



DINNER

CRUDOS

A selection of Raw Dishes

AHI TUNA POKE* 16

Soy-Sesame Vinaigrette, Capers, Wasabi Mayo, Togarashi, Wontons

SNAPPER CEVICHE* 17

Onion, Lime, Orange, Cilantro, Aji Amarillo

SCALLOP CARPACCIO* 19

Olive Oil, Yuzu, Preserved Lemon, Espelette

SALADS

LELA SIMPLE SALAD 9

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD 10

White Anchovy, Parmesan, Croutons

HEIRLOOM TOMATO & BURRATA 16

Basil Purée, Lela Lava Salt, Ricotta, Heirloom Tomato, Crostini

MEDITERRANEAN SALAD 16

Arcadian Greens, Frisée, Feta, Shaved Onion, Pepperoncini, Cherry Tomato, Cucumber, Kalamata, Sunflower Seeds, Red Wine & Herb Vinaigrette

Add Chicken 9, Add Steak 13, Add Shrimp 10, Add Salmon 13

SMALL PLATES

MEATBALL 10

Pork, Beef, Veal, Tomato Garlic Confit

SOUP DU JOUR C 6 / B 10

Chef's Choice Soup of the Day

CRAB CAKE 17

Corn, Chorizo, Tomato, Chive

PAN SEARED SCALLOPS 19

Corn & Gorgonzola Crème, Arugula, Pancetta, Orange Gastrique

LOBSTER DEVILED EGGS 16

Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 14

Pomodorraccio, Mozzarella, Basil

STEAMED MUSSELS 18

Chorizo, Fennel, Jalapeño, Tomato Broth

SMOKED SALMON FLATBREAD 18

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

HOUSE-MADE PASTAS

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

BOLOGNESE PAPPARDELLE 19

Veal, Beef, Pork, Tomato, Pecorino

STEAK TAGLIATELLINI 22

Beef Tips, Mushroom, Spinach, Gorgonzola Cream

LOBSTER LINGUINI 28

Pancetta, Potato, Peas, Mushrooms

SHRIMP SCAMPI 21

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

BUCATINI FRUTTI DE MARE 27

Scallop, Calamari, Mussels, Shrimp, Tomato Confit

BUTTERNUT SQUASH RAVIOLI 24

Ricotta, Almond Sauce, Sage

LARGE PLATES

WAGYU BURGER* 22

Gochujang, Gruyère, Romaine, Tomato, Gherkin

CHILEAN SEA BASS 36

Pork Belly Tomato Stew

PAN SEARED SALMON* 32

Grilled Lemon, Creamed Leeks & Spinach

VEAL MILANESE 58

Green Salad, Lemon Vinaigrette

ROASTED CHICKEN 28

Potato, Rosemary, Thyme Chicken Jus

PRIME STEAKS

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

PETIT BEEF TENDERLOIN* 6 oz. 45

NY STRIP* 12oz. 65

COULOTTE* 8 oz. 32

RIB-EYE* 16 oz. *69

SIDES

POMMES FRITES 7

POTATO PUREE 8

SAUTEED MUSHROOMS 10

SAUTEED ASPARAGUS 10

HONEY GINGER PETIT CARROTS 10

BEVERAGES

SPARKLING	NV Arte Latino, Cava, Brut, Spain	12
	NV Mionetto, Prosecco, Brut, Veneto, Italy 187 ML	14
	NV Elio Perrone, Moscato d'Asti, 'Sourgal', Piedmont, Italy	14
	NV Baron de Seillac, Brut, France	15
	NV La Vieille Ferme, Rosé, Brut, Côtes du Ventoux, France	15
NV Laurent Perrier, 'La Cuvée', Brut, Champagne, France 187 ML	25	

WHITES & ROSÉ	2020 Riesling, Dr. L, Mosel, Germany	12
	2021 Rosé, Château d'Esclans, 'Whispering Angel', Côtes de Provence, France	15
	2021 Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	15
	2020 Sancerre, Domaine Phillippe Girard, Loire, France	20
	2020 Chardonnay, Wente, 'Morning Fog', Central Coast, California	13
	2019 Chardonnay, Chahelam INOX, Willamette Valley, Oregon	16
	2018 Chardonnay, Frank Family Vineyard, Carneros, California	18
	2018 Chardonnay, Grgich Hills Estate, Napa Valley, California	22
	2020 Cheninc Blanc / Viognier, Pine Ridge, California	11
	2019 Pinot Gris, A to Z, Oregon	12
2020 Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	14	
2020 Grüner Veltliner, Loimer, 'Lois', Kamptal, Austria	14	

REDS	2019 Pinot Noir, Firesteed, Oregon	13
	2017 Pinot Noir, Les Jamelles, Languedoc, France	14
	2018 Pinot Noir, Calera, Central Coast, California	18
	2020 Ken Wright, Willamette Valley, Oregon	20
	2019 Zinfandel, Seghesio, Sonoma County, California	15
	2019 Merlot, Hahn, California	10
	2019 Cabernet Sauvignon, Lyeth, California	12
	2019 Cabernet Sauvignon, Smith & Hook, Central Coast, California	17
	2018 Cabernet Sauvignon, Justin, Paso Robles, California	22
	2018 Cabernet Sauvignon, Stags' Leap, Napa Valley, California	29
	2017 Malbec, Catena, Mendoza, Argentina	12
	2015 Tempranillo, Faustino V Reserva, Rioja, Spain	14
2020 Syrah, Saint Cosme, Côtes du Rhône, Rhône Valley, France	14	
2018 Super Tuscan, Brancaia Tre, Tuscany, Italy	15	
2019 Bordeaux Blends, Chappellet, 'Mountain Cuvée', Napa Valley, California	22	

COCKTAILS 16

THE NORTH COUNTRY GIRL
Crooked Water Old Hell Roaring Bourbon, Orange Bitters, Vanilla Bean Infused Syrup, Luxardo Cherry

PURPLE BULLET
Bourbon, Lemon Juice, Blackberries, Honey Ginger Syrup, Angostura Bitters, Flamed Orange, Rosemary Sprig

THE GRAND MARAIS
Vodka, Cointreau, Blood Orange Purée, Dehydrated Orange Wheel

THE BOTANICAL
Bombay Sapphire Gin, Lillet Blanc, Aperol, Grapefruit Peel, Prosecco

LELA SPRITZ
Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange

PALOMA
Milagro Blanco Tequila, Lime Juice, Fresh Grapefruit Juice, Club Soda, Grapefruit, Salt Sim

KIR ROYALE
Crème de Cassis, Prosecco, Blackberries, Mint

ESPRESSO MARTINI
Stoli Vanil, Godiva Chocolate, Kahlúa, Espresso, Chocolate Shavings

DRAFT

Rotating Seasonal Menu 8

BOTTLES & CANS

Bud Light	6
Michelob Ultra	6
Miller Lite	6
Corona	7
Amstel Light	7
Heineken	7
Pilsner Urquell	7
Samuel Smith Nut Brown Ale	10
Samuel Smith Taddy Porter	10
Samuel Smith Oatmeal Stout	10
Guinness Draught	8
Loon Juice	8
White Claw	7