

# LEFT COAST

## Kitchen

### STARTERS

French Onion Chowder 9

½ Chowder, ½ Onion Soup, all the Best of Both

The New Nosh Platter 16

Bowl of Creamy Hummus Loaded with EVO, Feta & Almonds, Warm Pita, Cucumber, Olives, Tomatoes & Red Beet "Caponata"

Cast Iron Spicy Black Bean Dip for Two 16.5

Guajillo Chiles, Sweet Corn & Queso Fresco Fondue, With Tostadas, Fresh Avocado, Chips and Salsa

Baja Style Corona Battered Fish Tacos 14.5

Crispy Cod, Lime Slaw, Chile Mayo, Pena, Avocado, Salsita

Yellowfin Tuna Poke "Bruschetta" Style 15

Fresh Diced Hawaiian Style Tuna, Shallot, Basil & Mint Layered Over Peasant Toast, Warm Ricotta, Cucumber, EVO & Avocado Marinated Cherry Tomatoes and Balsamic Teriyaki

Skillet Roasted Edamame \*12.5

Full lb. of Soybeans, EVO, Sea Salt, Japanese Spicy Mayo

Buffalo Turkey Wings \*15

**G.F.Y. MAC (GLUTEN FREE YUMMY) 12**

Skillet Bake of Small Brown Rice Ziti, Five Cheese, Gluten Free Béchamel, Potato Chip / Rice Chex Dust

### SALADS

\*Brown Derby Wedge 12

Iceberg, Cherry Tomatoes, Buttermilk Dressing, Bacon, Maytag Blue Cheese & Black Pepper

Classic Caesar 10

Romaine Spears, House Made Dressing, Parmesan Croutons *BRUTUS STYLE WITH CRUSHED PEPPER & FRIED GARLIC Add 50*

\*Red Beet and Artichoke Salad 13

Kale, Arugula, Fresh Apple, Feta, Crispy Chick Peas, Sherry Vinaigrette

California Country Club Chicken Salad 20.5

Chopped Salad of Green Leaf Lettuce, Egg, Bacon, Avocado, Tomato, Cucumber, Smoked Mozzarella, Sunflower Seeds & Creamy Lemon Vinaigrette

La Jolla Blackened Shrimp Chopped Salad 24

Crisp Romaine, Soy Beans, White Beans, Tomato, Sweet Corn, Avocado, Broccoli, Goat Cheese, Croutons & Buttermilk Dressing

### SANDWICHES

LCK Burger 17

Angus Beefy, Oniony, Cheesy, Bacony and Such with Chris' Burger Slaw and Hand Cut Fries

North Coast Non-Burger 16.5

Cali-Style Veggie Burger with Swiss, Slaw, Tomato, Pickle & Fries *SANTA ANA STYLE (Pico, Guacamole, American Cheese) 18.5*

The Roadhouse 22.5

Open Faced with Grilled & Sliced Hanger Steak on Garlic Toast, Mushrooms, Mozzarella, Demi-Glace & Fries (LCK ORIGINAL)

Tuna Tataki Burger 20

Sesame Seed Bun Piled High with Sushi Grade Seared Rare Tuna, Wasabi Mayo, Sliced Tomato, Rice Wine Onions, Arugula & Crushed Avocado, with Sesame Kale Salad and Fries

### SIDES

\*Roman Style Broccoli 8

\*Korean Style Hot 'n Sweet Carrots 8

\*OAXXACAN STYLE STREET CORN!!! 4/11

\*Hand Cut Fries 6

Yam Frites, Sugar Salt, Kale, Marshmallow 8.5

"Black & Blue" Fries (demi-glace & blue cheese) 9

**\*SIX HUNDRED DEGREE BEETS 9.5**

Baked with Goat Cheese, "Melted" Onions, Mandarin Oranges and Fresh Thyme

### NOODLES

"Falling Leaf" Ravioli 21.5

Celebration of Fall Flavors...Four Cheese Ravioli Sautéed with Yams, Butter Beans, Kale, Radicchio, Pumpkin Seed "Pesto", Ricotta Cheese & Crispy Fried Shallots

"Jack in the Bowl" Ramen 26

Japanese Noodles in Red Miso Broth with Diced Tofu, Sweet Corn, Cucumber, Radish, Pickled Onion, Scallion, "Noodle House" Style Soft Egg & Szechuan Roasted Jack Fruit

Brawny Bolognese 26.5

Flank Steak, Pork Shoulder and Veal Leg in an "All Nighter", With Mushrooms, San Marzano Tomatoes, Natural Jus, Fresh Herbs, Aged Provolone & Bread Crumbs in Rigatoni

### ENTREES

Southern Gulf Rock Shrimp n' Grits 26\*

Creamy Grits, LCK Scampi Butter, Lemony Arugula

Pan Roasted Sea Scallops 29.5

Luscious Lobster 'n Corn Chowder (*A Fan Favorite*)

Miso Crusted Rare Yellowfin Tuna 28.5\*

Seared Rare Sliced Tuna, Citrus / Cucumber / Quinoa "Salad" Spicy Sambal Painting, Black Sesame Tamari Dressing Avocado Coriander Mousse

Chicken 'n Waffles 'n Shrimp 27

Sweet Tea Brined Chicken Kabob, Blackened Prawns, Sweet Potato Puree, Belgian Waffle, Southern Greens Toasted Bread Crumbs and Maple Demi-Glace

Cider Glazed Double Cut Pork Loin 28.5

Thick Cut Heritage Pork Roast, Broiled with Juicy Pork Belly LCK's Harvest Salad with Greens, Grains, Veggies & Fruits, Warm Apple Cider Vinaigrette, Demi and "Tobacco" Onions

### BUTCHER'S BLACKBOARD

\*ROASTED COHO SALMON 28.5

Fresh Filet of Salmon, Lobster/Apple Salad, Whole Grain Dijionaise, Whipped Potatoes & Green Beans

BLACKENED MAHI MAHI & PRAWNS 29

Bacon / Brussel Sprout Hash, LCK Potato Cake, BBQ Butter Sauce, Smoked Lemon Oil

\*14oz ANGUS BEEF STRIP STEAK 34

Roasted & Sliced Over Garlicky Home Fried Potatoes, Grilled Asparagus, Crumbled Blue Cheese and Demi-Glace

\*BLACK ANGUS COWBOY STEAK 40

28oz Beef Rib Chop, Grilled with Truffle Fries, Arugula, Horseradish Cream and Demi-Glace

### A FEW SPECIALS

Snow Crab Cacio e Pepe 17/28

Flaky Snow Crab Meat in LCK's Version of the Roman Classic, With Fresh Spaghetti, Lemon Zest, Pecorino Cheese, Black Pepper, a touch of Cream and Bread Crumbs

Crab Popper "BLT" Salad 16

Five of Our Crispy Crab Cake Poppers, Luger Bacon, Marinated Grape Tomatoes & Watercress

\*Cauliflower Gratinée 11.5

Just Like our GFY Mac but Carb Friendly!

**More Long Than Short Rib 34**

Texas Size Prime Beef Rib, Slow Cooked on the Bone Served Whole with Beef Jus, Loaded Baked Potato & Broccoli "Salad" (Trust us on this one) and Topped With Grilled Beef Bacon and Onion Strings

Dishes with a \* denote dishes use all gluten free ingredients. With the small kitchen and preparations methods, please notify us of any severe allergy & we will take necessary precautions. Printed 2/09/2018