

LA VENTURE

{SNACKS}

BLISTERED SHISHITO PEPPERS | 7

CRISPY BLEU CHEESE BRUSSELS SPROUTS | 8

EGGPLANT CAPONATA | 9
sundried tomato focaccia toasts, pine nuts

WARM MARINATED OLIVES | 6
roasted mixed olives, rosemary, lemon, chile

{TO START}

PAN-SEARED CRAB CAKES | 16
arugula, radish, creole remoulade

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

FRITTO MISTO | 10
fried yam, bell pepper, asparagus, lemon wheel,
lemon-garlic aioli and sesame-ginger soy

BEEF CARPACCIO | 18
tenderloin, fried capers, arugula, parmigiano-reggiano,
rosemary aioli

CRISPY SHRIMP | 14
creamy sweet thai chili

{SALADS AND SOUP}

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

CHILLED GREEN TOMATO SOUP | 10
lump crab salad, microgreens

{PASTA AND RISOTTO}

SHRIMP SCAMPI | 22
house-made linguine

BOLOGNESE | 24
classic beef bolognese, rigatoni

ROASTED VEGETABLE RISOTTO | 21
baby portobellas, eggplant, bell pepper,
arugula-pistachio pesto, bleu cheese *VEGETARIAN*

{PLATES}

STEAK FRITES
black angus beef, herb butter, arugula,
house-made french fries, basil aioli

8 oz PRIME FILET MIGNON | 42
9 oz SKIRT STEAK | 25
16 oz PRIME NY STRIP | 42

PAN-ROASTED FAROE ISLAND SALMON | 34
tomato, cucumber, and kalamata olive relish,
parmesan risotto

SHRIMP AND GRITS | 22
poached egg, bacon, gojuchang, green onion

ROASTED CHICKEN ROULADE | 24
half chicken rolled with feta, spinach, and pine nuts,
tricolor quinoa

ROASTED SPAGHETTI SQUASH | 22
mushroom bolognese, black truffle emulsion,
asparagus, chive oil *VEGAN*