

LEFT COAST

Kitchen

STARTERS

French Onion Chowder 9

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

The New Nosh Platter 15.5

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

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

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 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 21.5

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

Tuna Poke "Bruchetta" 14 (petite) 21 (full)

Fresh Diced Blue Fin Tuna Tossed with Avocado, Heirloom Tomatoes, Basil, Shaved Red Onion and Tamari/Balsamic Glaze
Over Warm Rustic Crostini with Black Pepper Ricotta Spread

SIDES

*Pesto Roasted Cauliflower with Sun Dried Tomatoes 8

*Korean Green Beans & 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

Sonoma Valley Ravioli 21.5

Four Cheese Ravioli in a Pan Sauté of Heirloom Tomatoes, Edamame, Flat Beans, Sweet Corn & California Walnuts With Pesto Whipped Farmers Cheese

"Jack in the Bowl" Ramen 25

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

Little Italy Sausage Ragù 25.5

Bolognese of Sweet 'n Hot Pork Links, Smoked Beef Sausage Braised in San Marzano Tomatoes, Cultured Cream, Roasted Peppers, Pepperoncini, Jumbo Rigatoni, Aged Cheese

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
Avocado Corriander Mousse

Tandoori Chicken and Shrimp 26

Juicy Yogurt Marinated Chicken Kabob, Roasted Prawns, Confetti Brown Rice, Wilted Greens, Honey Water Pickles, New Delhi Yogurt, Spicy Butter Curry Drizzle & Cashew Dust

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

*ATLANTIC SALMON & PRAWNS 28

Charred Filet, Bamboo Skewered Shrimp, Grilled Doughnut Peaches, East Coast Asparagus, Gold Potato "Coins" and Black Truffle Aioli

HERB CRUSTED LOCAL TILEFISH 28

Brown Butter Gnocchi Primavera, Toasted Almonds, Crispy Bread Crumbs and Sherry Gastrique

*14oz ANGUS BEEF STRIP STEAK 34

"Baseball Cut" for Better Grilling, Sliced with Parmesan Herb Fries, Horseradish Cream, Arugula, Demi

*HUNKA-HUNKA BURNIN' PORK LOVE 28

LCK's Classic Twice Cooked Pork Shoulder in Texas BBQ With Apple Baked Pork 'n Beans, "Vinegar" Slaw & Potato Straws

THIS WEEK'S SPECIALS

Surf n Turf Flautas 15

One Crispy Rolled Taco with Carne Asada, Black Beans & Cheese, One with Lump Crab, Cream Cheese & Chiles, With Salsa, Guacamole and Crema

Nashville Style Hot Wings 14

Crispy Breaded Chicken Wings in Spicy Nashville Chili Rub, With Dill Pickle, Slaw and Drizzle of Honey Sauce

*Grilled Romaine & Watermelon Salad 14

Flash Grilled Romaine Spears with Smoked Bacon, Blue Cheese, Cucumber and Watermelon Vinaigrette

Connecticut Style Lobster Roll 29

Warm Bun with Buttered Maine Lobster Meat, Old Bay, Celery, Red Onion, Hint of Mayo
With Fries and Slaw

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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