

# 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> local romaine, shaved parmesan, baguette crouton; add grilled shrimp +11; add anchovies +2	7	brandy cream, puff pastry, garlic, crushed red pepper. parmesan	
<b>HOUSE SALAD</b> local lettuce, blood orange-pear & cranberry vinaigrette, goat cheese crostini, grape tomatoes	7	<b>GRILLED LAMB CHOPS</b>	18
<b>DUCKTRAP RIVER SMOKED SALMON</b> capers, pickled red onions, cucumbers, cracked mustard	12	smoked pear gastrique, warm potato, asparagus, fried shallot salad	
<b>FRIED GOAT CHEESE &amp; BERRY SALAD</b> Local lettuce, candied pecans, green apples, roasted peppers, honey-serrano vinaigrette	10	<b>FRIED LOUISIANA OYSTERS</b>	14
		cocktail sauce, remoulade, house potato chips, pickles	
		<b>BEEF CARPACCIO</b>	14
		black truffle oil, parmesan, lemon, arugula, caper berries	
		<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>16 OZ PRIME RIBEYE</b>	45	<b>24 OZ PRIME DOUBLE PORK RACK</b>	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, gremolata, olive oil
- 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