

Starters

- FRENCH ONION SOUP** Mary's chicken broth · toasted crouton · gratinee roth gruyere 10
- GUACAMOLE AND CHIPS** charred tomato salsa 13
- DEVILED EGGS*** a café favorite · bacon optional 5/8
- SHRIMP CEVICHE** avocado · tomatoes · jicama · lime juice · housemade tortilla chips 15
- OTIS BAR CHICKEN NACHITOS** guacamole · salsa · sour cream choice of Mary's chicken or green chili 17
- NEW STYLE' CRUDO*** sushi-grade fish of the day · chiles · ponzu sauce · green peppercorns · avocado 13/19
- STUFFED ANAHEIM PEPPER*** goat cheese · almond · ranchero · corn salsa 16

Salads

- SIGNATURE CAESAR**** sweet gem romaine · hand torn sourdough croutons · parmesan reggiano 14
- BRUSSELS SPROUT SALAD*** hand picked brussels · aged manchego · dried berries · almonds · add bacon n/c 16
- SHREDDED KALE & QUINOA SALAD*** sunflower seeds · red flame grapes · lemon · fresh parmesan · manchego 15
- GRILLED ROMAINE WEDGE*** bacon · blue cheese · medjool dates · red onion · ranch 16
- THE "DEL MAR" SALAD*** shrimp ceviche · sweet jumbo lump crab · avocado · Russian dressing · shredded iceberg 19

Wood Burning Rotisserie

HALF MARY'S CHICKEN*

heirloom cannellini beans · tuscan kale roasted garlic 27

LGO RESERVE PRIME RIB OF BEEF*

colcannon potatoes · farmers market vegetables · horseradish 36

MESQUITE-GRILLED BONE-IN PORK CHOP*

marin sun 16oz chop · mole rub · braised kale 36

LGO Reserve Steaks

Our beef is breed specific Black Angus and comes from the Midwest. It is grainfed and aged between 25 and 35 days providing maximum flavor and tenderness : limited availability

MESQUITE-GRILLED COWBOY RIBEYE

colcannon potatoes · farmers vegetables add green chilies n/c 37

THE DUKE* FILET MIGNON*

colcannon potatoes · farmers vegetables 38

Very Special

- BAKED LOUP DE MER*** broccolini · lemon caper beurre blanc 27
- FAMOUS SHORT RIBS*** tender braised short ribs · colcannon potatoes · market vegetables · add egg n/c 28
- SALMON**** local wild rice · herb salad · fennel · seasonal citrus 28
- JULIAN'S SURF & TURF TACO PLATTER**** lobster tail · filet mignon · kale salad or heirloom cannellini beans 32

Burgers

- our angus beef is freshly ground for service and served on a leaf · in a bun · or our housemade English Muffin with fries or kale salad*
- CHEESEBURGER**** lettuce · tomatoes · pickle · onion · Russian dressing · grated Tillamook cheddar 16
- GREEN CHILE BURGER*** freshly roasted green chiles · melted Tillamook cheddar 16
- THE HOWIE BURGER**** havarti · caramelized red onions · dijonaise 16
- VEGETARIAN BLACK BEAN BURGER*** housemade cashew cheese · lettuce · tomato · pickle 16
- TUNA BURGER**** sushi-grade · ground in house · pan-seared medium rare · housemade pickles ridicchio lemon preserve aioli 18

Taco Platters

- with comal griddled, made-to-order corn tortillas*
- GRILLED AHI TUNA**** sushi-grade ahi · grilled rare · kale salad or heirloom cannellini beans · guacamole 23
- VEGETARIAN*** market vegetables · pico de gallo · guacamole · kale salad or heirloom cannellini beans 18
- SHORT RIB TACOS*** a café specialty · tender braised short ribs · kale salad or heirloom cannellini beans 23
- SWORDFISH TACOS**** mesquite-grilled · guacamole · pico de gallo · kale salad or heirloom cannellini beans 23
- RIBEYE STEAK*** LGO RESERVE beef · guacamole · kale salad or heirloom cannellini beans · *substitute filet mignon +6* 25

Executive Chef Zack Walters

*Gluten Free or can be modified to be Gluten Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.