

LEFT COAST

Kitchen

STARTERS

French Onion Chowder 9

½ Chowder, ½ Onion Soup, all 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 16.5

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

Baja Style Corona Battered Fish Tacos 14

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

Skillet Roasted Edamame *12

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

Buffalo Turkey Wings *14

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 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 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" 15 (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

"Falling Leaf" Ravioli 21.5

Celebration of Fall Flavors...Four Cheese Ravioli Sautéed with Yams, Butter Beans, Kale, Radicchio, Pumpkin Seed "Pesto", Ricotta Cheese & Crispy Fried Shallots

"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

Gnocchi with Bordeaux Lamb Ragù 25.5

Fluffy Potato Gnocchi in a Rich Ragù of Lamb, Mir Poix, Smokey Bacon and Lamb Jus with Grana Padano, Bread Crumbs, Herbs & Red Wine Gastrique

ENTREES

Southern Gulf Rock Shrimp n' Grits 25

Creamy Grits, LCK 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 Coriander Mousse

Chicken 'n Waffles 'n Shrimp 26

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

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

DELTA STYLE GRILLED SALMON 26

Charred Fillet, Creole Butter, Wilted Greens, Crawfish & Corn "Pudding", Chive Cream

*HERB CRUSTED SWORDFISH & SHRIMP 28

Root Vegetable, Asparagus and Prawn Fricassee, Honey Roasted Mango Compote

*14oz ANGUS BEEF STRIP STEAK FRITES 34

"Baseball Cut" for Better Grilling, Sliced with LCK Fries in Garlic/Parmesan Butter, Horseradish Cream & Arugula in Vinaigrette

PORK "BUMPKIN' BUCCO" 30

Braised Pork Shank, Cheesy Grits, Braised Greens, Chorizo "Vinaigrette" & Onion Rings

DOMESTIC VEAL CHOP LA PARMA 36

(Not Pounded Thin)

Grilled 16oz Bone-in Chop Smothered in Mozz with White Bean Puree and Green Beans Sautéed with Pepperoni, Sundried Tomatoes and a Bit of "Gravy"

THIS WEEK'S SPECIALS

Charred Octopus "Cal Pep" 16

Spanish Octopus, Charred with Chile Flakes, Garlic & Parsley Oil Capers, Olive, Tomatoes, Watercress & Charred Meyer Lemon

Turkish "Griddled Cheese" Salad 12

Aged Mediterranean Cheese Grilled Served Warm with Turkish Dried Fruits, Frisee, Pistachios, Radicchio Croutons & Lemon Vinaigrette

Grilled Asparagus Bistro Style 10

Fresh Asparagus, Grilled in Olive Oil with Pine Nut and Basil Dressing and Sunny Side Organic Egg

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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