



## LACC Friday Night Dinner Menu

September 16th, 2022

### STARTERS & SALADS

#### **Crispy Calamari**

Served with Lemon Cucumber Dill yogurt dipping sauce.

\$16.00

#### **TONIGHT'S SPECIALTY APPETIZER**

#### **Crispy Cauliflower**

served with Ranch dipping sauce.

\$8.00

#### **Soup of the Day**

Clam Chowder

\$6.50

#### **House Salad**

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

\$6.50

#### **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

#### **Caesar Salad**

Traditional Caesar salad with croutons, shaved parmesan, tossed in Caesar dressing.

\$12.00

Add a protein: Chicken \$17.00

Salmon \$21.00

6oz Filet \$30.00

(6) Shrimp \$20.00

#### **Blue Cheese Wedge**

Wedge of iceberg lettuce with crumbled blue cheese, tomatoes, & hardboiled egg.

\$12.00

Add a protein: Chicken \$17.00

Salmon \$21.00

6oz Filet \$30.00

(6) Shrimp \$20.00

### 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 bruschetta. 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

#### **Sliced NY Steak**

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

\$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

#### **Pasta Bistecca**

Strips of Filet Mignon tossed with mushrooms, sundried tomatoes, topped with a creamy Dijon Sauce. Served with Garlic Bread.

\$25.00

# LACC Saturday Night Dinner Menu

September 17th, 2022



## STARTERS & SALADS

### **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**

#### **Mini Sliders**

*(3) Beef sliders served with grilled onions, American cheese & special sauce.*  
\$15.00

**Soup of the Day** \$6.50

#### **House Salad**

*Seasonal mixed greens with tomatoes, cucumbers, & olives with your choice of dressing.*  
\$6.50

#### **Berry Beet Salad**

*On a bed of Spring mix greens with white balsamic dressing & candied nuts.*  
\$13.50

#### **Caesar Salad**

*Traditional Caesar salad with croutons, shaved parmesan, tossed in Caesar dressing.*  
\$12.00  
Add a protein: Chicken \$17.00 Salmon \$21.00  
6oz Filet \$30.00 (6) Shrimp \$20.00

#### **Blue Cheese Wedge**

*Wedge of iceberg lettuce with crumbled blue cheese, tomatoes, & hardboiled egg.*  
\$12.00  
Add a protein: Chicken \$17.00 Salmon \$21.00  
6oz Filet \$30.00 (6) Shrimp \$20.00

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## 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

### **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

### **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

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## TONIGHT'S SPECIALS

### **BBQ Burnt Ends**

*BBQ style brisket ends served with French fries & coleslaw.*  
\$25.00

### **Mediterranean Barramundi**

*Baked with grape tomatoes, kalamata olives, & Mediterranean herbs. Served on a bed of Farro grains & grilled veggies.*  
\$35.00