



CRUDOS

Selection of Raw Dishes

TONNO* 20

shallot, watermelon, ponzu, cilantro, avocado, wonton chips

SCALLOP CRUDO* 20

aji amarillo, ginger, celery, green apple, lemon juice, cilantro oil

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, balsamic reduction, basil oil, crostini

GARDEN SALAD 16

mango, avocado, tomato, cucumber, onion, cilantro, parsley, 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

CALAMARI 16

lemon aioli, rosemary salt

CRAB CAKE 24

cilantro aioli, arugula, bisque reduction, scallion, corn, tomato, edamame, red onion

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

BUCATINI FRUTTI DE MARE 38

scallops, calamari, mussels, clams, shrimp, white wine, crostini

SHRIMP SCAMPI 26

tagliatellini, garlic, capers, lemon butter, white wine, crostini

PESTO GNOCCHI 22

sauteed mushroom, tomato, homemade pesto, pecorino

LINGUINE VONGOLE 21

clams, garlic, white wine, lemon butter, parsley

LARGE PLATES

PAN SEARED SCALLOPS 30

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

CHILEAN SEA BASS 40

grilled bok choy, wild mushroom, saffron beurre blanc

PAN SEARED SALMON* 32

warm tabouleh, Castelventrano olives, EVOO

SMOKED PORK CHOP* 34

braised cabbage, charred carrots, celeriac puree, wine reduction

ROASTED CHICKEN 28

Honey-orange gastrique, brussels sprouts, potato pave, 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

Choice of chimichurri, demi-glace or green 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

TRUFFLE FRIES 13

POTATO PUREE 10

SAUTEED CHIMMICHURRI MUSHROOMS 11

GLAZED GARLIC-CILANTRO CARROTS 13

CREAMY SPINACH w/CRISPY SHALLOTS 12

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

****18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE****