



## CRUDOS

*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

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 DEVEILED 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

## HOUSE-MADE PASTAS

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

### BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

### LOBSTER LINGUINI 41

Lobster Tail, Peas, Sauteed Mushroom, Lobster Bisque

### SHRIMP SCAMPI 26

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

### PESTO GNOCCHI 22

Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

## LARGE PLATES

### PAN SEARED SCALLOPS 28

Pea Puree, Tomato, Peapods, Mushroom

### CHILEAN SEA BASS 40

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

### WAGYU BURGER\* 18

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

*Choice of Greens or House Cut Fries*

**\*\*ADD BACON \$3**

## PRIME STEAKS

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

### PETIT BEEF TENDERLOIN\* 8oz 48

### NY STRIP\* 12oz 60

### COULOTTE\* 8oz 34

### RIB-EYE\* 16oz 68

**\*\*ADD LOBSTER TAIL 21, SHRIMP 17**

## 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.



## WINES BY THE GLASS

### SPARKLING

NV Arte Latino, Cava, Brut, Spain	12
NV La Marca, Prosecco, Veneto, Italy	14
NV Michele Chiarlo, Moscato d'Asti, Piedmont, Italy	14
NV Baron de Seillac, Brut, France	15
NV La Vieille Ferme, Rose, Brut, Cotes Du Ventoux, France	15

### WHITES & ROSE

Riesling, Dr. L, Mosel, Germany	12
Rosé of Pinot Noir, Villa Wolf, Pfalz, Germany	15
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	14
Sauvignon Blanc, Riley's Lookout, Marlborough, NZ	12
Sauvignon Blanc, Treana, Paso Robles, CA	14
Sauvignon Blanc, Babich Black Label, Marlborough, NZ	16
Chardonnay, Wente, 'Morning Fog', Central Coast, California	13
Chardonnay, Neyers 304, "Unoaked", California	18
Chardonnay, Frank Family Vineyard, Carneros, California	20

### REDS

Pinot Noir, Pinot Project, California	13
Pinot Noir, Oregon Territory, Oregon	15
Pinot Noir, Ken Wright Cellars, Willamette, OR	18
Merlot, Blackboard, Washington	11
Merlot, Decoy, Sonoma County, California	14
Cabernet Sauvignon, Lyeth, California	12
Cabernet Sauvignon, Treana, Paso Robles, California	16
Cabernet Sauvignon, Outerbound, Alexander V. AVA, CA	22
Malbec, Catena, Mendoza, Argentina	12
Syrah, Saint Cosme, Cotes du Rhone, Rhone Valley, France	14
Zinfandel, Seghesio, Sonoma County, California	15
Tempranillo, El Vinculo Crianza, La Mancha, Spain	15

## COCKTAILS

**KIR ROYALE 12**  
Crème de Cassis, La Marca Prosecco, Blackberries, Mint

**ESPRESSO MARTINI 16**  
Stoli Vanil, Kahlúa, Bailey Irish Cream, Caffè Borghetti

**POMEGRANATE MARGARITA 14**  
Milagro Silver, Cointreau, Pomegranate Puree, Lime Juice, Simple Syrup, Sugar Rim, Lime

**BLOOD ORANGE COSMOPOLITAN 16**  
Tito's Vodka, Cointreau, Blood Orange Puree, Lime Juice, Cranberry Juice

**THE NORTH COUNTRY GIRL 16**  
Bulleit Bourbon, Orange Bitters, Vanilla Bean Simple Syrup, Filthy Black Cherries

**LELA SPRITZ 13**  
Aperol, La Marca Prosecco, Sparkling Water, Bitters, Dehydrated Orange

**ELDERFLOWER GIN FIZZ 14**  
Hendrick's Gin, St. Germain Elderflower, Tonic Water, Lime

**RUBY RED PALOMA 14**  
Milagro Reposado, Lime Juice, Ruby Red Grapefruit, Club Soda, Salted Rim

## DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR CURRENT SELCTIONS

## BEERS - BOTTLES & CANS

Bud Light	6	Corona	7	Wild State Hibiscus Raspberry Cider	8
Miller Lite	6	Modelo Especial	7	Loon Juice Honeycrisp Cider	8
Michelob Golden Light	6	Heineken	7	Carbliss, Assorted Flavors	8
Michelob Ultra	6	Heineken Zero	7	White Claw, Assorted Flavors	7
Coors Light	6	Guinness Draught	8		
Surly Mosh Pit Juicy Pale	8	Stella Artois	7		
Surly Furious IPA	8	Amstel Light	7		
Fair State "Party Forward" Hazy	8				

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