

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 15

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

Buffalo Turkey Wings *15

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

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

Classic Caesar ^10.5

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

"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 Burger 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

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

Four Sausages & Meatball Gnocchi 26.5

Sweet, Spicy, Beef, Fennel Sausages and a Couple Meatballs In a Slow Pink Ragu 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

BALSAMIC GLAZED ATLANTIC SALMON & CRISPY CRABCAKE "POPPERS" 28

Ratatouille Fricassee, Blistered Tomatoes & Arugula Pesto

ROASTED SEA BASS FILET *28

Artichoke / French Bean Fricassee with Herbs & Poached Pear, Lobster / Fennel Broth, Toasted Pistachio

14oz ANGUS NY STRIP STEAK FRITTES ^34

Parm/Truffle Fries, Dressed Arugula, Creamy Horseradish

CAROLINA DRY RUB PORK RIBS* 31

Full Rack of Smithfield Ribs Dry Rubbed & Slow Cooked Baked Beans, Sweet Potato Steak Fries & Carolina BBQ Sauce

A FEW WEEKLY SPECIALS

Red, White & Blue Salad ^12.5

Fresh Watermelon, Fresh Heirloom Tomato, Cucumber, Buttermilk Poppy Dressing, Pretzel Croutons, Radicchio, Arugula, Balsamic Wild Blueberries

Big Bowl of Spicy Mussels Gagliardi ^16.5

Chris' Chile/Garlic Fra Diavolo Sauce & Toast for the Gravy

Chorizo & Beef Chile con Queso 15

Cheddar Cheese Dip with Chorizo, Beef Ranchero, Pico De Gallo, Jalapenos and Cilantro, Warm in Cast Iron Crock with Arepas & Flour Tortillas, Guacamole and Crema on the Side

Shishito Peppers*9

Snack of Blistered Japanese Peppers with Miso "Caramel"

BLACKENED LAMB BURGER DELIXE 20

½ Domestic Ground Lamb, Cooked to Temp, Fresh Mozz, Marinated Tomato & Arugula, Green Olive Mayo on a Seeded Brioche with Pickle Kabob and LCK Fries

* 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.

Printed 7/27/2018