

DINNER MENU

PRIVATE DINING MONDAYS - CLOSED TO GENERAL PUBLIC

Sunday & Tuesday 5:00p.m. to 8:00p.m.

Wednesday & Thursday 5:00p.m. to 9:00p.m.

Saturday 5:00p.m. to 10:00p.m.

APPETIZERS

Dungeness Crab Cake 12-

with Lobster Brandy Cream

Ahi Sashimi 13-

Golden and Beet Caviar Grapefruit Ponzu

Lobster Crepe 13-

with Sundried Tomato Sauce and Lemon Crème Fraiche

Oaxacan Chicken Quesadilla 8-

with Cuitlacoche Sauce

Soup Inspiration 8-

SALADS

Caesar 8-

Whole Leaves of Romaine Hearts, Caesar Dressing, Parmesan Panacotta and Garlic Points

Tower of Romaine 12-

Pt. Reyes Blue Cheese Dressing and Orange Sautéed Shrimp

Wedge 8-

Iceberg, Apple-Wood Bacon, Tomatoes, Blue Cheese and Buttermilk Ranch

Seta Basic 7-

Young Greens with Whole-Grain Mustard Vinaigrette and Parmigiano Reggiano

SEAFOOD

Mexican Corvina Sea Bass 27-

Braised in Sake-Sweet Miso, Shrimp Mashed Potatoes

Alaskan King Salmon 27-

on Cedar Plank, Shaved Brussels Sprouts, Cream Cheese Mashed Potatoes, Chardonnay Whole Grain Mustard Cream

Day Boat Diver Scallops 30-

Wrapped in Apple-Wood Bacon, Wild Mushroom Risotto, Moro Blood Orange-Champagne Beurre Blanc

POULTRY

Petaluma Free Range Chicken 24-

Mushroom Agnolotti, Truffle Sauce

Muscovy Duck Breast 26-

Orange Muscat- Duck Jus on Purple Sweet Potatoes

Dinner Menu Continues -

We support organic and sustainable local farming and sourcing

STEAKS AND CHOPS

SIMPLY GRILLED over mesquite

Bringing you the Setá version of the steak house experience.

We use prime, corn fed, naturally dry aged beef. All cuts are hand selected by Executive Chef Hugo Molina and prepared to perfection

Filet Mignon 32-

Dry Aged New York 38-

New Zealand Lamb Chops 28-

Prime New York Steak 40-

Bone-In Rib Eye 37-

Pork Chop 24-

***Includes One Side, One Sauce and One Rub or Crust**

RUBS/CRUSTS

Smoked Salt
Mexican Adobo
Four Pepper Garlic
Cumin-Herb
Cajun

SAUCES

Chermoula
Cabernet Reduction
Blueberry Sage Demi-Glace
Green Pepper Corn Sherry Cream
Foie Gras Port Reduction 7-

SIDE DISHES

Creamed Spinach 4 | California Onion Rings 4
Truffle Mash Potatoes 5 | Jalapeño Cream of Corn 4
Sautéed Wild Mushrooms 5 | Setá Mac & Cheese 4 |
Gratin Szechwan Long Beans 5

PROMOTIONAL THREE COURSE DINNER \$25

Sunday & Tuesday 5:00p.m. to 8:00p.m.

First Course

Choice of:

~ Setá Basic – Young Greens with Whole-Grain Mustard Vinaigrette and Parmigiano Reggiano
~ Soup Inspiration

Main Course

Choice of:

~ Petaluma Free Range Chicken Breast Garlic Mashed Potatoes, Truffle Sauce
~ Culotte Steak Garlic Mashed Potatoes and Cabernet Black Peppercorn Reduction
~ Angel Hair Pasta Shrimp and Pancetta with Lemon White Wine Cream

Dessert

~ Vanilla Bean Gelato with Almond Shortbread Cookie

“Eat your Food with Gladness and
Drink your Wine with a Joyful Heart,...
Always Enjoy Life”



Setá dine:lounge

Critically Acclaimed
Executive Chef Hugo Molina

BRUNCH | LUNCH | DINNER | LOUNGE

13033 Philadelphia Street | Uptown Whittier, Ca 90601

P 562.698.3355 | F 562.698.3356

info@dineseta.com | www.dineseta.com

www.facebook.com/setadinelounge

BRUNCH MENU

Sundays

10:00a.m. to 2:30p.m.

All our Breakfast items are served with Bacon or Sausage

Eggs Benedict 12-

Truffle Ham with Hollandaise Sauce

Setá Huevos Rancheros 12-

Two Eggs Over Easy, on Flour Tortilla, Black Beans, Jack Cheese, Pico de Gallo and Red Salsa

Brioche French Toast 12-

Almond Crust and Maple Syrup

Tri-Color Chilaquiles 12-

Tossed with Red Sauce, Scrambled Eggs, Black Forest Ham Served over Avocado– Tomatillo Sauce

FROM OUR GRILL -SIMPLY GRILLED over mesquite

Chicken Breast 13-

Served with Garlic Mashed Potatoes and Champagne Truffle Cream Sauce

Ball Cut Top Sirloin 15-

Option of Bacon, Roasted Pepper Mashed Potatoes or Scrambled Eggs

Cedar Plank Salmon 15-

Creamy Risotto, Lemon-Caper Berry Sauce topped with Crab Relish

\$8 PROMOTION BRUNCH

~ Pancakes served with Fruit choice of Bacon or Sausage

~ Scrambled Eggs with Roasted Potatoes choice of Bacon or Sausage

~ Breakfast Sandwich with Bacon, Over Medium Egg, Tomatoes and Jack Cheese

****Children under 11 years old \$4.00 for the above promotion items**

MIMOSAS & BUBBLY COCKTAILS

Glass of Unlimited Champagne or Mimosa 12-

Passion Fruit Mimosa 7-

Hibiscus Mimosa 7-

Blood Orange Mimosa 8-

Guava Bellini 7-

Ciao Fiore Cocktail Sparkling Wine and St. Germaine Liquor

Topped with Fresh Berries and Citrus Slices **9-Glass/28-Carafe**

Uptown Cocktail Grey Goose L' Orange, St. Germaine, Bubbly, Chambord

Splash of Orange Blossom Water **10-**

BRUNCH DRINKS

Setá Bloody Mary

Cucumber Square One Vodka, Our Signature Bloody Mary Mix with Smoked Salt Rimmed **9-**

Asian Pear Cocktail

Grey Goose L'Poire, Domaine de Canton, Pear Juice, Muddled Green Grapes on the Rocks **10-**

NON ALCOHOLIC

Lavender Lemonade 4-

Blackberry Lemonade 4-

LUNCH MENU

PRIVATE DINING MONDAYS*

CLOSED TO GENERAL PUBLIC

Tuesday - Friday

11:00a.m. to 2:30:p.m.

SALADS

Setá Basic 6-

Young Greens with Whole Grain Mustard Vinaigrette and Parmigiano Reggiano

Pear 8.50

Market Greens, Candied Walnuts, Bosc Pears, with Honey –Walnut Vinaigrette

Caesar 7.50

Whole Leaves of Romaine Hearts, Caesar Dressing, Parmesan Panacotta and Garlic Points

Apple-Curry 9-

Oak Leaf Lettuce, Granny Smith Apples, Grilled Chicken, Candied Walnuts, Golden Raisins and Pt. Reyes Blue Cheese with Curry Vinaigrette and Buttermilk Dressing

Steak Salad 12-

Spinach and mushrooms, warm bacon vinaigrette and crispy onions

Cobb Salad 12-

Mixed Field Greens, Apple –Wood Bacon, Eggs, Pt. Reyes Blue Cheese, Tomatoes, Avocado and Grilled Chicken with Balsamic Vinaigrette

LARGE PLATES

Paella 12-

Saffron Rice, sausage, chicken, clams and shrimp

Penne 10-

Pancetta, Spinach and Peas with Pecorino Cream

SANDWICHES

All sandwiches include Setá potato chips or basic salad

BLT 10-

Apple-Wood Smoked Bacon, Steak Tomatoes, Iceberg Lettuce on Sourdough

Brie and Tomato 8-

Brie, Tomato and Basil Melted on French Baguette

Vegetable 8-

Grilled Portobello Mushroom, Peppers, Red Onion, Tomato, Arugula and Gouda on Baguette

Turkey 10-

Turkey, Cranberries, Sprouts, Gruyere and Pesto Mayonnaise on potato bread.

Lunch Menu Continues -

FROM OUR GRILL - SIMPLY GRILLED over mesquite

Baby Back Ribs 12.50

Smoked Baby Back Ribs Served with Sour Cream Mashed Potatoes and Blueberry Barbecue Sauce

Hanger Steak 12-

Cajun Rub Served with Shoe String Fries and Fresh Vegetable

Achiote Honey Chicken 11-

Served with Sour Cream Mashed Potatoes

Setá Burger 13-

(Choice of blue cheese or white cheddar)

Mustard Aioli, Red Onion Marmalade and Arugula on Brioche Bun Served with Shoe String Fries

RECESSION PROOF LUNCH SPECIALS

Tuesday - Friday

11:00a.m. to 2:30p.m.

~ Yozu-Soy Stir Fry Chicken and Vegetable Rice Bowl **8-**

~ Cup of soup and ½ Grilled Gruyere Cheese Sandwich **8-**

~ Angel Hair with fresh tomatoes, grilled chicken, Feta cheese and pine nuts. **8-**
** includes soft drink*

THE LOUNGE... IN ELEGANCE

PRIVATE DINING MONDAYS* - CLOSED TO GENERAL PUBLIC

Sunday, Tuesday & Wednesday 5:00 to 9:00p.m. (Lounge Food hrs)

Thurs 5-10pm Fri - Sat 5:00 to 11:00pm.

Whatever the cultural reference, food and all of its pleasures mark an unhurried, exuberant approach to sharing and of course, dining. Setá Lounge invites you to share while you're in this pleasurable state of mind

SMALL BUT HEARTY PLATES | RAW | SEAFOOD | FINGER FOOD

Setá CLASSIC COCKTAILS - Seductive libations and sounds meant to keep the energy flowing

Uptown Cocktail 10- Grey Goose L' Orange, St. Germaine, Bubbly, Chambord with a Splash of Orange Blossom Water

Asian Pear Cocktail 10- Grey Goose L'Poire, Domaine de Canton, Pear Juice, Muddled Green Grapes on the Rocks

Cucumber Gimlet 10- Hendricks Gin, Muddled Cucumber and Basil Splash of Soda Served up or on the Rocks

Jalapeño Passion Fruit Margarita 10- Jalapeño Infused Corralejo Tequila, Passion Fruit Fresh Sour Mix on the Rocks with Sugar- Salt Rim

Akar Sexy 10- Sapphire Gin, St. Germaine, Domine de Canton Grapefruit Juice Shaken and Served Up

COCKTAIL HOUR “Setá’s HAPPY HOUR”

Tuesday - Friday 5:00p.m. to 8:00p.m.

New Summer Cocktails

\$5 Beer Selection | \$5 Glass of Wine | \$6 Cocktails

For the full Lounge Menu visit **DineSetá.com**