

LAVENTURE steaks | seafood | spirits

[to start]

BLISTERED SHISHITO PEPPERS | 8

CHARCUTERIE AND CHEESE BOARD | 17
cured salamis and hams, assorted cheeses,
beer mustard, pickles, pistachios, baguette

FIELD GREENS | 10
lemon sherry vinaigrette, toasted walnuts,
bleu cheese, shaved apples

ICEBERG WEDGE | 11
baby iceberg, bleu cheese crumbles, bacon,
pickled red onion, bleu cheese dressing

CAESAR | 9
romaine, roasted garlic dressing,
house-made croutons, parmesan

ROASTED BEET NAPOLEON | 12
red and gold beets, charred orange,
chevre, pistachio vinaigrette

SEARED AHI TUNA | 14
avocado relish, pickled red onion, ponzu drizzle

FRIED CALAMARI AND ROCK SHRIMP | 14
lemon aioli, warm marinara

[from the grill]

8 OZ FILET MIGNON | 39

12 OZ FILET MIGNON | 49

16 OZ PRIME NY STRIP | 38

AUSTRALIAN LAMB CHOPS | 34

16 OZ PRIME BONELESS RIBEYE | 42

9 OZ SKIRT STEAK FRITES | 23

BLEU CHEESE CRUMBLES | 3
BEARNAISE | 3
WILD MUSHROOMS & CARAMELIZED CIPPOLINI | 5

[seafood and pasta]

FAROE ISLAND SALMON | 33

NORTH ATLANTIC COD | 29

selections above prepared seared and pan-roasted

PAPPARDELLE PASTA | 19
garlic fennel sausage, arugula,
ricotta cheese, crushed tomato

SEAFOOD FRA DIAVOLO | 26
linguine, scallops, shrimp, mussels,
spicy tomato sauce

[house specials]

SMOKED HALF CHICKEN | 21
whipped potatoes

AL PASTOR | 22
lime-achiote pork loin, charred pineapple,
shallot jam, creamy corn polenta, asadero

BLACKENED SHRIMP AND GRITS | 22
creamy corn polenta,
charred tomato leek mornay

ROASTED SPAGHETTI SQUASH | 19
mushroom bolognese, asparagus

PAN-SEARED SCALLOPS | 35
lemon caper tomato relish, sweet pea risotto cake

[sides]

JUMBO ASPARAGUS | 11

CRISPY BRUSSELS SPROUTS | 8

SAUTEED WILD MUSHROOMS | 11

BRULEED CORN | 8

CREAMED SPINACH | 8

SCALLOPED POTATOES | 8

WHIPPED POTATOES | 6

PARMESAN FRIES | 6

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness