



RESTAURANT WEEK

3-Course Tasting Menu

\$45 per guest

FIRST COURSE

~ Choice Of ~

Lela Meatball

pork, beef, veal, garlic confit

Tuna Crudo

cucumber, yuzu, cilantro oil, quinoa, sweet drop pepper

SECOND COURSE

~ Choice Of ~

Snapper

baby carrots, olives, roasted pepper, confit potatoes, lemon sauce (GF)

Coulotte

roasted romanesco, mashed potatoes, shallot, red wine reduction (GF)

Parmesan + Pea Ravioli

mushrooms, pancetta, spinach puree

THIRD COURSE

~ Choice Of ~

Sebastian Joe's Sorbet

Chocolate Molten Cake

BREAKFAST

MONDAY – SUNDAY

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

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

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
Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

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



HAPPY HOUR 4 - 6 PM

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

FOOD

HOUSE CUT FRIES 10
Garlic Aioli

MEATBALL 12
Pork, Beef, Veal, Tomato Garlic Confit

STEAMED MUSSELS 21
Chorizo, Fennel, Jalapeño, Tomato Broth

SMOKED SALMON FLATBREAD 18
Chive & Goat Cheese, Crème Fraiche, Capers, Shaved Onions, Dill

LOBSTER DEILED EGGS 17
Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 15
Pomodoraccio, Mozzarella, Basil

COCKTAILS

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

ELDERFLOWER GIN FIZZ 14
Henrick's Gin, St. Germain Elderflower, Tonic Water

LELA SPRITZ 13
Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange

RUBY RED PALOMA 14
Milagro Reposado Tequila, Lime Juice, Ruby Red Grapefruit, Club Soda, Sugar Rim

KIR ROYALE 12
Crème de Cassis, Prosecco, Blackberries, Mint

ESPRESSO MARTINI 16
Stoli Vanil, Caffè Borghetti, Bailey Irish Cream, Kahlua

DRAFT BEERS

**ROTATING SEASONAL MENU 8

BEERS - BOTTLES & CANS

Bud Light	6	Michelob Golden Light	6
Miller Lite	6	Michelob Ultra	6
Corona	7	Amstel Light	7
Heineken	7	Stella Artois	7
Heineken Zero	7	Surly Furious	8
White Claw	7	Guinness Draught	8
Nutrl	8	Loon Juice	8

DINNER

MONDAY – SATURDAY

4:00 PM – 10:00 PM

CRUDOS

A 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

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

HOUSE-MADE PASTAS

All of 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

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, Whispering Angel, Cotes de Provence, France	15
Sauvignon Blanc, Veramonte, Casablanca Valley, Chile	12
Sauvignon Blanc, White Haven, Marlborough, New Zealand	15
Chardonnay, Wente, 'Morning Fog', Central Coast, California	13
Chardonnay, Chahelam INOX, Willamette Valley, Oregon	16
Chardonnay, Frank Family Vineyard, Carneros, California	20
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	14

REDS

Pinot Noir, Firesteed, Oregon	13
Pinot Noir, St. Francis, Sonoma County, California	16
Merlot, Blackboard, Washington	11
Merlot, Decoy, Sonoma County, California	14
Cabernet Sauvignon, Lyeth, California	12
Cabernet Sauvignon, Treana, Paso Robles, California	16
Cabernet Sauvignon, Justin, Paso Robles, California	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 8

BEERS - BOTTLES & CANS

Bud Light	6	Corona	7	Wild State Hibiscus Raspberry	8
Miller Lite	6	Modelo Especial	7	Nutrl	8
Michelob Golden Light	6	Heineken	7	Loon Juice	8
Michelob Ultra	6	Heineken Zero	7	White Claw	7
Coors Light	6	Guinness Draught	8		
Surly Before I Die Lager	8	Stella Artois	7		
Surly Furious	8	Amstel Light	7		

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



DESSERTS

- CRÈME BRULÉE 10
- CHOCOLATE MOLTEN CAKE A LA MODE 11
- TIRAMISU 11
- BERRY PANNA COTTA 11
- SEBASTIAN JOE'S LOCAL SORBETS 8

COCKTAILS

- KIR ROYALE 12
Crème de Cassis, Prosecco, Blackberries, Mint

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

- DESSERT WINE | 3 OZ SERVING
Sauternes, Château Roûmieu-Lacoste, Bourdeaux, France 16
Taylor Fladgate, Tawny 10 years, Portugal 15
Taylor Fladgate, Tawny 20 years, Portugal 23

- COGNAC | ARMAGNAC
Courvoisier VS 13
Hennessey VS 13
Les Grands Assemblages | 20 Years 23
Calvados | Toutain 15 Years 17

- SCOTCH | BLENDED WHISKEY
Glenmorangie 10 years 15
Glenlivet 12 years 14
Glenfiddich 15 years 20
MaCallan 12 years 18

- CORDIAL | RUM
Amaretto Di Saronno 10
Bailey's Irish Cream 10
Grand Marnier 10
Kahlúa 10
Limoncello Tramonto 9
Molinari Sambucca 9
Rum | Zaya 15
Rum | Flora de Cana 18 Years 18

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