

LA JOLLA

RESTAURANT & BAR

SMALL PLATES

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| <i>SOUP OF THE DAY (cup/bowl)</i> | 6/12 | <i>FRIED FROG LEGS, green tabasco tartar sauce</i> | 14 |
| <i>TRADITIONAL CAESAR SALAD, local romaine, shaved parmesan, baguette crouton; add grilled shrimp +11; add anchovies +2</i> | 7 | <i>GRILLED LAMB CHOPS, smoked pear gastrique, warm potato, asparagus, fried shallot salad</i> | 18 |
| <i>HOUSE SALAD, local lettuce, blood orange-pear & cranberry vinaigrette, goat cheese crostini, grape tomatoes</i> | 7 | <i>FRIED LOUISIANA OYSTERS, cocktail sauce, remoulade, house potato chips, pickles</i> | 14 |
| <i>DUCKTRAP RIVER SMOKED SALMON, capers, pickled red onions, cucumbers, cracked mustard</i> | 12 | <i>CHARCUTERIE BOARD, serrano coppa, prosciutto di parma, Australian feta, point reyes blue cheese, nuts, olives, mustard, fruits & jam</i> | 18 |
| <i>FRIED GOAT CHEESE PANZANELLA SALAD, basil, tomatoes, coppa salami, capers, red onions, roasted peppers, serrano-honey vinaigrette</i> | 10 | <i>ROASTED BONE MARROW CANOES, bacon jam, truffle oil, parmesan, garlic roasted mushrooms</i> | 15 |
| <i>TUNA NACHOS, wonton chips, sriracha aioli</i> | 12 | <i>SAUTEED MUSSELS, chorizo, tomatoes, wine</i> | 12 |

BIG PLATES

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| <i>PAN SEARED GULF RED SNAPPER, fresh corn & cauliflower risotto, cherry tomatoes, lemon-basil vinaigrette</i> | 32 |
| <i>SAUTEED SHRIMP & ANDOUILLE, baked jalapeno cheese grits, bell pepper, onions, tomatoes</i> | 26 |
| <i>FRIED GREEN TOMATOES, New Bedford scallops, candied bacon, corn & jalapeno relish, creole brown butter</i> | 24 |
| <i>DUTCH OVEN SEAFOOD GUMBO, seasonal fish, grilled shrimp, fried frog leg, fried oysters, jasmine rice</i> | 24 |
| <i>SNAKE RIVER RAINBOW TROUT, almonds, brown butter, shrimp, crab, green beans</i> | 28 |
| <i>SEARED NEW BEDFORD SCALLOPS, house pasta, sautéed lobster, tarragon-sundried tomato cream</i> | 32 |
| <i>SMOKED DUCK BREAST WITH HOUSE PASTA, shiitake mushrooms, shallots, brandy cream, truffle oil, parmesan</i> | 26 |
| <i>VEAL & MASCARPONE RAVIOLI, creamy porcini mushroom sauce, parmesan, black mission fig balsamic</i> | 18 |
| <i>THE LIMITED LA JOLLA BURGER, ground beef, duck & elk, white cheddar cheese, roasted garlic aioli, toasted brioche bun, house chips</i> | 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

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

"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, brown butter, almonds
Roasted butternut squash & carrots, honey, harissa oil
Herb roasted potatoes, pickled onions, bacon, capers
White cheddar macaroni

SAUCES

Béarnaise-tasso butter
House mopping sauce
Creole brown butter
Black garlic-truffle butter
Lemon beurre blanc
Horseradish-mustard sauce