



# ALL DAY MENU

## CHEF FEATURES

### **Orange Miso Glazed Mahi | 26**

*snap peas, shiitake mushrooms, Nishiki rice cake, lotus root*

### **Bulleit BBQ Brisket Tacos | 21**

*chipotle bourbon barbecue sauce, nopales rajas, roasted corn salsa, cotija cheese, pickled pico de gallo*

### **Truffle & Wild Mushroom Flatbread | 29**

*Four Star oyster and black pearl mushrooms, porcini mushroom cream sauce, caramelized onions, Melkbus raw milk truffle gouda cheese, arugula, fresh burgundy truffle*

### **N'Duja Flatbread | 25**

*n'duja sausage, burrata cheese, green romesco, arugula, lemon*

### **Lobster Mac & Cheese | 27**

*cold water lobster, aged cheddar cream sauce, cavatappi pasta, biscuit breadcrumb*

### **Vegan Tacos | 18**

*masa tempura vegetables, nopales rajas, crema, salsa macha, pink corn tortilla*

### **Thai Style Mussels & Pork Belly | 26**

*PEI mussels, Kahlua cured pork belly, lemongrass, shallot, coconut milk, carrots, Riesling wine steamed rice, cilantro*

### **Shrimp & Chips | 26**

*Kauai shrimp, remoulade, creamy coleslaw, served with fries*

## **Executive Chef Elizabeth Sweeney**

VG - Vegan | V - Vegetarian | GS - Gluten Sensitive (gluten free but possible cross contamination)

**A service fee equaling 20% of the total check is included with bottle service and parties of 6 or more.**

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has any allergies or aversions.*

## AMERICAN TAPAS



## SALADS

### Lamb Chops | 21

three New Zealand lamb chops, roasted red tomato relish, herb tahini puree, chermoula spice, mint and sheep's feta

### Spanish Pulpo | 19

braised octopus, confit fingerling potatoes, blistered red peppers, saffron aioli, Spanish pimenton, Argumanto lemon

### Louisiana Crab Dip | 18

jumbo lump crab, cream cheese, Old Bay, tater tots

### Jamaican Beef Empanada | 15

house-made dough, curry aioli, pineapple chutney

### Beef Tenderloin Skewer | 16

huitlacoche, mushroom escabeche, corn relish

### Udon Noodle Stir Fry | 22

lemongrass marinated steak, miso kim-chi butter

### Broccolini | 15

onion soubise, white cheddar, honey pistachio chili oil, grilled shallot, chives

### Pork Tostones | 21

Puerto Rican roasted pork, plantain, pineapple mojo, guava BBQ, pineapple pico de gallo

### Crab Rangoon | 14

lump crab meat, sriracha aioli

### Coconut Shrimp | 32

jumbo prawns, coconut, mango chili sauce, pineapple pico de gallo, fried plantains

### Beef Cargot | 18

filet, horseradish, garlic butter, puff pastry

### Blackened Scallops | 28

dry packed scallops, fresh corn grits, peppadew bacon relish, lemon beurre blanc

## STARTERS

### Truffalo Chicken Wings | 21

jumbo wings, gold flakes, house-made tater tots, creme fraiche, caviar, parmesan ranch

### Grilled Shrimp Cocktail | 21

atomic horseradish cocktail sauce, bearnaise aioli, lemon, toasted baguette

### Parmesan Truffle Fries | GS | 17

black truffle, parmesan, chives, black garlic aioli

### Mezze Plate | V | 15

hummus, muhammara, babaganoush, marinated artichokes, roasted garlic, pickled red onions, grilled pita

add falafel (3 pcs) - 6

add grilled lamb sausage - 8

add grilled chicken skewer - 8

add grilled shrimp (3 pcs) - 10

### General Tso's Bao Buns | 16

chicken, broccoli slaw, tamari vinaigrette

### Caesar Salad | V | 16

vegan Caesar dressing, baby romaine, shaved parmesan, garlic crouton  
add grilled chicken skewer - 8  
add grilled shrimp (3 pcs) - 10

### Pear Salad | V | 18

winter greens, charred radicchio, pumpkin spiced pecans, bruleed goat cheese, seared pears, apple cider vinaigrette  
add grilled chicken skewer - 8  
add grilled shrimp (3 pcs) - 10

### Grilled Octopus Salad | 22

arugula, carrot harissa puree, crispy chickpeas, sumac onions, grapes, cherry tomatoes

## ENTREES

### LH Classic Burger | 23

Slagel Farms dry-aged beef patty, special sauce, bacon, pickles, caramelized onions, cheddar cheese, brioche bun

### LH Vegan Burger | VG | 18

beyond meat patty, veganaise special sauce, pickles, caramelized onions, vegan american cheese, vegan brioche bun

### Southwest Chicken Burger | 21

chicken patty, honey ancho chili seasoning, pepper jack, pickled pico de gallo, lettuce, tomato, chipotle aioli, fresno toreado, fried avocado, brioche bun

add an egg to any burger - 3

substitute truffle fries to any burger - 5

### Chilaquiles | GS | 19

salsa verde, veal chorizo, cotija cheese, house-made crema, rajas, sliced avocado, radish, pickled red onion, micro cilantro  
add an egg - 3

### Chicken Skewer Entree | 21

honey orange tajin glaze, roasted cauliflower & cherry tomato arugula salad, cilantro pecan pesto, guajillo-ancho chile dry salsa

### Loco Moco - "Hawaiian Grinds" | GS | 25

Slagel Farms dry-aged beef patty, SPAM fried rice, whiskey aged shoyu, bone marrow demi-glaze, tamari, fried egg

### Kalbi Short Rib | 28

grilled beef short ribs, Korean cheese corn, house-made kimchi, scallions, sesame seeds

### Prime NY Strip | 44

12oz USDA Prime striploin, truffled baby red potatoes, maitre'd butter, arugula watermelon radish salad

## DESSERTS

### Dark Chocolate Mousse | VG, V, & GS | 14

vegan chocolate mousse, vanilla poached pear, chocolate cream, caramel, cocoa nib tuile

### Lemon Tiramisu | 14

ladyfinger sponge, limoncello, mascarpone mousse, lemon curd, blackberry sorbet

### Caramel Apple Crisp Cheesecake | V | 14

caramel cheesecake, Seedling Farms apple pie filling, brown sugar oat crumble, salted caramel gelato

VG - Vegan | V - Vegetarian | GS - Gluten Sensitive (gluten free but possible cross contamination)

**A service fee equaling 20% of the total check is included with bottle service and parties of 6 or more.**

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has any allergies or aversions.