyu Bavette, Rich Peppercorn
Sauce & Crispy Potato Haystacks

MEDITERRANEAN SEA BASS.....38
Frisee Salad, Salsa Macha, Honeycrisp Apple, Celery
Root Puree (GF)

SPICY RIGATONI.....24
Vodka Sauce, Basil, Bellwether Farms Ricotta,
Calabrian Chili Oil (V)
+10 Chicken, +12 Salmon

SPICY MAYO BAKED SALMON.....28
6 oz. Spicy-Mayo Baked Alaskan Salmon, Steamed
White Rice, Cucumber, Sugar Snap Pea & Red Onion
Slaw, Sliced Avocado, Furikake

Beverages

DRIP COFFEE.....6

ESPRESSO.....5

AMERICANO.....6

LITTLE WEST COLD-PRESSED JUICES.....14

GO BIG- Beet, Kale, Carrot, Apple, Wheatgrass, Lemon, Ginger

SUNRISE- Orange, Carrot, Coconut Water, Lemon, Ginger, Turmeric

THE CLOVER- Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime

LATTE/CAPPUCCINO.....7

DOUBLE ESPRESSO.....7

HOUSE TEA SELECTION.....7
Assorted Loose Leaf Sachets

