



LACC Friday Night Dinner Menu

August 5th, 2022

STARTERS

Crispy Calamari

Served with Lemon Cucumber Dill yogurt dipping sauce.

\$16.00

TONIGHT'S SPECIALTY APPETIZER

Bacon Wrapped Dates

6 dates served with a Honey Rosemary glaze.

\$10.00

Soup of the Day

\$6.50

SALADS

Ahi Tuna Salad

On bed of field greens with mango and mango & avocado. Drizzled with a light soy ginger dressing.

\$18.00

Fiesta Salad

Flat Iron steak strips, romaine lettuce, black beans, corn, cheese, tomatoes, & tortilla strips. Served with our homemade Fiesta Dressing.

\$17.00

Sub Chicken

\$15.00

House Salad

Seasonal mixed greens with tomatoes, cucumbers, & olives with your choice of dressing.

\$6.50



Friday FAVORITES

Short Rib Sandwich

Topped with crispy fried onions, melted fontina cheese on an Alpine roll with rosemary parmesan fries.

\$19.00

California Chicken Pasta

7oz Panko crusted chicken breast, topped with melted provolone cheese, tomato, basil, & avocado.

Drizzled with a honey balsamic sauce & served with Bucatini pasta & roasted cauliflower.

\$23.00

Honey Miso Salmon

6oz Norwegian salmon topped with honey miso sauce, oven baked & served with rice pilaf & glazed carrots.

\$28.00

Mountain Burger

8oz Beef burger topped with aged Gouda cheese, avocado & bacon, served on a Brioche bun.

Accompanied by garlic herb fries.

\$20.00

6oz ~or~ 10oz Filet Mignon

Pan seared to your desired doneness & topped with Burgundy demi glaze or bearnaise sauce.

Served with butter whipped potatoes & grilled asparagus.

\$35.00 or \$45.00

TONIGHT'S SPECIALS

Prime Rib of Beef

Served with creamy horseradish, au jus, baked potato, & choice vegetables.

King Cut \$42.00

Petite Cut \$39.00

Sticky Brisket Burnt Ends

BBQ style brisket ends served with curly fries & coleslaw.

\$25.00

LACC Saturday Night Dinner Menu

August 6th, 2022



STARTERS

Ahi on Crispy Sushi Rice

Sliced Ahi on crispy sushi rice cake, sliced cucumber & radish, micro greens & lemon grass vinaigrette.

\$18.00

TONIGHT'S SPECIALTY APPETIZER

Specialty Flat Bread

Basil Pesto, Roasted Garlic & Blistered Tomatoes.

\$15.00

Soup of the Day

\$6.50

SALADS

Chopped Grilled Flat Iron Salad

Chopped romaine, red cabbage, green onion, blue cheese, candied pecans & carrot. Tossed with mustard basil dressing.

\$20.00

Sub Chicken \$18.00

Berry Beet Salad

On a bed of Spring mix greens with white balsamic dressing & candied nuts.

\$13.50

House Salad

Seasonal mixed greens with tomatoes, cucumbers, & olives with your choice of dressing.

\$6.50

Saturday FAVORITES

Open Faced Steak Sandwich

Sliced Prime Rib served hot on a baguette topped with grilled onions & provolone cheese. Served with garlic herb fries & horseradish cream on the side.

\$25.00

Southwest Burger or Chicken Sandwich

8oz Beef burger grilled & served with Ortega chili, pepper jack cheese, & chipotle aioli, served on a brioche bun with chili lime fries.

\$20.00

Creamy Rosemary Chicken Pasta

Chicken breast marinated & tossed with a Parmesan cream sauce, fresh rosemary, & served over Pappardelle pasta.

\$20.00

Sliced NY Steak

Served with garlic compound butter, baked potato & grilled asparagus.

\$45.00

Mediterranean Salmon

6oz Salmon pan seared & served with chopped tomato, cucumber, basil, & garlic. Served on a bed of herbed couscous & roasted broccoli.

\$28.00

Seafood Medley

Cavatappi pasta, jumbo shrimp, baby scallops, lobster & asparagus in a lemon cream sauce. Served with garlic bread.

\$32.00

TONIGHT'S SPECIALS

Mahi Mahi

6oz of Mahi Mahi served with a tropical salsa, grilled baby bok choy & rice pilaf.

\$27.00

Sundried Tomato Florentine Chicken

7oz Panko crusted chicken breast with sundried tomato Florentine sauce, sauteed spinach & parmesan mashed potatoes.

\$25.00