

# LAVENTURE steaks | seafood | spirits

## [to start]

BLISTERED SHISHITO PEPPERS | 10

CHARCUTERIE AND CHEESE BOARD | 18  
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

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

SEARED AHI TUNA | 15  
avocado relish, pickled red onion, ponzu drizzle

CRISPY SHRIMP | 14  
sweet thai chili, garlic aioli

FRIED CALAMARI | 15  
lemon aioli, warm marinara

**LAVENTURE** - nickname for a lucky or fortunate  
person, from old French meaning  
“adventure” or “destiny”

## [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 | 25

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 | 22  
garlic fennel sausage, arugula,  
ricotta cheese, crushed tomato

SEAFOOD FRA DIAVOLO | 28  
linguine, scallops, shrimp, mussels,  
spicy tomato sauce

## [house specials]

SMOKED HALF CHICKEN | 23  
whipped potatoes

AL PASTOR | 24  
lime-achiote pork loin, charred pineapple,  
shallot jam, creamy corn polenta, chevre

BLACKENED SHRIMP AND GRITS | 24

creamy corn polenta,  
charred tomato leek mornay

ROASTED SPAGHETTI SQUASH | 21  
mushroom bolognese, asparagus

PAN-SEARED SCALLOPS | 36  
creamed corn, radish, crispy pork belly, chive oil

## [sides]

JUMBO ASPARAGUS | 11

CRISPY BRUSSELS SPROUTS | 9

SAUTEED WILD MUSHROOMS | 11

BRULEED CORN | 8

CREAMED SPINACH | 8

SCALLOPED POTATOES | 8

WHIPPED POTATOES | 6

PARMESAN FRIES | 6