

## **SMALL PLATES**

| SOUP OF THE DAY (cup/bowl)  | 8/16 |
|---|------|
| LA JOLLA HOUSE SALAD local artisan lettuce, strawberries, blue berries, candied pecans, cranberry-pear & orange vinaigrette add fried goat cheese + 4 | 9    |
| TRADITIONAL CAESAR SALAD local romaine, croutons, parmesan add grilled shrimp +20; add anchovies +2   | 9    |
| BABY ICEBERG BLUE CHEESE SALAD bacon, tomatoes, red onion, cucumber, fried okra   | 11   |
| GRILLED LAMB CHOPS<br>smoked pear gastrique, roasted brussels<br>sprouts with conecuh sausage   | 30   |
| TUNA NACHOS<br>wonton chips, cucumber, green onion, sriracha<br>aioli   | 15   |
| FRIED CALAMARI<br>asian style cocktail sauce and kimchi tartar  | 15   |
| SMOKED GULF RED SNAPPER DIP<br>grilled pita bread, candied jalapenos, pickled<br>red onions, suyo cucumber balsamic vinegar,<br>olive oil             | 13   |
| ASPARAGUS TUMP CRAB HOLLANDAISE   | 14   |

## **BIG PLATES**

KOREAN STYLE BARBECUE SALMON

| spicy fried rice with kale, kimchi, onions, egg  |    |
|--|----|
| SAUTEED SHRIMP WITH CREAMY LEMON PASTA roasted tomatoes, basil, parmesan   | 30 |
| PAN SEARED RED SNAPPER WITH SHRIMP DIANE mushrooms, asparagus, scallions, and garlic sauteed in Louisiana butter sauce   | 36 |
| THE LA JOLLA BURGER<br>ground beef & elk, garlic aioli, cheddar, iceberg<br>lettuce, red onions, oil & vinegar, pickles,<br>toasted brioche bun served with pomme frites | 20 |
| STEAK AU POIVRE<br>grilled wagyu picanha, peppercorn-brandy<br>sauce, pomme frites   | 35 |
| ELK STROGANOFF<br>sautéed elk with black garlic, shiitake<br>mushrooms, pappardelle, pecorino  | 29 |
| STEAK OSCAR filet of beef, hollandaise, crab meat, asparagus   | 65 |
| BONE-IN RIBEYE FOR TWO<br>22oz ribeye grilled with tallow butter and choice<br>of two sides  | 75 |
|  |    |

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# **MEATS**

served with your choice of one side & one sauce

| SEARED GULF RED SNAPPER               | 36 |
|---------------------------------------|----|
| CREOLE SPICED GULF SHRIMP (1/2 pound) | 28 |
| SEARED SCOTTISH SALMON                | 32 |
| 24 OZ PRIME DOUBLE BONE PORK CHOP     | 36 |
| 12 OZ PRIME PORK CHOP                 | 22 |
| 8 OZ LINZ HERITAGE ANGUS FILET        | 55 |
| 10 OZ WAGYU PICANHA STEAK             | 35 |
|                                       |    |

### **SAUCES**

- house mopping sauce
- creole brown butter
- hollandaise
- cowboy butter
- black garlic-truffle butter
- lemon beurre blanc
- lump crabmeat + 10.00

#### ON THE SIDE

- roasted potato hash with mushrooms, onions and garlic
- roasted brussels sprouts with conecuh sausage and apple balsamic
- house pasta with olive oil, tomatoes, basil, garlic, parmesan
- spicy fried rice with kale, kimchi, onion, egg
- pommes frites
- asparagus with olive oil and lemon balsamic