

THE CULVER HOTEL

Since 1924

Starters

HALF DOZEN OYSTERS.....	24
<i>Chef's selection (Please inquire with your server)</i>	
BAGUETTE & BORDIER BUTTER.....	12
<i>From our friends at Out of Thin Air (V)</i>	
FRENCH ONION SOUP.....	16
<i>Fontina, Gruyere, Chives</i>	
DEVILED EGGS.....	15
<i>Mustard Skyr, Capers, Dill (GF, V)</i>	
SPANISH OCTOPUS.....	23
<i>Charred Lemon, Nduja Aioli, Chimichurri</i>	
PRAWN COCKTAIL.....	19
<i>Cocktail Sauce, Lemon</i>	
TUNA CRISPY RICE.....	21
<i>Crispy Rice, Spicy Mayo Ahi Tuna, Pickled Onion, Micro Cilantro</i>	
AMERICAN WAGYU TARTARE.....	21
<i>Olive Oil, Dijon, Truffle, Hand Cut Yukon Chips</i>	

Salads

WEDGE.....	18
<i>Point Reyes Blue Ranch, Tomatoes, Bacon Lardons, Everything Seasoning</i>	
BURRATA.....	29
<i>Persimmon, Prosciutto, Pomegranate Seeds, Arugula, Pumpkin Seeds, Apple Cider Vinaigrette</i>	
WALDORF SALAD.....	28
<i>Grilled Chicken, Apple, Candied Walnuts, Pomegranate Seeds, Celery, Kale & Frisée, Champagne Vinaigrette</i>	
MARKET GREENS.....	19
<i>Farmers Market Vegetables, Pumpkin Seeds, Date Sherry Vinaigrette (VG)</i>	



A Place to Celebrate

From festive family gatherings and enchanting weddings to inspiring meetings and corporate retreats, we know how to throw a party! Let us bring your vision to life with a perfect blend of classic elegance and modern sophistication. Inquire at events@theculverhotel.com

V for vegetarian | VG for vegan | GF for gluten-free | DF for dairy-free | Fresh, seasonal ingredients sourced from local neighborhood purveyors.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% auto gratuity to parties of 6 or more. A 5% wellness fee is added to all checks to support our staff's health and wellbeing

Mains

CULVER BURGER.....	26
<i>Fiscalini Cheddar, Butter Lettuce, Bread & Butter Pickles, Milk Bun</i>	
CHICKEN PICATTA.....	29
<i>Butter Pan Sauce with Shallots, Garlic, White Wine & Capers</i>	
STEAK FRITES.....	45
<i>Grilled American Waygu Bavette, Wilted Garlic Cress, Au Poivre Sauce</i>	
MEDITERRANEAN SEA BASS.....	38
<i>Frisee Salad, Salsa Macha, Honeycrisp Apple, Celery Root Puree (GF)</i>	
SPICY RIGATONI.....	24
<i>Vodka Sauce, Basil, Bellwether Farms Ricotta, Calabrian Chili Oil (V) (Add Chicken +10)</i>	
BUTTERNUT SQUASH RAVIOLI.....	28
<i>Butternut Squash Ravioli with Roasted Delicata, Brown Butter & Sage</i>	

Sides

HONEY GLAZED CARROTS.....	12
<i>(V)</i>	
CURLY FRIES.....	10
<i>Smoked Pimentón (V)</i>	
BRUSSELS SPROUTS.....	12
<i>Apricot, Crispy Prosciutto, Fresno Chili</i>	
MAC & CHEESE.....	12
<i>Cavatappi, Truffle, Mornay, Fontina</i>	
ROASTED ASPARAGUS.....	12
<i>Béarnaise Sauce (V)</i>	

Fall Special

BRAISED SHORT RIB 42

Pomme Purée, Red Wine Reduction Sauce



Dessert

COFFEE CRÈME BRÛLÉE.....	14
<i>Hawaii Sunshine Orchards Espresso Custard, Caramelized Sugar</i>	
APPLE CRUMBLE.....	14
<i>Cinnamon-Spiced Apple Crumble with Brown Sugar, Butter & Golden Baked Streusel</i>	
SHERRIES & CRÈME.....	16
<i>Double Vanilla Gelato, 30 Years Aged PX Sherry, Drunken Raisins (GF)</i>	
CHOCOLATE FONDANT.....	14
<i>Valrhona Dark Chocolate, Salted Caramel Ice Cream</i>	

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