

STARTERS

Seasonal Soup Selection cup / bowl

Lobster Bisque \$4.50 / \$6.95

Butternut Squash \$4.50 / \$5.50

Soup du Jour \$2.95 / \$3.50

Soup Shot Trio \$5.00

2 oz. portions of all three soups

Beef Carpaccio

Gorgonzola, Cipollini Onions,
Scallion Cream, Garlic Aioli and
Balsamic Reduction

\$6.95

Crab Cakes

Olive Tapenade and Romesco Sauce
with Micro-greens Salad and a
Pimento Vinaigrette

\$7.95

FRESH FROM THE FARM

Add to any salad, choice of:

Chicken Breast \$3.50, Salmon Fillet \$4.00,

or Shrimp \$4.00

Tender Lettuce Salad

Baby Greens, Orange Beets, Heirloom
Tomatoes and Meyer Lemon Vinaigrette

\$5.95

Caesar Salad

Little Gem Lettuce, Polenta Croutons,
Parmesan Curls, Fried Anchovies and
Creamy Dressing

\$7.95

Scallop Duo

Scallop Ceviche and a Seared Scallop
with Spicy Popcorn and Fruit Salsa

\$6.50

Seared Tuna

Cucumber Noodle Salad, Lotus Chip
and Yuzu-Soy Vinaigrette

\$6.95

Steamed Mussels

Chorizo-Sweet Potato Hash and
Romesco Sauce

\$7.00

Crispy Calamari

Scallions, Thai Bird Chiles and
Garlic Aioli

\$5.95

Lobster Salad

Field Greens, Chilled Lobster, Pickled
Mango, Red Peppers and Tarragon with
Vanilla Bean Vinaigrette

\$9.50

Chopped Salad

Little Gems Lettuce, Shaved Fennel,
Cherry Tomatoes, Roasted Peppers,
Spanish Olives, Feta Cheese, and
Sherry Dressing

\$6.50

SEASONAL CATCH

All of our seafood is seasonal and accompanied by recently harvested local vegetables.

Grilled Yellowtail Steak Provencal

Tapenade, Tomato Confités and Roasted Peppers Piperade Style
\$16.95

Herb-Crusted King Salmon

Roasted Fingerlings, Winter Vegetables and Mustard Cream
\$17.50

Pan-Roasted Rockfish

Herbed Shoestring Fries, Winter Vegetables and Watercress Pesto
\$15.95

Seared Scallops

Braised Pancetta, Glazed Vegetables and a Beaujolais Reduction
\$17.50

BISTRO SPECIALS

Smoked Ribeye Steak

Ribeye with Potatoes Aligot and Cabernet Sauvignon Sauce
\$19.50

Oven-Roasted Organic Chicken

Shoestring Fries, Haricot Vert and Belgian Saisson Pan Sauce
\$14.95

Twice Cooked Pork

Seared Braised Pork with Sweet Potato Hash and Peppadew Coulis
\$16.95

Mussels Frites (1 lb)

White Wine-Garlic Broth with Belgian Frites and Aioli
\$14.95

Filet Mignon

Lyonnais Potatoes, Garlic Braised Leafy Greens, Truffle Brie, Crispy Onions and Black Pepper Demi Glaze
\$23.50

Seasonal Pasta Primavera

Local Organic Vegetables, White Wine, Parmesan-Reggiano and Olive Oil
\$14.95

Duck Confit

Tuscan Beans Cassoulet with Olive Oil, Garlic and Sage
\$22.50

Fettuccine with Mushrooms

Roasted Mushrooms, Sun Dried Tomato, Garlic Breadcrumbs and Cream Sauce
\$14.95

Roasted Rack of Lamb

Potato Puree, Spinach and Thyme Reduction
\$23.50

*Menu is subject to change without notice.
Visit lagranterraza.com to sign up for our e-newsletter.*

Items priced individually, plus tax 8.75%. Parties of 8 or more: 18% gratuity will be automatically added to the bill.