

# LA JOLLA

## RESTAURANT & BAR

### TODAY'S FAVORITES

LOBSTER BISQUE	5/10
EXTREMEN GREENS HOUSE SALAD, bibb & artisan lettuce, grape tomatoes, parmesan cranberry – pear & blood orange vinaigrette	6
CAESAR SALAD, local romaine, parmesan, croutons <i>add grilled shrimp + 11; add anchovies +2</i>	6
ARTISAN LETTUCE & FRIED GOAT CHEESE SALAD, black cherry & lemon vinaigrette, blueberries, cranberries, candied pecans and walnuts	10
TUNA NACHOS, sriracha aioli, fried wontons	12
GRILLED LAMB CHOPS, white bean, potato & pancetta cassoulet, smoked pear gastrique <i>add a chop +6 (prepared temperature between med-rare 130 F to medium 140 F)</i>	20
DUTCH OVEN GUMBO, blackened shrimp, scallops, seasonal fish, crystal hot sauce	20
GULF COBIA PICCATA, pancetta, artichokes, capers, house linguini	24
SAUTEED RED SNAPPER & SAFFRON RISOTTO, mussels with chorizo and tomato broth	28
CREAMY CAJUN SHRIMP & CRAWFISH PASTA, sautéed peppers, tasso, fresh lemon	24
LA JOLLA BURGER ground beef, elk & duck, white cheddar, garlic aioli, brioche bun, caramelized onions, choice of one side	15

#### OFF THE BIG GREEN EGG

*Served with your choice of one side and one sauce*

8 oz C.A.B. Center Cut Filet Mignon	32
16 oz Prime Ribeye	38
24 oz Prime Double Pork Rack	29
Creole Spiced Shrimp (1/2 pound)	18
Pan seared Cobia	24
Pan seared Red Snapper	28

#### SAUCES

Creole Brown Butter
Mopping Sauce
Charred Tomato Relish
Champagne-Lemon Beurre Blanc
Black Garlic-Truffle Butter
Horseradish - Mustard Sauce

#### SIDES 6

White Cheddar Macaroni
House Linguini, Olive Oil, Parmesan
New potatoes, Butter, Fresh Herbs
White Bean, Potato & Pancetta Cassoulet
Hot & Sour Collard Greens with Candied Bacon

#### DESSERTS 7

Strawberry Cheesecake, Almond Crust, Whipped Cream
Banana Nut Muffin, Candied Pecans, Bananas in Caramel Sauce
Key Lime Tart with Graham Cracker Crust, Whipped Cream
Chocoflan
Lemon Sorbet
Vanilla Ice Cream

# LA JOLLA

RESTAURANT & BAR

## DINNER FOR TWO

**\*CALL IN ONLY - NOT AVAILABLE VIA ONLINE ORDERING\***

### LA JOLLA BURGERS FOR TWO

two sides, ½ gallon draft beer (see beer list) 38

### GRILLED DOUBLE PORK RACK FOR TWO

two sides, two salads (house or caesar), one dessert, one bottle house wine 45

### SHRIMP PICCATA

capers, pancetta, artichokes, lemon, house pasta

or

### CREAMY CAJUN SHRIMP & CRAWFISH PASTA

fried onions, sautéed peppers, tasso, fresh lemon two salads (house or caesar), one dessert,  
one bottle house wine 55

### SAUTEÉD COBIA PICCATA

pancetta, artichokes, capers, house pasta

or

### GRILLED MAHI-MAHI

peach-jalapeno relish, corn & lima bean succotash two salads (house or caesar), one dessert,  
one bottle house wine 65

### CENTER CUT FILET MINGON

choice of one side & sauce

or

### GRILLED LAMB CHOPS (5 BONES)

roasted potato-asparagus salad, smoked pear gastrique, two salads (house or caesar), one dessert,  
one bottle house wine  
75.00

## HOUSE WINES

Jean Paul Cuvée Rosé      Veuve du Vernay Brut      Lamarca Prosecco      William Hill, Chardonnay  
Benvolio, Pinot Grigio      Mezzacorona, Pinot Noir      Federalist, Cabernet Sauvignon  
Conundrum Red Blend      Gougenheim Malbec      Castello di Querceto, Chianti

**WANT TO UPGRADE YOUR WINE? CHOOSE FROM OUR WINE LIST  
WE WILL APPLY A \$15 DISCOUNT TO YOUR BOTTLE OF CHOICE  
WHEN PURCHASING DINNER FOR TWO OPTIONS**