

LACC DINNER MENU

Appetizers

Crispy Brussels Sprouts

Served with house made bacon jam.

\$12.00

Crab Cakes

Served with a creamy corn dipping sauce
& crispy leeks.

\$19.00

Italian White Bean & Truffle Dip

Pureed white beans with a hint of rosemary,
garlic, & truffle. Served with grilled pita
& fresh vegetables.

\$15.50

Sesame Crusted Ahi

Compressed Watermelon, Soy glaze, furikake
rice cracker, ginger carrot vinaigrette,
vegetable noodle & borage.

\$19.00

Salads

Add a protein to any Salad

Chicken \$5.00 Salmon \$9.00
Ahi \$12.00 Filet \$14.00 (6) Shrimp \$9.00

Spinach Berry Salad

Organic baby spinach with assorted berries,
avocado, feta cheese & candied pecans. Tossed
with raspberry walnut vinaigrette.

\$15.00

Caesar Salad

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

\$13.00

Blue Cheese Wedge

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

\$13.00

House Salad

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

\$7.00

LACC Caprese

Heirloom Tomato, Buffalo Mozzarella, Basil
Pesto, Balsamic Reduction, EVOO, & Arugula.

\$14.00

Main Course

Prosciutto Wrapped Pork Tenderloin

Cognac mustard cream, wild mushroom, sweet potato mash, crispy brussels, & micro greens.

\$27.00

Lobster Ravioli

Served in a lobster corn cream sauce, with sauteed corn & fresh tomatoes.

\$24.00

Tomato Basil Rainbow Trout

8oz Rainbow trout filet topped with fresh tomato, basil, artichoke & served with rice & baby carrots.

\$27.00

Miso Glazed Salmon

Miso & Sake Glaze, Pickled Maitake, Roasted Long Bean, Lemongrass Ginger Beurre Blanc,
Micro Wasabi, Black Garlic Tuile, & Forbidden Rice

\$27.00

Beef - or - Chicken Kabob

Marinated beef teriyaki tri tip skewered & grilled. Served with steamed broccoli & ginger carrot rice.

Beef \$20.00

Chicken \$18.00

Filet Mignon

8oz prime filet mignon, cooked to your desired doneness, served with demi glaze
or bearnaise sauce, grilled asparagus and butter whipped potatoes.

\$42.00

Herb Crusted Rack of Lamb

Herb Crust with spinach & pistachio pesto drizzle, served with grilled asparagus & Boursin
butter mashed potatoes.

\$52.00