

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 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

BALSAMIC GLAZED ATLANTIC SALMON *27.5

Cast Iron Roasted & Lightly "Sanded" with GF Bread Crumbs over Ratatouille & White Bean Pan Roast & Arugula Pesto

GRILLED CAROLINA SWORDFISH *28

Roasted Baby Potatoes, Carrots and Kale in Sea Salt/Honey, Creamy Dill Yogurt Sauce and Aleppo Pepper Dusting

14oz BLACK ANGUS NY STRIP STEAK FRITTES 36

Parm/Truffle Fries, Dressed Arugula, Creamy Horseradish

LCK STYLE SURF N TURF 36

"Dunkin' Dusted" 8oz, Black Angus Flat Iron Steak, Sliced, Seared Jumbo Diver Scallops, Home Fries, Asparagus Demi-Glace & Rosemary / Caper Gremolata

A FEW WEEKLY SPECIALS

Deiter's Summer Salad ^14

Fresh Watermelon, Fresh Heirloom Tomato, Cucumber, Iceberg Lettuce, Buttermilk Blue Cheese and Honey Dressing, Bavarian Pretzel Croutons, Riesling/Mustard Drizzle
"Now is de part of ze show ver ve dance"

Fried Oyster "Rock" 16.5

Pile of Crispy Blue Point Oysters over "Bacon-Baked Creamed Spinach" & Fresh Bartlett Pear Salad

Tijuana Late-Night Fundido 16.5

Cast Iron Skillet with Loads of Melty Cheese, Smoked Ham, Spiced Sausage, Roasted Pineapple & Fresh Jalapenos With Tostadas, Flour Tortillas, Salsita and Guacamole

VANILLA CUSTARD BREAD PUDDING 11

Served Warm with Apple / Wild Blueberry Compote, Whipped Vanilla Crème Fraiche & Amaretto Cookie Dust

* 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 guests to please notify us of any severe allergy or Celiac to better attend to your needs.

Printed 7/6/2018