



# THANKSGIVING BRUNCH BUFFET

Thursday, November 23, 2024 | 10am - 2pm

## ~ ACTION STATION ~

**PEPPERED PRIME RIB** | au jus, creamy horseradish

**ROASTED TURKEY** | gravy, cranberry sauce

**OMELET** | ham, turkey bacon, bacon, chicken sausage, cheddar cheese, peppers, onion, mushroom, tomato, spinach

## ~ COLD STATION ~

**SEAFOOD** | shrimp, Jonah crab claw, mussels

**BAKERY** | breakfast breads, croissants, muffins, bagels, assorted dinner rolls, danish, assorted preserves

**FRESH FRUIT** | cantaloupe, honeydew, pineapple, watermelon, berries

**SALAD** | romaine, arcadian mix, tomato, onion, cucumber, olives, feta, croutons, lemon vinaigrette, ranch, balsamic

**CHEESE + CHARCUTERIE** | cured meats, local + international cheeses

## ~ HOT STATION ~

**CLASSIC EGGS BENEDICT**

**BUTTERNUT SQUASH SOUP**

**CRANBERRY + CELERY STUFFING**

**GREEN BEAN CASSEROLE**

**HONEY GLAZED CARROTS**

**POTATO PUREE**

**PORK SAUSAGE LINKS**

**BACON**

## ~ DESSERT ~

**PECAN PIE**

**PUMPKIN PIE**

**ASSORTED DESSERT STATION**

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



# THANKSGIVING DINNER

## 3-Course Tasting Menu

**\$45 per guest**

### FIRST COURSE

~ Choice Of ~

#### BUTTERNUT SQUASH SOUP

#### LELA SIMPLE SALAD

cherry tomato, parmesan, lemon vinaigrette

### SECOND COURSE

~ Choice Of ~

#### HERB MUSTARD ROASTED TURKEY

sage stuffing, gravy, cranberry jam, potato puree, green bean casserole, honey glazed carrots

#### BRAISED SHORT RIBS

red wine reduction, potato puree, green bean casserole, honey glazed carrots

### THIRD COURSE

~ Choice Of ~

#### PUMPKIN PIE

#### PECAN PIE

#### MOLTEN CHOCOLATE CAKE

# BREAKFAST

DAILY

6:30 AM – 11:00 AM

## SMALL PLATES

YOGURT PARFAIT 12

Greek Yogurt, Homemade Granola, Assorted Berries

STEEL CUT OATMEAL 12

Banana, Blueberries, Granola, Craisins, Honey

BOWL OF BERRIES 9

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 16

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

CLASSIC EGGS BENEDICT 16

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

CRAB CAKE BENEDICT 24

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

BUILD YOUR OWN OMELET 18

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

STEAK & EGGS\* 27

6 oz Coulotte Steak, Two Eggs Any Style, Hash Browns, Choice of Toast

LOX BAGEL 19

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

AVOCADO TOAST 17

Avocado Spread, Two Eggs Any Style, Feta, Frisée, Multigrain Toast

CROISSANT BREAKFAST SANDWICH 15

Arugula, Tomato, Avocado Spread, Over Hard Egg, White Cheddar, Hash Browns

BACON & EGG SANDWICH 16

Scrambled Eggs, Cheddar Cheese, Tomato, Bacon, Brioche Bun, Hash Browns

BRIOCHE FRENCH TOAST 18

Whipped Cream, Berry Compote

BUTTERMILK PANCAKES 16

Maple Syrup | Add Chocolate Chip, Blueberry or Banana 2

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# BRUNCH

## SATURDAY & SUNDAY

### 11:00 AM – 2:00 PM

#### SMALL PLATES

YOGURT PARFAIT 12  
Greek Yogurt, Homemade Granola, Assorted Berries

BOWL OF BERRIES 9  
Raspberries, Blueberries, Blackberries

#### 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

#### LARGE PLATES

CLASSIC EGGS BENEDICT 16  
Ham, Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

CRAB CAKE BENEDICT 24  
Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

BUILD YOUR OWN OMELET 18  
Choose 3: Ham, Sausage, White Cheddar, Mozzarella, Pepper, Onion, Spinach, Tomato, Hash Browns, Choice of Toast

LOX BAGEL 19  
Smoked Salmon, Capers, Red Onion, Tomato, Cream Cheese, Mixed Greens, Plain Bagel

STEAK & EGGS\* 27  
6 oz Coulotte Steak, Two Eggs Any Style, Hash Browns, Choice of Toast

CROISSANT BREAKFAST SANDWICH 15  
Arugula, Tomato, Avocado Spread, Over Hard Egg, White Cheddar, Hash Browns

BRIOCHE FRENCH TOAST 18  
Whipped Cream, Berry Compote

WAGYU BURGER\* 18  
Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion and Choice of Greens or House Cut Fries  
\*\*ADD BACON \$3

SEARED CHICKEN BLT 18  
Swiss, Bacon, Tomato, Onion, Dressed Greens and Choice of Greens or House Cut Fries

#### HOUSE-MADE PASTAS

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

BOLOGNESE PAPPARDELLE 22  
Veal, Beef, Pork, Tomato, Pecorino

PESTO GNOCCHI 22  
Sautéed Mushroom, Tomato, Homemade Pesto, Pecorino

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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

Chorizo, Fennel, Jalapeño, Tomato Broth

SMOKED SALMON FLATBREAD 15

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

LOBSTER DEVILED EGGS 14

Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 12

Pomodoraccio, Mozzarella, Basil

### COCKTAILS

THE NORTH COUNTRY GIRL 14

Bulleit Bourbon, Orange Bitters, Vanilla Bean Simple Syrup, Filthy Black Cherries

ELDERFLOWER GIN FIZZ 12

Henrick's Gin, St. Germain Elderflower, Tonic Water

LELA SPRITZ 11

Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange

RUBY RED PALOMA 12

Milagro Reposado Tequila, Lime Juice, Ruby Red Grapefruit, Club Soda, Sugar Rim

KIR ROYALE 10

Crème de Cassis, Prosecco, Blackberries, Mint

ESPRESSO MARTINI 14

Stoli Vanil, Caffè Borghetti, Bailey Irish Cream, Kahlü

### 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, Riley's Lookout, 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

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

## 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, Wente, '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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## SUNDAY DINNER MENU

4PM - 9PM

### SALADS

LELA SIMPLE SALAD HALF 7/ FULL 11

Cherry Tomato, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD HALF 8/ FULL 12

White Anchovies, Shaved Parmesan, Croutons

### SMALL PLATES

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

MARGHERITA FLATBREAD 15

Pomodorraccio, Mozzarella, Basil

CHICKEN WINGS 16

Choice of Sweet Chili, Buffalo, Jerk

HOUSE CUT FRIES 10

Garlic Aioli

### HOUSE-MADE PASTAS

*All pastas are hand-made daily. Gluten free pasta is available upon request*

BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

PESTO GNOCCHI 22

Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

### SANDWICHES

*\*Choice of Greens or House Cut Fries*

WAGYU BURGER\* 18

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

*\*ADD BACON \$3*

SEARED CHICKEN BLT 18

Swiss, Bacon, Tomato, Onion, Dressed Greens

### DESSERTS

CRÈME BRULÉE 10

SEBASTIAN JOE'S LOCAL SORBETS 8

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