

## SMALL PLATES

<b>SOUP OF THE DAY (cup/bowl)</b>	8/16
<b>LA JOLLA HOUSE SALAD</b> local artisan lettuce, strawberries, blue berries, candied pecans, cranberry-pear & orange vinaigrette <u>add fried goat cheese + 4</u>	9
<b>TRADITIONAL CAESAR SALAD</b> local romaine, croutons, parmesan <u>add grilled shrimp +20; add anchovies +4</u>	9
<b>BABY ICEBERG BLUE CHEESE SALAD</b> bacon, tomatoes, red onion, cucumber, fried okra	11
<b>GRILLED LAMB CHOPS</b> smoked pear gastrique, roasted brussels and butternut with pancetta, onions, and sorghum balsamic glaze	30
<b>SMOKED GULF RED SNAPPER DIP</b> pita bread, candied jalapenos, pickled red onions, suyo cucumber balsamic vinegar, olive oil	12
<b>TUNA NACHOS</b> wonton chips, cucumber, green onion, sriracha aioli	15
<b>FRIED LOUISIANA ALLIGATOR</b> jalapeno-corn hushpuppies, cocktail sauce and salsa verde	16
<b>SWEET TEA YUZU FRIED QUAIL</b> kimchi ranch, red cabbage wasabi slaw	15
<b>COLD SMOKED BEEF TARTARE</b> jalapeno, onion, cracked mustard, toast	14

## MEATS

*served with your choice of one side & one sauce*

<b>PAN SEARED GULF RED SNAPPER</b>	34
<b>CREOLE SPICED GULF SHRIMP (1/2 pound)</b>	28
<b>PAN SEARED NEW BEDFORD SCALLOPS (4)</b>	38
<b>PAN SEARED FAROE ISLAND SALMON</b>	32
<b>24 OZ PRIME DOUBLE BONE PORK CHOP</b>	36
<b>12 OZ PRIME PORK CHOP</b>	22
<b>8 OZ CENTER CUT FILET</b>	49
<b>10 OZ PICANHA STEAK</b>	36

## BIG PLATES

<b>SEARED SCALLOPS WITH CLAM CHOWDER SAUCE</b> clams, potatoes, carrots and pancetta	38
<b>SAUTEED SHRIMP WITH BAKED POLENTA</b> roasted tomato sauce, garlic, peppers, onions, conecuh sausage	30
<b>PAN SEARED SNAPPER &amp; MAITAKE MUSHROOMS</b> herb pappardelle sauteed with maitakes, shiitakes, guanciale, caper, lemon, butter, garlic	34
<b>FUSION STYLE SEARED SALMON</b> faroe island salmon, salsa macha, kimchi fried rice with egg, kale, green onions, and peanuts	32
<b>THE LA JOLLA BURGER</b> ground beef & elk, home-made big mac sauce, smoked cheddar, grilled kimchi and onions, shredded lettuce served with mac and cheese	20
<b>GRILLED PICANHA STEAK</b> sliced picanha, blue cheese au poivre, duck fat potatoes	36
<b>DUCK CONFIT STROGANOFF</b> herb pappardelle, shiitakes, parmesan, and garlic	29
<b>BONE-IN RIBEYE FOR TWO</b> 22oz ribeye grilled with tallow butter and choice of two sides	75
<b>PAPPARDELLE WITH MAITAKE MUSHROOMS</b> maitakes sautéed with butter, garlic, lemon, capers, and pecorino ( half order 12.00)	24

## SAUCES

- house mopping sauce
- creole brown butter
- cowboy butter
- black garlic-truffle butter
- lemon beurre blanc

## ON THE SIDE

- duck fat potatoes with pecorino
- roasted brussels and butternut with pancetta,  
onions, and sorghum balsamic glaze
- white cheddar mac & cheese
- kimchi fried rice with egg, kale, green onions