



## CRUDOS

*A selection of Raw Dishes*

### AHI TUNA POKE\* 19

Soy-Sesame Vinaigrette, Spring Onion, Mango, Edamame, Wonton Chips

### SNAPPER CEVICHE\* 19

Red Onion, Lime, Orange, Cilantro, Ginger, Tomato, Plantain Chips

### BEEF CARPACCIO\* 22

Allumette Potato, Arugula, Capers, Pine Nuts, Parmesan, Dijonnaise, Truffle Oil

## SALADS

### LELA SIMPLE SALAD HALF 7/ FULL 11

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

### ROMAINE CAESAR SALAD HALF 8/ FULL 12

White Anchovy, Parmesan, Croutons

### HEIRLOOM TOMATO & BURRATA 16

Basil Puree, Lela Lava Salt, Crostini

### SUMMER SALAD 16

Mixed Greens, Bacon, Tomato, Onion, Avocado, Mango, Yuzu Vinaigrette

ADD CHICKEN 9, STEAK 14, JUMBO SHRIMP 17, SALMON 13

## SMALL PLATES

### SOUP DU JOUR C 8/ B 10

Chef's Choice Soup of the Day

### MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

### CHICKEN WINGS 16

Choice of Sweet Chili, Buffalo, Jerk

### LOBSTER DEILED EGGS 17

Pancetta, Tarragon Aioli, Trout Roe

### CRAB CAKE 20

Fennel, Roasted Corn, Tomato, Gandules, Cilantro Aioli

### STEAMED MUSSELS 21

Chorizo, Fennel, Jalapeno, Tomato Broth

### MARGHERITA FLATBREAD 15

Pomodorraccio, Mozzarella, Basil

### SMOKED SALMON FLATBREAD 18

Chive & Goat Cheese Crème Fraiche, Capers, Shaved Onions, Dill

## HOUSE-MADE PASTAS

*All of pastas are hand-made daily. Gluten Free Pasta available on request.*

### BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

### LOBSTER LINGUINI 38

Lobster Tail, Peas, Sauteed Mushroom, Lobster Bisque

### SHRIMP SCAMPI 24

Tagliatellini, Garlic, Capers, Lemon Butter, White Wine, Grilled Bread

### BUCATINI FRUTTI DE MARE 35

Scallop, Mussels, Shrimp, Tomato Confit

### PESTO GNOCCHI 22

Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

## LARGE PLATES

### WAYGU BURGER\* 18

Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion

*Choice of Greens or House Cut Fries*

\*\*ADD BACON \$3

### PAN SEARED SCALLOPS 26

Pea Puree, Tomato, Peapods, Mushroom

### CHILEAN SEA BASS 38

Peapods, Corn, Celery, Saffron Pepper Puree

### PAN SEARED SALMON\* 32

Eggplant, Tomato, Pattypan Squash

### SMOKED PORK CHOP\* 34

Apple Compote, Potato Puree, Petit Carrots, Shallot, Chipotle Glaze

### ROASTED CHICKEN 26

Confit Potato, Broccolini Rosemary, Thyme Chicken Jus

## PRIME STEAKS

*USDA Prime Steaks. Choice of Demi-Glace or Brandy Peppercorn Sauce*

\*\*ADD LOBSTER TAIL 21, SHRIMP 17

### PETIT BEEF TENDERLOIN\* 8oz 48

NY STRIP\* 12oz 60

COULOTTE\* 8oz 34

RIB-EYE\* 16oz 68

## SIDES

HOUSE CUT FRIES 10

POTATO PUREE 9

SAUTEED MUSHROOM 11

SAUTEED ASPARAGUS 11

CHARRED BROCCOLINI with SHALLOT BUTTER 10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.