



LACC Dinner

APPETIZERS:

Spicy Market Calamari

Fried Calamari | Moroccan Spices | Cilantro | Harissa Sauce | Charred Lemon
\$18.00

Crab Cakes

2 Jumbo Crab Cakes | Mango Puree | Avocado | Pineapple Salsa | Chipotle Aioli
\$20.00

Ahi Poke Stack

Ahi Poke | Sushi Rice | Avocado | Sushi Sauce | Sesame Seeds | Scallion
Wakame Salad | Pickled Ginger | Wasabi | Wonton Chips
\$24.00

Tandoori Chicken Skewers

Tandoori marinated Chicken | Micro Cilantro | Tzatziki | Pita Bread
\$16.00

SALADS:

Add a protein to any Salad: *Chicken \$5.00 Salmon \$9.00 Top Sirloin \$14.00 (6) Shrimp \$9.00*

House Salad ^{GF}

Mesclun | Radish | Carrot | Cucumber | Cherry Tomato
\$10.00

Caesar

Romaine hearts | Parmesan cheese | Croutons | Cherry tomato | Anchovies | Parm crisp | Caesar dressing
\$13.00

Chop House Salad ^{GF}

Iceberg Lettuce | Danish Bleu Cheese | Bacon Bits | Tomato | Red Onion
| Hardboiled Egg | Chive | Bleu Cheese Dressing
\$16.00

Strawberry & Feta Salad ^{GF}

Baby Spinach | Strawberries | Blueberries | Candied Walnuts | Bacon | Feta | Choice of dressing
\$13.00

ENTREES:

Peach Glazed Chicken

1/2 Roasted Chicken | Haricot Vert | Garlic Herb Smashed Red Potato | Peach Glaze
\$30.00

Apricot Bourbon Duck ^{GF}

1/2 Roasted Maple Leaf Duck | Au Gratin Potato | Roasted Spring Vegetable | Apricot Bourbon Glaze
\$36.00

Filet Mignon ^{GF}

8oz Grilled Filet | Grilled Asparagus | Chive Mashed Potato | Bearnaise
\$48.00

Latin Spiced Flat Iron Steak ^{GF}

8oz Spice Rubbed Flat Iron | Spanish Rice | Grilled Street Corn Relish | Avocado Chimichurri
\$40.00

Cajun Salmon

6oz Blacked Salmon | Crawfish Cream Sauce | Dirty Rice | Maque Choux
\$34.00

Chilean Sea Bass ^{GF}

6oz Seared Sea Bass | Herb Risotto | Garlic Sauteed Spinach | Lemon Beurre Blanc
\$46.00

Pasta Pomodoro

Fettucine | Pomodoro Sauce | Parmesan Cheese
\$22.00

All menu prices are subject to our automatic 18% service charge.