

LEFT COAST Kitchen

Scroll down for menu

TAKE OUT MENU THURSDAY 4.23 FRIDAY 4.24 & SATURDAY 4.25

A FEW THINGS REGARDING TAKEOUT:

Thursdays and Fridays Phones open at 4:30. We do not take pre-orders, so please plan on calling 1 hour ahead. We have only 2 phone lines. If the line is busy please keep trying. We can only successfully fulfill so many orders at a time. Please feel free to ask any questions, but to speed things up, please have your order ready. We will be swift yet gracious!

To keep up to date on any changes during this fluid time follow us on our Facebook page www.facebook.com/lckny or our Instagram @leftcoastkitchen.

SAVE YOUR RECEIPT! We will be having a Return Guest Discount. Every consecutive week you order, you will receive 10% off up to a total discount of 30%!

If you have a Groupon or have your receipt from previous weeks delivery, please tell the Order Taker ahead of time. We will need your Groupon code (numbers under the scan bars) or your Order Number on your Left Coast receipt. Once we settle the order with Credit Cards we can not go back and discount.

Free delivery for orders over \$50. (\$2 added for orders under \$50)
Any order over \$150 (before tax) will get 10% off!

You can either come inside for pickup, get parking lot service or delivery. Just tell us when you call.

For those who dine with us often, you know you can always rely on us to use the freshest products. Please know that we have limited some items and are purchasing carefully to keep these standards.

If we are out of an item when you call it is for this reason. Also, we have enhanced our Burger & sandwich offerings so we can supply you with the best quality of take-out possible

We love all of you, want you to be healthy and hope we are providing you some seamless Left Coast Love!

- Chef, Heather, Cali, Cade, Butters and our Entire LCK Family

SEE MENU BELOW.....

Food Page 2

Booze & Dessert Page 3

LEFT COAST

Kitchen

Appetizers / Small Plates

French Onion Chowder 11

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

The New Nosh Platter 16.5 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 & Salsa

Baja Style Corona Battered Fish Tacos 15.9

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

Skillet Roasted Edamame 12.5 Full lb. of Soybeans, EVO, Sea Salt, Japanese Spicy Mayo

Chesapeake Crab Skins *16.5 Pub Style Crispy Potato Skins with Love from the Shore!

LCK Crab Stuffing, Cheddar, Bacon & A Lemon Butter Drizzle

Sichuan Style Pork Wontons 13 Steamed, Tossed in Chile Oil, Tamari, Sesame, Scallion, Fried Shallots

Tuna Poke Tostada 15.5 Crispy Corn Tostada,

"Refried" White Beans, Diced Yellowfin Tuna tossed with Tomato, Avocado, Jalapenos, Citrus and Spicy Mayo

G.F.Y. MAC (GLUTEN FREE YUMMY) 13 Baked Brown Rice Ziti, Five Cheese, Gluten Free Béchamel,

Potato Chip / Rice Chex Dust

Wings

Buffalo Style Turkey Wings 15 or **Nashville Hot Chicken 14.5**

Salads Small (add any protein you wish)

Brown Derby Wedge 14.5

Iceberg, Tomatoes, Cracked Pepper "Ranch", Bacon & Danish Bleu

Crunchy Vegan Caesar 14 Kale, Romaine, Radicchio, "Cheesy" Cashew Garlic Dressing, Dried Rainbow Tomatoes, Fried Shallots, Flax Seed "Croutons"

Red Beet and Artichoke Salad 14 Kale, Arugula, Apple, Feta, Crispy Chick Peas, Sherry Vinaigrette

Burrata Cheese & Strawberry Salad *16

Luscious Fresh Cheese with Sea Salt, Black Pepper & Olive Oil Organic Rocket Arugula, GF Bread Crumbs, Fresh Strawberries Heirloom Tomato, Cucumber in Lemon Vinaigrette

Salads Entrée Size

California Country Club Chicken Salad 20.9

Chopped Salad of Green Leaf Lettuce, Egg, Bacon, Avocado, Tomato, Cucumber, Smoked Mozzarella, Sunflower Seeds & Creamy Lemon Vinaigrette

Shrimp Caesar Chavez *22

½ lb of Blackened Prawns over Chopped Salad of Mixed Lettuces, 3 Beans, Sweet Corn, Pico de Gallo, Queso Fresco, Pumpkin Seeds, Avocado, Tortilla Crunch & Our Vegan Caesar Dressing

SIDES

Roman Style Broccoli 8

LCK Hand Cut Fries 7

Sweet Potato Fries w Kale, Marshmallows & Brown Sugar Salt 8

Sticky / Spicy Brussels Sprouts 9

Roasted Sprouts, Balsamic Syrup, Chopped Cherry Peppers, Toasted GF Bread Crumbs

Roasted Cauliflower Gratin 10

Cauliflower, GF Cheese Sauce, Parmesan Cheese, Capers, Bread Crumbs & Pesto Drizzle

KIDS \$8 (please order for children only)

Cheese Ravioli with Chicken & White Sauce

Elbows with Butter and Meat Balls

Chicken Fingers with Fries

Cheeseburger with Fries

Entrees

Off The Vine Ravioli 21.5 Four Squash Fricassee, Pumpkin Mascarpone Ravioli, Kale, Capers, Preserved Lemon, Pumpkin Seed & Shaved Ricotta Salata

Sausage Galore Ragu 24

All the Sausages you can Name Slow Cooked in Tomatoes, Herbs, Mirepoix & Garlic with Jumbo Rigatoni & Whipped Farmers Cheese

Grilled Atlantic Salmon 26.5

Potato/Cauliflower/Artichoke/Sundried Tomato Pan Roast Pesto Aioli and Charred Lemon

Low Country White Shrimp n' Grits 27*

Creamy Grits, Creole Lemon Butter Sauce, Dressed Arugula

Pan Roasted Sea Scallops 30

We Only use the Freshest Largest Sea Scallops. They are Seared Over Our Luscious Lobster 'n Corn Chowder (*A Fan Favorite*)

Chicken 'n Waffles 'n Shrimp 27.5

Sweet Tea Chicken Kabob, Jumbo Prawns, Over Waffles, Mashed "Sweets", Greens, Crunchy Crumbs & Maple Demi

Root Beer Glazed Pork Chop N' Belly 29

Thick Cut Pork Chop, Broiled with Juicy Pork Belly, Crispy Potato Cake, Smokey Bacon-Onion Marmalade, Carrot / Apple Slaw, Demi-Glace & Toasted Bread Crumbs

Chipotle BBQ Pork "Wings" 28

Braised Mini Pork Shanks, Red Chile BBQ Sauce, Bacon/Cheddar Grits & Garlicy Green Fricassee (Kale, Spinach, Shaved Brussels)

14oz Angus NY Strip Steak Frites 34.9

Parmesan / Truffle Fries, Asparagus, Demi & Creamy Horseradish

SEARED SESAME TOFU 21

Firm Tofu Steaks Sesame Crusted and Seared over Stir Fried 9 Vegetable Mix & Tamari Teriyaki, Topped with Fried Shallot, Vegan Spicy Mayo

Between The Buns (except you Roadhouse)

All Sandwiches come with LCK Hand-Cut Fries

Multiple Fries on a Single ordered will be packed together unless specifically asked.

"Two By Four" Burger 17.5 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. (*No Permit Needed*)

Peanut Butter Bacon Burger 18.5 American Cheese, Crumbled Bacon, Creamy Jiffy, Spicy Pickle Relish

Fried Onions on a Seeded Challah Bun with Slaw.

North Coast Non-Burger 17.5

Cali-Style Veggie Burger with Swiss, Slaw, Tomato, Pickle.

Santa Ana Style \$3 (*Guac, Pico, American Cheese*)

The Roadhouse (open faced) 22.5

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

Crab Burger 22 6oz of LCK Crab-cake on Whole Grain Bun with Pesto Mayo, Slaw, Fresh Tomato & Fried Onions

Tuna Tataki Tower Sandwich 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

Roasted Chicken North Beach Cheesesteak 17.5

Italian Hero Roll, Toasted & Loaded with Shredded Roasted Chicken Breast, Pepperoni, Spicy Cherry Peppers

Melted American and Mozzarella, Mushrooms & Onions

From the Legendary San Francisco Neighborhood where

Poets write, Cooks Blow off Steam, Sailors are Crude

Dice are rolled at every bar and Heather & Chris first flirted.

Almost Famous Lamb Burger 20

8oz Ground Domestic Lamb Burger, Feta Mayo,

Hummus, Marinated Tomato, Red Onion Slaw,

LCK Fries and Siracha Ketchup

LEFT COAST

Kitchen

DESSERTS \$10

Deep Fried Cheese Cake

with Raspberry & Vanilla Sauces

Cinnamon Churros

With Dulce de Leche and Heath Bar Crunch

Reeses Peanut Butter / Brownie Explosion

Caramel and Chocolate Sauces

Red Velvet Cake

Vanilla Sauce and Fresh Strawberry

ADULT BEVERAGES!!!!

We can and will sell anything you would normally get at our bar to-go. Cocktails will be without ice unless specifically asked for. Add ice from your home for best results. But here are a few "Specials" to wet your whistle.....These are bulk packages.....our entire bar is available in singles or solo drink sizes and prices..... Please feel free to ask any questions while placing your order.

Liquor

16/20 oz **Quarantini** \$24 or \$28

(Tito's Cosmo with Elderflower and Organic Pom Juice)

Just add ice, shake, strain...or...pour over ice if you are out of patience....

"Cucumber Mojito Cubed" \$20

All the Muddled Cucumber, Mint, Lime, Demura Sugar, Platinum Rum & Bottled Seltzer you need for 3 Bar Quality Cocktails (instructions included)

Single Bullet Rye Old Fashioned \$9

Single Makers Mark Manhattan \$9

Lefty's Margarita Doubles \$16

Three Mules \$20

Vodka, Limes & Ginger Beer for a Trio of Kitchen Counter Cocktails

Beer

Flight of six different 16 oz Drafts \$25

(whatever we have on tap)

Flight of six different 12oz Drafts \$19

(whatever we have on tap)

Feeling Lucky? Let our Bartender Close Their Eyes and Grab You Some Suds

Four pack of Random 16oz canned craft ale / sour /cider \$20

Four pack of Random 12oz canned craft ale / sour /cider \$16

Wine

32 ounces of Red or White Sangria (4-5 Glasses) \$20 or One of Each for \$34

(made with Fresh Fruit, Brandy and Spanish wines)

\$6 Large Pours of House Wine (Cabernet, Pinot Noir, Chardonnay, Sauvignon Blanc or Pinot Grigio)

\$5 off any bottle of wine (We have most Varietals, Ask Order Taker for you favorite)

\$14 Bottle Sparkling Wine

\$7 for 187ml Sparkling Wine (Single)