

# LA JOLLA

RESTAURANT & BAR

## small plates

|  |      |  |    |
|--|------|--|----|
| <b>SOUP OF THE DAY (cup/bowl)</b>  | 6/12 | <b>SAUTEÉD ESCARGOT</b>  | 12 |
| <b>TRADITIONAL CAESAR SALAD</b>  | 7    | brandy cream, puff pastry, garlic, crushed red pepper, parmesan    |    |
| local romaine, shaved parmesan, baguette crouton; add grilled shrimp +11; add anchovies +2     |      | <b>GRILLED LAMB CHOPS</b>  | 18 |
| <b>HOUSE SALAD</b>   | 7    | smoked pear gastrique, warm potato, asparagus, fried shallot salad |    |
| local lettuce, blood orange-pear & cranberry vinaigrette, goat cheese crostini, grape tomatoes |      | <b>FRIED LOUISIANA OYSTERS</b>                                     | 14 |
| <b>DUCKTRAP RIVER SMOKED SALMON</b>  | 12   | cocktail sauce, remoulade, house potato chips, pickles             |    |
| capers, pickled red onions, cucumbers, cracked mustard   |      | <b>BEEF CARPACCIO</b>  | 14 |
| <b>FRIED GOAT CHEESE &amp; BERRY SALAD</b>   | 10   | black truffle oil, parmesan, lemon, arugula, caper berries         |    |
| Local lettuce, candied pecans, green apples, roasted peppers, honey-serrano vinaigrette        |      | <b>TUNA NACHOS</b>   | 12 |
|  |      | wonton chips, sriracha aioli                                       |    |

## big plates

|  |    |
|--|----|
| <b>PAN SEARED GULF FRESH CATCH</b>   |    |
| fresh corn & cauliflower risotto, cherry tomatoes, lemon-basil vinaigrette   | 32 |
| <b>SAUTEED SHRIMP &amp; ANDOUILLE</b>  |    |
| baked jalapeno cheese grits, bell peppers, onions, tomatoes  | 26 |
| <b>FRIED GREEN TOMATOES</b>  |    |
| New Bedford scallops, candied bacon, corn & jalapeno relish, creole brown butter                                   | 24 |
| <b>DUTCH OVEN SEAFOOD GUMBO</b>  |    |
| seasonal fish, grilled shrimp, fried oysters, jasmine rice   | 24 |
| <b>SEARED NEW BEDFORD SCALLOPS</b>   |    |
| house pasta, sautéed lobster, tarragon-sundried tomato cream   | 32 |
| <b>SMOKED DUCK BREAST WITH HOUSE PASTA</b>   |    |
| shiitake mushrooms, shallots, brandy cream, truffle oil, parmesan  | 26 |
| <b>THE LIMITED LA JOLLA BURGER</b>   |    |
| ground beef, duck & elk, white cheddar, roasted garlic aioli, caramelized onions, toasted brioche bun, house chips | 16 |

## the meats

*all meats are seared or grilled to perfection on The Big Green Egg served with your choice of one side & one sauce*

|  |    |  |    |
|--|----|--|----|
| <b>PAN SEARED GULF FRESH CATCH</b>             | 32 | <b>8 OZ C.A.B. CENTER CUT FILET MIGNON</b> | 38 |
| <b>PAN SEARED NEW BEDFORD SCALLOPS (4-2oz)</b> | 32 | <b>16 OZ PRIME NEW YORK STRIP</b>          | 45 |
| <b>24 OZ PRIME DOUBLE PORK RACK</b>            | 29 | <b>16 OZ PRIME RIBEYE</b>                  | 45 |

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."*

### sides 6

- risotto with cauliflower, white cheddar, shaved prosciutto
- creamed spinach with melted brie
- asparagus, gremolata, olive oil
- roasted butternut squash & carrots, honey, harissa oil
- herb roasted potatoes, pickled onions, bacon, capers
- white cheddar macaroni

### saucés

- béarnaise-tasso butter
- bacon jam
- house mopping sauce
- creole brown butter
- black garlic-truffle butter
- lemon beurre blanc
- horseradish-mustard sauce