

LA VENTURE

STEAK ~ SEAFOOD ~ SPIRITS

{TO START}

BLISTERED SHISHITO PEPPERS | 7

CHARCUTERIE AND CHEESE BOARD | 18
cured salamis and hams, assorted cheeses,
baguette, seasonal accompaniments

PAN-SEARED LUMP CRAB CAKES | 16
apple fennel radish slaw, creole remoulade

SEARED AHI TUNA | 14
cucumber ribbon, ponzu drizzle, lemon, wasabi

TEMPURA CAULIFLOWER | 7
cumin cilantro yogurt, chili ponzu

CRISPY SHRIMP | 14
sweet thai chili, garlic aioli

{SALADS}

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

{FROM THE GRILL}

WITH A TRIO OF CHIMICHURRI, BERNAISE, AND DEMIGLACE

8 OZ FILET MIGNON | 42

16 OZ PRIME NY STRIP | 42

AUSTRALIAN LAMB CHOPS | 40

20 OZ PRIME BONELESS RIBEYE | 48

9 OZ STEAK FRITES | 25
skirt steak, parmesan fries, garlic aioli

{SIDES}

JUMBO ASPARAGUS | 11

CRISPY BRUSSELS SPROUTS | 8

SAUTEED WILD MUSHROOMS | 11

SCALLOPED POTATOES | 8

WHIPPED POTATOES | 6

PARMESAN FRIES | 6

{PASTA AND PLATES}

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

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

PAN-ROASTED FAROE ISLAND SALMON | 34
sweet pea risotto, wild mushroom cream, crispy leeks

PAN-SEARED SCALLOPS | 35
butternut squash puree, apple fennel radish slaw,
chive and chili oils

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

HERB-ROASTED BREAST OF CHICKEN | 25
melange of vegetables, coq au vin sauce

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

PROSCIUTTO-WRAPPED QUAIL | 34
cornbread chevre pepita stuffing, red wine glaze,
brussels sprout apple hash

ROASTED SPAGHETTI SQUASH | 24
mushroom bolognese, black truffle emulsion,
asparagus, chive oil *VEGAN*