



SALADS

To any salad, add 3 oz roasted chicken breast \$5 / 4 oz grilled steak \$10 / 3 sautéed prawns in garlic butter \$5

LJ's wedge*+ baby iceberg, bacon, egg, crispy shallots, blue cheese crumbles, cherry tomato, creamy dill dressing **half \$7/full \$13**

Beet and goat cheese+~VO roasted red and golden beets, arugula, almonds, citrus, balsamic vinaigrette **half \$7/full \$13**

Little gem lettuces+~VO pickled radish, toasted hazelnuts, garden herbs, grana padano, avocado-lime dressing **half \$7/full \$13**

Red curry chicken salad+~ Napa cabbage, shredded Draper Valley chicken, toasted cashews, pickled grapes, sesame marinated celery and cilantro in a red curry and coconut milk vinaigrette **\$14**

SHARE PLATES

Marinated olives +~VO Cerignola, castlevatrano, and nicoise olives served warm in olive oil **\$5**

Choux Choux bakery bread ~VO pain de campagne with whipped butter and flake salt **\$6**

Crispy brussels +~VO chimichurri, Mama Lil's Peppers **\$12**

Charred broccoli +~VO roasted and tossed in a harissa aioli with toasted almonds **\$12**

Clams and chorizo+ Taylor Shellfish clams in a chorizo, tomato, garlic and white wine broth. Comes with toasted bread. **\$15**

Hand-cut truffle fries +~VO black truffle salt, white truffle aioli **\$7**

Pork belly adobo sliders+ slow-cooked Carlton Farms belly, brown sugar-soy glaze, green papaya pickle salad with harissa aioli **\$13**

Aleppo pepper prawns + wild caught Gulf prawns in a white wine and chili butter sauce with focaccia croutons **\$15**

Smoked portobello and zucchini flatbread with mozzarella, goat cheese, truffle aioli **\$13**

Grilled steak and blue cheese flatbread with mozzarella, caramelized onions and dates **\$13**

Pork belly and cheese curd flatbread with Ancho chile bbq sauce, corn, pickled onions and cilantro **\$13**

STEAKS

+~grilled and served with compound butter, garlic-parmesan mashed potato and seasonal vegetable

steak adds: sub black truffle butter \$2 bourbon-bacon jam cream sauce \$3 sautéed mushrooms \$3 (3) sautéed prawns \$5

8 oz choice petite tender* (RR Ranch) **\$23**

8 oz choice filet mignon* (Newport Pride) **\$37**

20 oz prime ribeye* (Painted Hills) **\$48**

ENTREES

Pork chop+ pan-seared Carlton Farms chop over smoked baby red potatoes and sautéed kale in a bacon-mustard cream sauce **\$27**

Fresh wild King salmon+~marinated in chimichurri, grilled and served with a summer sauté of corn, chiles and herbs with heirloom tomato over a creamy polenta **\$32**

Wagyu burger*+ Snake River Farms beef, smoked gouda, aioli, bacon, hand cut fries, house pickles **\$17**
add egg, avocado, pickled serrano chiles, caramelized onions, or mushrooms **\$2**

Mushroom pappardelle housemade pasta, mushrooms and chard in a sherry cream sauce with pinenuts **\$20** add chicken \$3 / prawns \$5

Red-wine braised Carlton Farms' pork shoulder in a savory jus aside spice-roasted carrots, creamy corn polenta and a hazelnut gremolata **\$24**

Jambalaya+~ wild prawns, clams, chicken and andouille sausage in spiced rice with creme fraiche **\$24** (1-5 spice level)

Cauliflower steak +~VO pepper-crust and roasted, smoked red potatoes, vegetables and mushrooms in a red wine glaze **\$16**

Smoked gouda mac & cheese- cavatappi pasta in a garlicky, creamy four cheese sauce topped with crispy shallot **\$19**
add chicken, chorizo, or bacon \$3/ea caramelized onions, mushrooms, or pickled serranos \$2/ea
(Available as a Vegan option with cashew cheese and caramelized onions)

*consuming raw or undercooked food can increase your risk for food borne illness

+these items are or can be made gluten-free ~these items are or can be made dairy-free VO Vegan option

Please inform your server of any serious allergies.