



EASTER BRUNCH

SUNDAY, APRIL 20, 2025 | 10AM – 2PM

ADULTS \$60 | CHILDREN (5-12 YRS) \$22 | 5 & UNDER \$0

ACTION STATION

HONEY MUSTARD + CHIPOTLE GLAZED HAM

PEPPERED PRIME RIB | Au Jus, Creamy Horseradish

OMELET | Ham, Bacon, Sausage, Cheddar Cheese, Swiss Cheese, Pepper, Onion, Mushroom, Tomato, Spinach

COLD STATION

SEAFOOD | Shrimp, Jonah Crab Claw, Mussels

BAKERY | Breakfast Breads, Croissants, Muffins, Bagel, Assorted Dinner Rolls, Danish, Assorted Preserves

FRESH FRUIT | Cantaloupe, Honeydew, Pineapple, Watermelon, Berries

SALAD | Romaine, Arcadian Mix, Tomato, Onion, Cucumber, Olives, Feta, Croutons, Lemon Dressing, Ranch Dressing, Balsamic Dressing

CHEESE AND CHARCUTERIE | Cured Meats, Local and International Cheeses

SMOKED SALMON | Capers, Onions, Dill, Tomato, Hard Boiled Eggs

DEVILED EGGS with PAPRIKA

HOT STATION

EGGS BENEDICT | Ham, Poached Egg, Hollandaise Sauce, English Muffin

BACON & PORK SAUSAGE LINKS

LELA'S MAC & CHEESE

ROASTED VEGETABLES | Carrots, Green Beans, Tomatoes

POTATOS AU GRATIN

BRUSSELS SPROUTS | Bacon, Onion, Balsamic Glaze

CHICKEN & WILD RICE SOUP

ASSORTED DESSERTS STATION



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

BREAKFAST

TUESDAY - FRIDAY

6:30 AM – 10:00 AM

SMALL PLATES

YOGURT PARFAIT 12

Greek Yogurt, Homemade Granola, Assorted Berries, Banana

STEEL CUT OATMEAL 13

Banana, Blueberries, Blackberries, Granola, Craisins, Honey, Toasted Coconut

BOWL OF BERRIES 10

Raspberries, Blueberries, Blackberries

CEREAL 10

Cheerios, Raisin Bran, Frosted Mini Wheats, Rice Krispies, Served with Banana
Choice of Skim Milk, 2 % Milk or Whole Milk

ENTREES

TWO EGGS ANY STYLE 17

Hash Browns, Choice of Bacon or Sausage, Choice of Toast

CLASSIC EGGS BENEDICT 18

Ham, Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

CRAB CAKE BENEDICT 29

Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

BUILD YOUR OWN OMELET 19

Choose 3: Ham, Sausage, White Cheddar, Mozzarella, Pepper, Onion, Spinach, Tomato, Hash Browns, Choice of Toast

LELA OMELET 18

Egg Whites, Tomato, Mushroom, Spinach, Queso Fresco, Hash browns, Choice of Toast

LOX BAGEL 20

Smoked Salmon, Capers, Red Onion, Tomato, Cream Cheese, Mixed Greens, Plain Bagel

AVOCADO TOAST 18

Avocado Spread, Two Eggs Any Style, Queso Fresco, Arugula, Artisan Bread

CROISSANT BREAKFAST SANDWICH 19

Arugula, Over Hard Egg, Bacon, White Cheddar, Tomato Jam

HUEVOS RANCHEROS 19

Sunny Eggs, Corn Tostada, Refried Beans, Queso Fresco, Salsa Roja, Salsa Verde | ADD STEAK 12

BREAKFAST BURRITO 18

Scrambled Eggs, Chorizo, Onion, Cheddar, Refried Beans, Hashbrowns

BRIOCHE FRENCH TOAST 18

Challah Bread, Whipped Cream, Berry Compote

BUTTERMILK PANCAKES 16

Maple Syrup | Add Chocolate Chip, Blueberry or Banana 2

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HAPPY HOUR 4-6PM

\$2 OFF SPECIALTY COCKTAILS, DRAFT BEER, SELECT WINE & \$3 OFF FOOD

FOOD

HOUSE CUT FRIES 7

Garlic Aioli

MEATBALL 9

Pork, Beef, Veal, Tomato Garlic Confit

STEAMED MUSSELS 18

White Wine-Butter Sauce, Pancetta, Fresno Pepper

SMOKED SALMON FLATBREAD 15

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

LOBSTER DEVEILED EGGS 14

Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 12

Pomodoraccio, Mozzarella, Basil

COCKTAILS

SMOKED CINNAMON OLD FASHIONED 14

Old Forester, cinnamon syrup, bitters

ESPRESSO MARTINI 14

Tito's Handmade Vodka, Kahlua, Buffalo Trace Bourbon Cream, espresso, vanilla syrup

WHISKEY SOUR 13

Sazerac Rye, Tattersall Tart Cherry, simple syrup, lemon juice, egg white

ALTITUDE ELIXIR 14

Hendricks Grand Cabaret, maraschino liqueur, crème de violette, lemon juice

TEQUILA OLD FASHIONED 14

Milagro Silver, Milagro Reposado, chai, vanilla syrup, bitters

LELA SPRITZ 13

Aperol, La Marca Prosecco, sparkling water, bitters

SPICED RUM MILK PUNCH 12

spiced rum, whole milk, cream, nutmeg, cinnamon

APPLE CIDER MIMOSA 11

La Marca Prosecco, Minnesota apple cider

DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

WINE BY THE GLASS

SPARKLING & ROSÉ

NV Arte Latino, Cava, Brut, Spain 10

Rosé, Villa Wolf, Wachenheim, Germany 13

WHITES

Chardonnay, Frank Family Vineyard, Carneros, California 18

Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy 12

Sauvignon Blanc, Matua, Marlborough, New Zealand 10

REDS

Cabernet Sauvignon, Treana, Paso Robles, California 14

Malbec, Catena, Mendoza, Argentina 10

Merlot, Blackboard, Washington 9

Pinot Noir, Pinot Project, Sonoma County, California 11

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18% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE

DINNER
MONDAY - SATURDAY

4pm – 10pm

CRUDOS

Selection of Raw Dishes

AHI TUNA POKE* 20

soy-sesame vinaigrette, spring onion, edamame, capers, cucumber, spicy mayo, avocado, wonton chips

STRIPED BASS* 19

yuzu leche de tigre, basil oil, orange, aji Amarillo aioli, salmon roe, cilantro

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

BURRATA SALAD 18

heirloom tomato, arugula, pine nut agrodolce, basil oil, crostini

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 22

corn, garbanzo, tomato, chorizo, chipotle remoulade, cilantro aioli, arugula

STEAMED MUSSELS 21

white wine-butter sauce, pancetta, fresno pepper

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

TAGLIATELLINI 30

short rib, mushroom, greens, gorgonzola dolce cream

LARGE PLATES

PAN SEARED SCALLOPS 30

tomato-caper + olive salsa, pickled onion, garbanzo, pancetta, squash puree

CHILEAN SEA BASS 40

miso bagna cauda, broccolini, parmesan, lemon

PAN SEARED SALMON* 32

braised fennel, squash, mushroom, sweet corn cream

SMOKED PORK CHOP* 34

roasted potato, charred carrot, pickled mustard seed, salsa verde, wine reduction

ROASTED CHICKEN 28

asparagus, potato puree, chicken-mushroom 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

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WINES BY THE GLASS

SPARKLING

NV Arte Latino, Cava, Brut, ES	12
NV Maschio, Prosecco, Veneto, IT	14
NV Michele Chiarlo, Moscato d'Asti, Piedmont, IT	14
NV Baron de Seillac, Brut, FR	13
NV Cremant de Bourgogne, Brut Reserve, Bourgogne, FR	15
NV La Vieille Ferme, Rose, Brut, Cotes Du Ventoux, FR	15

WHITES & ROSE

Riesling, Dr. L, Mosel, DE	12
Rosé of Pinot Noir, Villa Wolf, Pfalz, DE	15
Rosé, Presqu'île, Santa Maria Valley, CA	16
Pinot Grigio, Caposaldo, Veneto, IT	12
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, IT	14
Sauvignon Blanc, Matua, Marlborough, NZ	12
Sauvignon Blanc, Decoy, Sonoma, County, CA	14
Sauvignon Blanc, Babich Black Label, Marlborough, NZ	16
Chardonnay, Wenté, 'Morning Fog', Central Coast, CA	13
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA	18
Chardonnay, Frank Family Vineyard, Carneros, CA	20

REDS

Pinot Noir, Pinot Project, CA	13
Pinot Noir, Oregon Territory, OR	15
Pinot Noir, Calera, Central Coast, CA	18
Merlot, Blackboard, WA	11
Merlot, Decoy, Sonoma County, CA	14
Cabernet Sauvignon, Lyeth, CA	12
Cabernet Sauvignon, Treana, Paso Robles, CA	16
Cabernet Sauvignon, Outerbound, Alexander V. AVA, CA	22
Malbec, Catena, Mendoza, AR	12
Syrah, Saint Cosme, Cotes du Rhone, Rhone Valley, FR	14
Zinfandel, Seghesio, Sonoma County, CA	15
Tempranillo, El Vinculo Crianza, La Mancha, ES	15
Barbera, Scarpetta, Piedmont, IT	15

COCKTAILS

SMOKED CINNAMON OLD FASHIONED 16

Old Forester, cinnamon syrup, bitters

ESPRESSO MARTINI 16

Tito's Handmade Vodka, Kahlua, Buffalo Trace Bourbon Cream, espresso, vanilla bean syrup

WHISKEY SOUR 15

Sazerac Rye, Tattersall Tart Cherry, simple syrup, lemon juice, egg white

Altitude Elixir 16

Hendricks Grand Cabaret, maraschino liqueur, crème de violette, lemon juice

TEQUILA OLD FASHIONED 16

Milagro Silver, Milagro Reposado, chai, vanilla syrup, bitters

LELA SPRITZ 15

Aperol, Maschio Prosecco, sparkling water, bitters,

SPICED RUM MILK PUNCH 14

spiced rum, whole milk, cream, nutmeg, cinnamon

APPLE CIDER MIMOSA 13

Maschio Prosecco, Minnesota apple cider

ZERO-PROOF

N.A MOJITO 8

N.A MARGARITA 8

N.A LELA PUNCH 8

N.A BLOODY MARY 8

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				

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