



POPS Menu 2017-2018

FETA CHICKEN SALAD 20

romaine, chickpeas, dried cranberries, olives, heirloom tomatoes, cucumbers, red onion, feta, oregano, free range grilled chicken with a lemon vinaigrette and naan bread

POKE BOWL 22

marinated ahi tuna, pineapple, sweet soy glaze, yuzu, sesame and kimchi aioli, toasted sesame seeds, chopped green onions, and choice of steamed brown or jasmine rice

GRILLED SCOTTISH SALMON FILET 26

braised fennel, fingerling potatoes, tomato chutney, and lychee butter

THAI BBQ HOUSE MADE MEATLOAF 24

roasted garlic mashed potatoes, and tarragon honey glazed baby carrots and wilted spinach

CURED MEATS AND CHEESE PLATTER 25

rotating selection of cured meats and artisan cheeses with assorted condiments

VEGAN POLENTA CAKE 22

grilled portabella mushroom, sautéed spinach, pomegranate thyme reduction

TUSCAN CRUSTED CHICKEN 24

chicken breast over penne pasta with oven dried red and yellow tomatoes, asparagus, pine nuts, garlic, shallots, sweet basil oil and toasted ricotta salada cheese

KID'S MENU FOR 10 AND UNDER 10

cheeseburger with tator tots OR chicken tenders with Tator Tots OR mac N' cheese

ALMOST FLOURLESS CHOCOLATE CAKE 12

caramel, chocolate and raspberry sauce



Notice: Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Please inform us of any food allergies.

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