

LEFT COAST

Kitchen STARTERS

French Onion Chowder 8

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

*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 GARLIC Add 50

*Red Beet and Artichoke Salad 13

Kale, Arugula, Fresh Apple, Feta, Crispy Chick Peas, Sherry Vinaigrette

* Skillet Roasted Edamame 10

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

Yellowfin Tuna Poke "Bruschetta" Style 15

Fresh Diced Hawaiian Style Tuna, Shallot, Basil & Mint Layered

Over Peasant Toast, Warm Ricotta, Cucumber, EVO & Avocado Marinated Cherry Tomatoes and Balsamic Teriyaki

*Buffalo Turkey Wings 12

* SIX HUNDRED DEGREE BEETS 9.5

Baked with Goat Cheese, Sherry Onions,
Mandarin Oranges and Fresh Thyme

SHARE

Rosarita Style Black Bean Dip for Two 14

Guajillo Chile, Sweet Corn & Queso Fresco Fondue with Tostadas, Fresh Avocado, Salsa and Chips

The New Mediterranean Nosh Platter 14

Creamy Hummus Loaded with EVO, Feta & Almonds with Warm Pita, Cucumber, Olives, Tomatoes & Red Beet "Caponata"

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

BIG SALAD AND SANDWICHES

California Country Club Salad

Grilled Chicken 20 or Grilled Hanger Steak 22

Chopped Salad of Green Leaf Lettuce, Egg,

Bacon, Avocado, Tomato, Cucumber, Smoked Mozzarella, Sunflower Seeds & Creamy Lemon Vinaigrette

La Jolla Blackened Shrimp Chopped Salad 22

Crisp Romaine, Soy Beans, White Beans, Tomato, Sweet Corn,
Avocado, Broccoli, Goat Cheese, Croutons & Buttermilk Dressing

LCK Burger 16.5

Angus Beefy, Oniony, Cheesy, Bacony and Such with Chris' Burger Slaw and Hand Cut Fries

LCK Chicken Sandwich 15.5

Mozzarella Cheese, Tomato, Pesto, Spinach on an Onion Roll with Side Green Salad

Crab Burger 17

LCK Crab Cake with Slaw, Pesto Aioli, Tomato and Fries

Tuna Tataki Burger 20

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

ENTREES

"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 22

Japanese Noodles in Red Miso Broth with Diced Tofu, Sweet Corn, Cucumber, Radish, Pickled Onion, Scallion,
"Noodle House" Style Soft Egg and Szechuan Roasted Jack Fruit

Brawny Bolognese 23

Flank Steak, Pork Shoulder and Veal Leg in an "All Nighter", With Mushrooms, San Marzano Tomatoes, Natural Jus,
Fresh Herbs, Aged Provolone & Bread Crumbs in Rigatoni

Gulf Coast Rock Shrimp n' Grits 21

Creamy Grits, Duxelle/Tomato Scampi Butter, Lemony Arugula

Chicken 'n Waffles 22

"Sweet Tea" Chicken Kabob, Yam Puree, Belgian Waffle, Greens, Bread Crumbs & Maple Demi

The Roadhouse 22

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