

LEFT COAST

Kitchen STARTERS

French Onion Chowder 8

½ Chowder, ½ Onion Soup, all of 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

***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

Bowl of Creamy Hummus Loaded with EVO, Feta & Almonds,

Served with Warm Pita Bread, Cucumber, Olives, Tomatoes and 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 Chicken Salad 20

Chopped Salad of Green Leaf Lettuce, Egg,

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

Steak Caprice Salad 21

Grilled and Sliced Hanger Steak, Fresh Tomatoes, Mozzarella Cheese, Pesto and Grilled Radicchio

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 15.5

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

LCK Chicken Sandwich 14

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

Crab Burger 16

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

Tuna Poke "Bruchetta" 19

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

ENTREES

Sonoma Valley Ravioli 19

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 and Szechuan Roasted Jack Fruit

Italian Stallion Sausage & Pepper Ragu 21

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

Argentina Red Shrimp n' Grits 21

Creamy Grits, Duxelle/Tomato Scampi Butter, Lemony Arugula

Tandoori Chicken 22

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

The Roadhouse 22

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