



## BAGNA CALDA

### Garlic Soaking in a Hot Tub

garlic cloves, oven-roasted in extra virgin olive oil & butter with a hint of anchovy. a wonderful treat for spreading on our house-baked focaccia bread. served at your table in an iron skillet.

8.99

## Sizzling Iron Skillet~Roasted

- Mussels OR Shrimp** sm 14.99 med 19.99 lg 39.99  
**Mussels & Shrimp** med 19.99 lg 39.99  
**Combo** mussels, shrimp & crab 45.99  
**DbI Mussels OR DbI Shrimp & Crab** 45.99  
**DbI Mussels OR DbI Shrimp & DbI Crab** 59.99  
**Super Combo** mussels, shrimp & crab 79.99

(shrimp is peel & eat)



## TUREENS

### Garlic Steamed Clams

sm 24.99 med 39.99 lg 49.99

### Zuppa di Pesce

mussels, crab, fresh fish, calamari & shrimp in a spicy tomato brodetto

sm 29.99 med 49.99 lg 69.99

### Louisiana Shrimp

in a garlic cioppino sauce

sm 18.99 med 29.99 lg 39.99

Add Fettuccine 3.99

## APPETIZERS

- Garlic Roasted Potato Onion Soup** with pastry cap 11.99  
**Garlic Spinach Fontina Fondue** 13.99  
**Garlic Meatballs** 14.99  
**Garlic Roasted Baked Brie** 14.99  
**Popcorn Calamari** sm 14.99 lg 19.99  
**Garlic French Fries** sm 8.99 lg 9.99

### Pizzas

- Pepperoni** 14.99  
**Garlic Pesto & Fontina** 12.99  
**Garlic BBQ Chicken** cilantro & caciocavallo 14.99  
**Garlic, Sausage,** arugula, onions & cheese 14.99  
**Margherita** with garlic, cheese & tomatoes 14.99

### Salads

- Salad** – butter lettuce, tomatoes, walnuts, garlic dressing 8.99/10.99  
**Caesar** – crispy baby romaine, grana & croutons 9.99/12.99  
**Panzanella** – tomatoes, onions, pine nuts & croutons 10.99  
**Arugula** – gorgonzola, red onions, pine nuts in a garlic vinaigrette 12.99

Add shrimp or chicken 4.99

## PASTAS

- Fresh Fettuccine** 19.99      **Artichoke Ravioli** 19.99  
**Fresh Spaghetti** 19.99      **Gnocchi** 19.99

### Prepared in one of the following ways:

- Garlic, parsley, paprika butter alfredo sauce
- Five hour beef & pork sugo (with garlic meatballs add 4.99)
- Creamy gorgonzola, basil, garlic & toasted pine nuts
- Arugula pesto, garlic, parmigiano, extra virgin olive oil & pine nuts
- Italian sausage, caramelized onions & arugula

With chicken, shrimp or meatballs add 4.99

**Lasagna** – wild mushrooms, roasted eggplant, garlic, peppers, onions, spinach, mozzarella & tomato cream sauce 24.99



We Season Our Garlic With Food

GRATUITY IS NOT INCLUDED

1/25/2017-JK

## Eat Your Stinkin' Three Course Prix Fixe Dinner

**The Stinking Rose Caesar Salad**  
crispy baby romaine, grana & croutons

**Choice of Entrée 29.99**

- Forty Clove Garlic Chicken** garlic mashed potatoes  
**Italian Garlic Meatloaf** garlic mashed potatoes  
**Fresh Made Spaghetti & Garlic Meatballs**  
**Lasagna** Wild mushrooms, roasted eggplant, garlic, peppers, onions, spinach, mozzarella & tomato cream sauce

**Choice of Entrée 34.99**

- Garlic Roasted Prime Rib** lite cut (reg cut add 9.99, lg cut add 19.99)  
**Garlic Encrusted Baby Back Ribs**  
**Salmon** garlic lemon butter caper sauce  
**Garlic Braised Boneless Short Rib**

**Dessert: French Vanilla Frozen Custard Ice Cream**

## Vladimir's Garlic Stakes

they're to die for

- Ribeye Stake** (12 oz) 39.99 (18 oz) 49.99 (28 oz) 64.99  
**Bone-In Filet Mignon** love at first bite (16 oz) 49.99  
**Little Devil Petite Filet** bloody good (8 oz) 39.99  
**Portobello Mushroom Stake** 19.99

served with garlic mashed potatoes & creamed spinach side of sautéed mushrooms 6.99



## Dungeness Killet Crab

roasted in our secret garlic sauce

**Whole Crab** 2+ lbs 44.99

½ ORDER 1+ lb 29.99

LOTSA CRAB 3+ lbs (2 share) 69.99

TOO TWO CRAB (for 3) 84.99

CRAB FEAST (4 sharing) 124.99

## Garlic Roasted Prime Rib Regular Cut 39.99

served with garlic yukon gold mashed potatoes & creamed spinach

**Lite Cut** 29.99

**Large Cut** 49.99

**The Slab** 59.99

**Surf For Your Turf**

**Half Crab** add 26.99

**Whole Crab** add 39.99



## ENTREES

served with yukon gold garlic mashed potatoes

- Forty Clove Garlic Chicken** roasted on the bone 24.99  
**Garlic Braised Boneless Short Rib** 29.99  
**Italian Garlic Meatloaf** with pan gravy 24.99  
**Baby Back Ribs,** garlic encrusted 29.99  
**Portobello Mushroom** baked on a bed of roasted vegetables 19.99  
**Silence of the Lamb Shank** with chianti glaze & fava beans 29.99  
**Rabbit** roasted with olives & an evoo garlic tomato sauce 29.99  
**Prime Pork Chop** with sweet garlic relish & caramelized apples 29.99

### Fisherman's Catch

**Salmon** 29.99      **Wild Halibut** 29.99      **Sea Bass** 29.99

Prepared in one of the following 4 ways:

- Garlic parsley paprika butter-encrusted
- Garlic lemon butter caper sauce
- Spicy cioppino black olive sauce
- Garlic basil pesto sauce

served with acini pasta in a roasted tomato snap pea lemon sauce

## SIDES

- Garlic Yukon Gold Mashed Potatoes 8.99
- Creamed Spinach 8.99
- Acini di Pepe Pasta 8.99
- Roasted Garlic Bulb 3.99
- Steamed Vegetables with Olive Oil & Garlic 8.99
- Garlic French Fries 8.99

## Dracula's Martinis \$11.99

I don't have to show you no Stinking Roses Blood Orange Margarita

**Hamil-tan Cucumber Martini** cucumber vodka, lime & sugar rim

**Bram Stoker Rob Roy** scotch, sweet vermouth & boston bittahs

**French Guillotine Lemonade** vodka, chambord & lemonade

**Midnight Manhattan** bourbon, sweet vermouth & fernet

**Neck Bite** tequila, grand marnier, lime & cranberry juice

**Lucifer's New York Sour Apple** vodka & apple pucker

**Toothy Fruity** rum, blood orange & pineapple juice

**Blood Orange Martini** vodka, amaretto & midori

**Basil Lugosi** vodka, basil, lime & a hint of sugar

**Bloody Chili Mary** vodka, spices & chili rim

**Kiss of Death** campari & orange juice

## Wines

Bottle	Decanted Half Bottle	Glass
<b>\$24.99</b> 318 <b>Chateau de Garlique</b> 319 <b>Beringer</b>	<b>\$15.99</b> gilroy white zinfandel	<b>\$8.99</b>
<b>\$29.99</b> 317 <b>House White</b> 318 <b>House Red</b>	<b>\$17.99</b>	<b>\$9.99</b>
<b>\$39.99</b> 320 <b>Prosecco Adami</b> 322 <b>Honig</b> 326 <b>Bargetto</b> 336 <b>St Michelle</b> 356 <b>Santa Cristina Antinori</b> 220 <b>Tiziano Reserve</b> 223 <b>Bargetto</b> 234 <b>Hess</b> 275 <b>Meiomi</b> 276 <b>Trapiche Oak Cask</b>	<b>\$22.99</b> adami, italy sauvignon blanc, napa chardonnay, sonoma riesling, washington pinot grigio, sicily chianti, tuscan merlot, central coast cabernet, north coast pinot noir, california malbec, argentina	<b>\$11.99</b>
<b>\$49.99</b> 331 <b>Santa Margherita</b> 233 <b>Stag's Leap</b> 215 <b>Kenwood Jack London</b> 236 <b>Coppola Director's</b>	<b>\$26.99</b> pinot grigio, italy merlot, napa cabernet, sonoma zinfandel, dry creek	<b>\$13.99</b>
<b>\$69.99</b> 350 <b>Jordan</b> 262 <b>Belle Glos</b> 277 <b>Mt Veeder</b>	chardonnay, alexander valley pinot noir, monterey cabernet, napa	
<b>\$89.99</b> 360 <b>Veuve Clicquot</b> 264 <b>Jordan</b>	champagne, france cabernet, alexander valley	
<b>\$99.99</b> 284 <b>Silver Oak</b> 299 <b>Brunello di Montalcino</b>	cabernet, alexander valley frescobaldi, italy	
<b>\$100+</b> 298 <b>\$199 Opus One</b>	napa	

CORKAGE - NO CHARGE

## DRAFT BEER

sm \$7.99 • lg \$8.99 • pitcher \$24.99

Stella Artois  
Anchor Steam  
Fat Tire Amber Ale  
Guinness  
Bud Light  
Lagunitas IPA  
Blue Moon

## Beverages

\$4.49

Coke/Diet  
Sprite  
Ginger Ale  
OJ/Grapefruit  
Cranberry  
Iced Tea

"We Season Our Garlic With Food!"©

55 North La Cienega, Beverly Hills 90211  
310.652.7673

