

# 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

Straight 2 Summer Ravioli 21.5

Spinach and Ricotta Cheese Ravioli in Mascarpone Sauce, Asparagus, English Peas, Butter Beans, & Herbs, Finished with Arugula & Heirloom Tomato Relish

"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

Andalusian Lamb Ragu 26.5

Wide Noodles Tossed in All Night Confit Lamb Leg, Lamb Sausage, Potatoes, Tomatoes, Herbs, Greens, Garlic Oil and Finished with Spanish Manchego

### 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

GRILLED ATLANTIC SALMON \*26

"Spring Green" Farmer Fricassee, Yam Puree, Pignolia / Brown Butter Sauce

CALI STYLE SWORDFISH & PRAWNS \*28.5

Blood Orange Grilled Swordfish & White Prawns, Herbed Bean "Hummus". Artichoke, Tomato, Avocado Salad

14oz NY STRIP STEAK FRITTES ^35

Certified Angus Beef, LCK Fries in Garlic Parmesan Butter, Asparagus, Demi & Creamy Horseradish Sauce

18oz BONELESS RIBEYE STEAK ^37

Brussel Sprout Hash, Blue Cheese n' Bacon Demi-Glace

### A FEW SPECIALS

Chorizo Y Queso Fundido ^16.5

*South of the Border Comfort!*

Chef's Cheese Blend, Flash Melted on a Cast Iron Skillet with Spicy Pork Chorizo, Caramelized Onion and Pico De Gallo. Tostadas, Flour Tortillas, Salsita and Crema on the Side!

Belgian Style Mussels ^16.5

2lb of Steamed Mussels with Belgian Ale, Butter, Garlic, Herbs, Corn Nibs, Tomatoes, Potatoes and Bread for Draggin'

\*Brussels Sprouts La Rambla 10

Brown Butter Brussels Sprouts Tossed in Manchego Cheese Briny Capers & GF Bread Crumbs with Classic Romesco Sauce

**KOREAN CHICKEN FRIED DUCK 30**

Roasted Then Chili/Milk Battered Semiboneless Long Island Duckling Fried Crisp with Spicy Korean BBQ Sauce, Warm Kimchi Potato Salad, Baby Bok Choi, Micro Salad & Garlic Crunch

\* denotes dishes with gluten free **ingredients**. Many other dishes can be modified for Health reasons. ^ Denotes Easily altered plates. As an Extra precaution we kindly request guests to please notify us of any severe allergy or **Celiac** to better attend to your needs.

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