

PRE FIXE MENU

42

STARTER

SOUP DU JOUR
MADE FRESH DAILY

OR

LAAC ESTATE SALAD
MIXED BABY KALE, POMEGRANATE, GRILLED PEARS,
CORN, CHERRY TOMATOES, PICKLED WATERMELON RADISH
WHITE BALSAMIC VINAIGRETTE

ENTRÉE

CEDAR PLANK SALMON
WITH SPICY CABBAGE SALAD

OR

HAWAIIAN SHRIMP
HERB MARINATED GRILLED SHRIMP,
LEMONGRASS-SCENTED COCONUT JASMINE RICE, BABY BANANAS,
GRILLED MAUI ONIONS, SWEET CURRY SAUCE

OR

16OZ BONE-IN PRIME COWBOY RIB EYE STEAK 16OZ
MASHED POTATOES, FRESH VEGETABLE BLEND

DESSERT

TIRAMISU
WITH FRESH BERRIES

SMALL PLATES

GUACAMOLE HOUSE-MADE TORTILLA CHIPS	10	BACON WRAPPED DATES GORGONZOLA CHEESE, APPLEWOOD SMOKED BACON, BABY GREENS, POMEGRANATE MOLASSES	12
SALT & PEPPER CALAMARI FLASH-FRIED CALAMARI, SHISHITO PEPPERS, CHARRED LEMON, TOGARASHI, SWEET CHILI, PONZU SAUCE	12	GRILLED LEMONGRASS WRAP-MINT TURKEY SAUSAGE FRESH BIBB LETTUCE, PICKLED AND RAW VEGETABLES, THAI DIPPING SAUCE	16
NEW ENGLAND STYLE LOBSTER ROLL SWEET PEPPERS, SCALLIONS, LEMON- TARRAGON AIOLI, GRIDDLED BRIOCHE, FINGERLING POTATO CHIPS	14	LOBSTER MAC & CHEESE LOBSTER, APPLEWOOD SMOKED BACON, TALEGGIO CHEESE, HERB CRUST	17
CHEESE BOARD ARTISAN FISCALINI CHEDDAR, ST ANDRE BRIE CHEESE, STILTON BLEU, LAMB CHOPPER, DRIED FRUITS, FIG JAM, HONEYCOMB, GRILLED BAGUETTE	16	BAKED SPAGHETTI SQUASH SAGE BROWN BUTTER, BACON BITS ON FRISÉE	13
LAMB OR BEEF SLIDERS TOMATO CONFIT, CARAMELIZED ONIONS, ARUGULA, FETA CHEESE, ROASTED GARLIC AIOLI, SIDE OF FRENCH FRIES	12		
MEZZE PLATE HUMMUS, BABA GANOUSH, MUHAMMARA, HERB FETA, CURED OLIVES, GRILLED PITA	14		
CHICKEN HOT WINGS CELERY, CARROTS, CABBAGE SLAW, RANCH	12		
CAESAR CROQUETTE SALAD CHICKEN CROQUETTES, PECORINO CHEESE, DEHYDRATED ORANGE, ANCHOVY CRÈME FRAICHE DRESSING	14		

ENTREÉS

CLUB CLASSICS

BACKYARD BURGER 16
 ½ POUND BEEF PATTY, BACON,
 FISCALINI CHEESE, LETTUCE, TOMATO,
 PICKLE, 1,000 ISLAND DRESSING, SIDE
 OF FRENCH FRIES

CHICKEN AVOCADO WRAP 17
 GRILLED BREAST OF CHICKEN, PEPPER
 JACK CHEESE, AVOCADO, TOMATO,
 CARROTS, LETTUCE, CILANTRO, CHIPOTLE
 MAYO, SIDE OF SLICED FRUIT

LAAC CAESAR SALAD 10
 CRISP OF ROMAINE HEARTS, GARLIC
 CROUTONS, PARMESAN CHEESE,
 HOUSE CAESAR
 ADD: GRILLED CHICKEN 6 , SALMON 8,
 FLAT IRON STEAK 8

BUTTERMILK CHICKEN AND WAFFLE 16
 APPLEWOOD SMOKED BACON INFUSED
 WAFFLE, MAPLE SYRUP, CHIPOTLE AIOLI

HEALTHY OPTIONS

TUNA POKÉ BOWL 16
 AHI TUNA, AVOCADO, CUCUMBER, DAIKON
 RADISH SPROUTS SHAVED SWEET ONIONS,
 WAKAME SALAD, CRISPY WONTON STRIPS,
 SRIRACHA AIOLI

BLACKENED TUNA SASHIMI SALAD 18
 BABY FRISÉE, WAKAME, WONTON CRISPS,
 CUCUMBER, JICAMA, SESAME VINAIGRETTE

AVOCADO CITRUS SALAD 12
 ORGANIC BABY GREENS, HASS AVOCADO,
 GRAPEFRUIT, SUNKIST ORANGE, CARROTS,
 CITRUS VINAIGRETTE

FRESH KALE STRAWBERRY SALAD 12
 FETA CRUMBLES, CANDIED WALNUTS,
 CITRUS VINAIGRETTE DRESSING

ZUCCHINI LASAGNA 16
 RICOTTA BÉCHAMEL SAUCE, HOMEMADE
 PROMODORO SAUCE, BASIL

CHILDREN'S MENU (UNDER 12)

2 MINI CHEESEBURGERS 8
 WITH SIDE OF FRIES OR FRUIT

CHICKEN FINGERS 8
 WITH SIDE OF FRUIT OR FRIES

CHEESE PIZZA 8

MACARONI AND CHEESE 8

PLAIN PASTA W/ BUTTER 8

FISH AND CHIPS 8

ASK YOUR SERVER ABOUT GLUTEN FREE, VEGAN AND VEGETARIAN OPTIONS.

FISH & SHELLFISH

GRILLED SEA BASS OR SHRIMP TACOS 15
 MICRO CILANTRO, GUACAMOLE, SOUR
 CREAM HOMEMADE SALSA, SIDE OF
 CABBAGE NOPALITOS SLAW

CIOPPINO SEAFOOD STEW 32
 LOBSTER, SHRIMP, CLAMS, MUSSELS,
 SQUID, SALMON AND SEA BASS IN RICH
 TOMATO RAGOUT

LAND & SEA

8OZ. BROILED FILET MIGNON 42
 WILD MUSHROOM RISOTTO, WILTED
 SPINACH, BORDELAISE SAUCE
 ADD: TWO JUMBO SHRIMP 9

PAN SEARED WILD LOCAL 22
 WHITE SEA BASS
 LEEK SOUBISE, ROASTED CORN WITH BELL
 PEPPERS, GREEN PEAS, RADISH, LEMONY
 ALFALFA SPROUTS

PISTACHIO CRUSTED ATLANTIC SALMON 28
 FARRO, BABY BEETS, CIPOLLINI ONIONS,
 BRAISED ENDIVE, LEMON EMULSION

GRILLED SEAFOOD COBB 24
 SPRING MIX, GRILLED LOBSTER, SHRIMP,
 SCALLOPS, SALMON, BACON, AVOCADO,
 TOMATOES, EGG, BLEU CHEESE

MEAT & POULTRY

GRILLED SHORT RIBS 18
 BLACK PEPPER CARAMEL, ON MASHED
 POTATOES, MICRO GREENS

MOROCCAN LAMB RAGU 17
 CORIANDER, BRAISED POTATOES,
 PIQUILLO PEPPERS, TOMATO SAUCE,
 SAFFRON BASAMATI RICE

GRILLED FLAT IRON STEAK 18
 GREEN APPLE CHIMICHURRI, ROASTED
 FINGERLING POTATOES, BRUSSEL SPROUTS,
 WHITE TRUFFLE BALSAMIC REDUCTION

CLASSIC DUCK CONFIT 26
 HEIRLOOM POTATOES, CHOPPED LETTUCE,
 DRIED APRICOT WITH CRANBERRY'S COOKED
 IN RASPBERRY VINEGAR, SOUR CREAM,
 ZA'ATAR

UNDER A BRICK CHICKEN 29
 PAN ROASTED CHICKEN, MUSHROOMS,
 SHALLOTS, NATURAL JUS, YUKON GOLD
 POTATOES, BROCCOLINI

12OZ. BROILED NEW YORK STEAK 38
 GRILLED BROCCOLINI, SMOKED FINGERLING
 POTATOES, SAUCE AU POIVRE

18OZ. BONE-IN RIBEYE STEAK 42
 WITH RED WINE SAUCE
 GARLIC MASHED POTATOES, GRILLED
 ASPARAGUS, CARROTS

NON-ALCOHOLIC

THE ART OF TEA EGYPTIAN CHAMOMILE, ENGLISH BREAKFAST, EARL GREY CRÉME, SENCHA GREEN, TALI'S MASALA CHAI, ITALIAN BLOOD ORANGE	4.50
FRESH SQUEEZED JUICE (8OZ) ORANGE, GRAPEFRUIT, PINEAPPLE	5.50
CAN SODA	3.75
ESPRESSO	3.50
CAFÉ LATE	4.00
CAPPUCCINO	4.00
STUMPTOWN COLD BREW	5

COCKTAILS

SEASONAL

ARGONAUT SOUR 16
ARGONAUT SALOON STRENGTH BRANDY,
YUZU MARMALADE, FRESH DILL, LEMON,
DEMERARA

PAP0 J'S SWIZZLE 14
PAP0 J'S LAMBANO0, SPIRIT GUIDES POG
JUICE, MINT, LIME, AN0STURA BITTERS

ROSEMARY KUMQUAT COLLINS 13
ASTRAL PACIFIC GIN OR VAPID VODKA,
HOUSE-MADE KUMQUAT SHRUB, ROSEMARY,
LEMON, SELTZER

LAVENDER CAIPIRINHA 14
AVUA CACHACA, LAVENDER CORIANDER
AGAVE, LEMON

CLASSICS

ORIGINAL DUKES MARTINI 14
BROKERS GIN, DRY SACK SHERRY,
AN0STURA BITTERS

MARY PICKFORD 12
SELVA REY RUM, GRENADINE, MARASCHINO
LIQUEUR, PINEAPPLE

MEEHAN'S MEZCAL MULE 14
EL SILENCIO MEZCAL, LIQUID ALCHEMIST
PASSION FRUIT, CUCUMBER, GINGER,
LIME, SELTZER

FANCY FREE 14
BELLE MEADE BOURBON, MARASCHINO,
ORANGE BITTERS, AN0STURA BITTERS

REDUX

MARTINEZ 14
PLYMOUTH GIN, HOUSE-MADE CURACAO,
SWEET VERMOUTH, AN0STURA

CUBA LIBRE 15
SELVA REY RUM, COLA SYRUP, FERNET
BRANCA, IMAGINARIUM BLANC DE BLANC

TEQUILA SUNRISE 14
ALTOS BLANCO TEQUILA, ORANGE JUICE,
HOUSE-MADE CURACAO, LIME, BLOOD
ORANGE CORDIAL

RUSTY NAIL 15
MONKEY SHOULDER BLENDED SCOTCH,
GIFFARD WILD ELDERFLOWER, TEMPUS
FUGIT DARK CACAO, PEYCHAUD'S
BITTERS, ABSINTHE RINSE

2019 COCKTAIL CUP WINNER

SCOTCH AMANDINE 15
MONKEY SHOULDER BLENDED SCOTCH,
DISARONNO AMARETTO, ALMOND MILK,
ALMOND BUTTER, ORGEAT, LEMON JUICE

BY: NICK RENZI

BEER

BOTTLE

SMOG CITY
COFFEE PORTER

8

ANGEL CITY
GOLDLINE PILSNER

6

BELGIUM CHIMAY
GRANDE RÉSERVE

10

EL SEGUNDO CITRA
PALE ALE

8

HITACHINO NEST
WHITE ALE

10

MODERN TIMES ORDERVILLE
HAZY IPA

8

GOLDEN STATE CIDER
MIGHTY DRY

8

HEINEKEN
DOMESTIC

5

CORONA
DOMESTIC

5

BUD LIGHT
DOMESTIC

5

DRAFT

EL SEGUNDO BREWING
MAYBERRY IPA

9

MODERN TIMES BREWERY
ICE PILSNER

8

ARTS DISTRICT BREWERY
ROTATING BEER

9

EAGLE ROCK BREWERY
MANIFESTO

8

SMOG CITY BREWING
SABER-TOOTHED SQUIRREL

8

BOOMTOWN BREWERY
INGENUUE BELGIAN WHITE ALE

8

WINE

WHITE WINE

SAUVIGNON BLANC, GASPARD
FRANCE 2017
12 / 43

SAUVIGNON BLANC, AMICI
NAPA VALLEY, CALIFORNIA 2017
11 / 40

GODELLO, AVANCIA CUVÉE
DE O, SPAIN 2016
12 / 38

RIESLING, SCRIBE
CARNEROS, CALIFORNIA 2017
13 / 47

CHARDONNAY, J.LOHR
RIVERSTONE, CALIFORNIA 2017 (375)
- / 16

CHARDONNAY, SECRET INDULGENCE,
EVOLUNA
SONOMA COAST, CALIFORNIA 2015
- / 62

CHARDONNAY, CHASSEUR
RUSSIAN RIVER VALLEY,
CALIFORNIA 2014
- / 48

CHARDONNAY, WONDERLAND PROJECT,
WHITE QUEEN
SONOMA, CALIFORNIA 2014
14 / 51

WHITE BLEND, MINERVOIS OLD
SCHOOL BLANC
CHATEAU MARIS, FRANCE 2016
- / 42

GRENADE BLANC, HALTER RANCH
PASO ROBLES, CALIFORNIA 2016
- / 65

SPARKLING

CHAMPAGNE, MOET & CHANDON
IMPERIA, FRANCE (NV)
- / 97

BLANC DE BLANC, SCHRAMSBERG
NAPA VALLEY, CALIFORNIA 2015
- / 80

BLANC DE BLANC, IMAGINARIUM
FRANCE (NV)
14 / 50

BRUT, CHANDON CLASSIC
YOUNTVILLE, CALIFORNIA (SPLITS)
- / 12

PROSECCO, LA MARCA
PROSECCO DI CONEGLIANO, ITALY (NV)
10 / 36

BRUT, KENWOOD, YULUPA
CALIFORNIA (NV)
- / 32

WINE

RED WINE

PINOT NOIR, TWO KINGS
SONOMA, CALIFORNIA 2017
14 / 51

PINOT NOIR, OENO, DRY CREEK VALLEY
SONOMA, CALIFORNIA 2017
- / 45

PINOT NOIR, LOLA
NORTH COAST, CALIFORNIA 2016
- / 48

SYRAH, DONKEY & GOAT, UNFILTERED
BERKLY, CALIFORNIA 2013
14 / 51

SYRAH, J.LOHR TOWER ROADS
PASO ROBLES 2016
15 / 55

MENCIA, AVANCIA CUVEE
DE O, SPAIN 2015
13 / 47

CELLARIO E'ROSSO,
PIEDMONT, ITALY, 2013
- / 52

RED BLEND
'COTE DU RHONE', FRANCE 2015
11 / 39

RED BLEND, AARON KEOLA,
PASO ROBLES, CALIFORNIA, 2016
- / 52

BERGERAC ROUGE, CABERNET/MERLOT,
CHATEAU LE PAYRAL
FRANCE 2016
10 / 35

MALBEC, LOCA LINDA
MENDOZA, ARGENTINA 2017
13 / 48

MALBEC, SARACINA
MENDOCINO COUNTY, CALIFORNIA 2016
- / 52

CABERNET SAUVIGNON, J.LOHR,
SEVEN OAKS
PASO ROBLES, CALIFORNIA 2016 (375)
- / 19

CABERNET SAUVIGNON, HUNT & HARVEST
NAPA VALLEY, CALIFORNIA 2017
15 / 55

CABERNET SAUVIGNON, OENO,
DRY CREEK VALLEY
SONOMA, CALIFORNIA 2017
- / 45

MERLOT, J. LOHR, LOS OSOS
PASO ROBLES, CALIFORNIA 2016 (375)
- / 19

HAUT-MEDOC CRU BOURGEOIS,
CHATEAU REYSSON
BORDEAUX, FRANCE 2014
- / 65

WINE

ROSÉ

GRENACHE/CINSAULT, JOLIE FOLLE
PROVENCE, FRANCE 2018
9 / 31

ROSÉ, ANGELS & COWBOYS
SONOMA COUNTY, CALIFORNIA 2017
10 / 37

ROSÉ, OLEMA
COTES DE PROVENCE ROSÉ, FRANCE 2017
- / 40

ROSÉ OF TEMPRANILLO, GATHER WINES
CALIFORNIA 2017
- / 50

RESERVED LIST

CHARDONNAY, BERINGER
“PRIVATE RESERVE”
NAPA VALLEY, CALIFORNIA 2010
- / 65

CABERNET SAUVIGNON, SILVER OAK
NAPA VALLEY, CALIFORNIA 2012
- / 195

CABERNET SAUVIGNON, CAYMUS
NAPA VALLEY, CALIFORNIA 2014
- / 160

CABERNET SAUVIGNON,
STAGLIN RUTHERFORD
NAPA VALLEY, CALIFORNIA 2011
- / 260

SPIRITS

BOURBON

BASIL HAYDEN'S	13.00
BELLE MEADE	11.50
BLANTON'S	14.50
BOOKERS	14.50
BULLEIT BOURBON	10.50
MAKER'S MARK	11.50
ROCKHILL FARM'S	13.00
OLD FORESTER	7.50

RYE

BULLEIT RYE	7.50
RITTENHOUSE	10.00
SAZARAC RYE	12.00
TEMPLETON RYE	10.50

AMERICAN

JACK DANIELS	12.00
SMOOTH AMBLER CONTRADICTION	14.00

CANADIAN

CROWN ROYAL	13.00
LOT 40 RYE WHISKEY	14.00

IRISH

JAMESON	8.25
JAMESON BLACK BARREL	12.00
REDBREAST 12	16.00

JAPANESE

NIKKA COFFEY GRAIN	16.00
SUNTORY TOKI	14.00

BLENDED SCOTCH

BANK NOTE	8.00
JOHNNIE WALKER BLACK LABEL	12.00
MONKEY SHOULDER	12.00

SINGLE MALT SCOTCH

BALVENIE 12	18.00
BOWMORE 12	16.00
GLENLIVET 12	13.00
GLENROTHES 1998	21.50
HIGHLAND PARK 12	16.00
LAGAVULIN 16	25.50
MACALLAN 10	14.00
MACALLAN 12	16.00
MACALLAN 12 DOUBLE CASK	18.00
MACALLAN 15	32.00
MACALLAN 18	57.00
OBAN 14	22.50

SPIRITS

VODKA

ABSOLUT ELYX	13.00
BELUGA	10.50
BELVEDERE	13.00
GREYGOOSE	13.00
HANGAR ONE	13.00
HANGAR ONE BUDDAH'S HAND	13.00
HANGAR ONE MANDARIN	13.00
KARLSSON'S	7.50
RUSSIAN STANDARD	8.50
TITO'S	10.50

GIN

ASTRAL PACIFIC	12.00
AVIATION	10.50
BEEFEATER	9.25
BOMBAY SAPPHIRE	10.50
BOLS GENEVER	13.00
HENDRICKS GIN	12.50
PLYMOUTH GIN	10.50
TANQUERAY	9.50

RUM

APPLETON'S	9.25
EL DORADO 12	11.25
ENGLISH HARBOR	9.25
GOSLINGS	8.25
RHUM CLEMENT	11.50
SELVA REY	7.50
SELVA REY CACAO	8.25
SMITH AND CROSS	12.00
HOUSE-MADE SPICED RHUM	10.00

TEQUILA

ALTOS OLMECA BLANCO	8.50
CASAMIGOS REPOSDAO	14.00
CASAMIGOS ANEJO	16.00
DON JULIO BLANCO	14.00
FORTALEZA BLANCO	12.50
FORTALEZA REPOSADO	15.50
FORTALEZA ANEJO	22.50
TEQUILA OCHO	15.50

MEZCAL

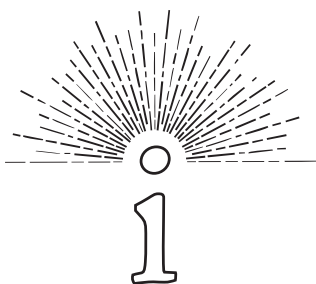
EL SILENCIO ESPADIN	12.00
EL SILENCIO JOVEN	18.00
MEZCALES DE LEYENDA: OAXACA	15.00

BRANDY AND COGNAC

ARGONAUT: FAT THUMB	13.50
ARGONAUT: SALOON PROOF	12.50
MARTEL CORDON BLEU	42.50
HENNESSEY VS	15.50
HINE VSOP	18.00
REMY MARTIN VSOP	20.50

PORT WINE

TAYLOR FLADGATE 10	9.50
TAYLOR FLADGATE 20	12.50



DESSERT

WARM COCONUT BREAD PUDDING
CARMEL, VANILLA ICE CREAM
8

CHOCOLATE MOLTEN BUNDT CAKE
SWEET CREAM CHANTILLY
8

CHOCOLATE TRES LECHES CAKE
FRESH BERRIES, SWEET CREAM
8

CRÈME BRULÉE'
WHITE CHOCOLATE AND
RASPBERRY
8

SORBET
RASPBERRY OR LEMON
WITH ASSORTED BERRIES
6

20% SERVICE CHARGE + SALES TAX