

LEFT COAST

Kitchen

STARTERS

French Onion Chowder 9

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

The Mediterranean Nosh 14

Hummus, Red Beet Capponata, Spinach Pie,
Olive-Feta Salad, Crisp Flat bread

Cast Iron Spicy Black Bean Dip for Two 16

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

Baja Style Corona Battered Fish Tacos 13

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

Skillet Roasted Edamame *11

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

Buffalo Turkey Wings *12.5

Nashville Style Hot Fried Chicken Wings 14

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 11.5

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

Classic Caesar 9

Romaine Spears, House Made Dressing, Parmesan Croutons
BRUTUS STYLE WITH CRUSHED PEPPER & FRIED GALRIC 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 16.5

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

North Coast Non-Burger 16

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

The Roadhouse 21.5

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

Dragon Roll Sandwich 21.5

Sliced Rare Yellowfin Tuna, Rice Noodles, Avocado, Tobiko Slaw
& Wasabi Mayo on Brioche with Carrot Ginger "Hibachi" Salad

SIDES

*Pesto Roasted Green Bean with Sun Dried Tomatoes 8

*Korean Glazed Brussels Sprouts & Carrots 8

*Bistro Asparagus with Parmesan & Fried Egg 9

*Hand Cut Fries 6

Sweet Potato Tots, Sugar Salt & Marshmallows 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

Jolly Green Ravioli 21.5

Four Cheese Stuffed Ravioli in Basil Pesto with Asparagus,
Sweet Peas, Green Kale, Arugula, Pine Nuts, Ricotta Salata,
Lemon Pressed Olive Oil & Seasoned Bread Crumbs

Carolina Crab 'n Smoked Sausage Ramen 25

"BBQ" Broth Noodle Soup, Kielbasa, Sweet Corn, Sesame, Sushi
Style "Crab", Japanese Style Soft Egg, Sesame

Rigatoni on The Lamb 26

All Night Braised Lamb 'n Ale Ragu, Southern Style Flat Beans,
Jumbo Fresh Pasta, Roasted Peppers, Marcona Almonds
Everything Crowned with a Sunny Side Egg

ENTREES

Argentina Red Shrimp n' Grits 24.5

Creamy Grits, Duxelle/Tomato Scampi Butter, Lemony Arugula

Pan Roasted Sea Scallops 29.5

Luscious Lobster 'n Corn Chowder

Miso Crusted Rare Yellowfin Tuna 28.5

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

Fancy Chicken and Waffle Stack 25.5

Grilled Chicken Breast Scaloppini, Sautéed Greens,
Mashed Sweet'. Crisp Waffles, Maple Demi

Pork and Pork and Pancakes and Pork 29

Our Grilled All Natural Double Cut Pork Chop + Braised Pork Belly +
Smoked Slab Bacon in Root Beer Glaze with a "Tall Stack" of
Kielbasa Corn Cakes & Grilled Asparagus

BUTCHER'S BLACKBOARD

*BLACKENED SALMON n PRAWNS 28

Southern Creamy Grits, Shaved Garlic Broccoli
Spinach Puree & Creole Style Buttermilk Sauce

MONKFISH SCICILIANO 27

Roasted Medallion over Garden Veggie Ratatouille,
Potato Gnocchi, Tomato Garlic Aioli Pesto & Pan Gratata

*16oz. NY PRIME STRIP STEAK 34

Lyonnais Style Potatoes, Fresh Horseradish Cream & Arugula

*22oz. RIBEYE ala STU 36

Loaded with Mushrooms, Smokey "Shoulder" Bacon,
Blue Cheese Crumbles, Demi-Glace Over Potato Puree

THIS WEEK'S SPECIALS

Chicken "Bahn Mi" Pizza 15

Crispy Flat Bread with Farmers Cheese, Marinated Chicken,
Fresh Jalapeno, Spicy Vietnamese Coconut Sauce
And Topped with Street Style Cucumber / Cilantro Salad

Cheasapeake Crab n' Shrimp Dip 17.5

Warm, Creamy, Cheesy Dip Seasoned with Old Bay,
With Roasted Tomato Marmalade, Veggie Sticks,
LCK Tostadas and Pretzel Bites

Spicy Soft Tacos Mariscos

15 for 2 / 22 for 3+Salad & Fries

Flour Tortillas with Chipotle Roasted Prawns & Lobster,
Tropical "Cancun" Slaw, Tortilla Crunch, Cilantro Tartar Sauce

***Linguica and Yam Fries \$22**

South American Style Charred Pork Sausage in
Chimichurri Style BBQ with Sweet Potato Fries,
Agave Plantain Mash & Marinated Greens

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.

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