

# LEFT COAST

## Kitchen

### STARTERS

#### French Onion Chowder 9

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

#### The New Nosh Platter ^16.5

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 15.9

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

#### Yellowfin Tuna Poke "Bruschetta" Style ^15.5

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

### Wings

Buffalo Turkey 15 or Nashville Hot Chicken 14

#### G.F.Y. MAC (GLUTEN FREE YUMMY) 12.5\*\*

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

### SALADS

#### Brown Derby Wedge \*13.5

Iceberg, Tomatoes, Cracked Pepper "Ranch", Bacon & Danish Bleu

#### Classic Caesar ^11

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 ^20.9

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

#### "Two By Four" Burger 17

Built to Satisfy with Twin Angus Smash Patties, American Cheese, Tomato, Fried Onion and Commercial Grade Bacon-Shallot Jam On a Seeded Challah Bun with Slaw & LCK Fries (No Permit Needed)

#### Peanut Butter Bacon Burger 18

Twin Smash Patties with American Cheese, Crumbled Bacon, Jiffy Peanut Butter, Hot n Sweet Relish, Fried Onions on a Seeded Challah Bun with Slaw and Fries

#### North Coast Non-Burger 17

Cali-Style Veggie Burger with Swiss, Slaw, Tomato, Pickle & Fries

#### The Roadhouse 22.5

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

#### Tuna Tataki Tower Sandwich 21.5

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

### SIDES

\*Broccoli Romano 8 \*Korean Style Carrots 8

\*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

#### Indian 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

#### Four Sausages & Meatball Gnocchi 26.9

Sweet, Spicy, Beef, Fennel Sausages and a Couple Meatballs In a Slow Pink Ragù with Roasted Garlic, Aged Provolone, Bread Crumbs and Pepperoncini "Pesto"

### ENTREES

#### Low Country White Shrimp n' Grits 26\*

Creamy Grits, Creole Lemon Butter Sauce, Dressed 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

#### Root Beer Glazed Pork Chop N' Belly ^28.5

Thick Cut Pork Chop, Broiled with Juicy Pork Belly Crispy Potato Cake, Smokey Bacon-Onion Marmalade, Carrot / Apple Slaw, Demi-Glace & Toasted Bread Crumbs

### BUTCHER'S BLACKBOARD

#### GRILLED SALMON & CRABCAKE "POPPERS" \*28

Mandarin Tamari Glaze, Charred Asparagus, Brown Rice Stir Fry & Chinese Mustard Vinaigrette

#### GRILLED SWORDFISH & PRAWNS \*28

Balsamic Glaze, Green Bean, Warm Tomato Bruschetta Smashed Potatoes, Arugula Pesto

#### 14oz ANGUS NY STRIP STEAK FRITTES ^34

LCK Hand Cut Parmesan / Truffle Fries, Dressed Arugula, Demi-Glace & Creamy Horseradish

#### RIBEYE "ALA STU" ^38

16oz of Black Angus Boneless Ribeye with Luger Bacon, Mushrooms, Blue Cheese, Demi-Glace and Mashed Potatoes

### A FEW WEEKLY SPECIALS

#### Three Tomato Caprice Salad \*13.5

Ripe Heirloom Tomatoes, Blistered Grape Tomatoes, Minded Sun-Dried Tomatoes, Imported Bufalo Mozzarella, Basil, Seas Salt, EVO & Fig Balsamic Gastrique

#### Creamy Roasted Cauliflower Gratin \*12.5

Roasted Cauliflower and a Few Walnuts Tossed in LCK's Gluten Free White Cheese Sauce, Gruyere Cheese and Herbs Then Broiled with GF Bread Crumbs & More Cheese Topped with Hint of White Truffle and Sunny Side Up Egg

#### Smokey Cioppino & Capellini Pasta 26

Big Warming Bowl of Bay Area Meets Long Island Seafood Stew. Mussels, Scungilli, Prawns, House Cured & Smoked Mahi, Scallops In White Wine, Tomato Broth with Fennel, Preserved Lemon, Thyme, Garlic & Pepper Flakes over Pile of Angel Hair Pasta

#### TURKEY BURGER "CHILI SIZE" 18.5

Fork & Knife Style Grilled House Made Turkey Burger, Smothered in Turkey Chili, White Cheddar & Spicy Relish With Ambrosia Salad & Fries

\* denotes dishes with gluten free ingredients

^ denotes easily altered plates for Gluten free.

As an Extra precaution we Kindly guests to please notify us of any severe allergy or Celiac to better attend to your needs.

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