



## TO START

### CLAM CHOWDER

cup **10** | bowl **18** | toasted bread bowl **22**

### CALAMARI

calamari steaks, chili flakes, italian parsley, garlic, lemon mustard sauce **19**

### LALLA STYLE CRAB CAKES

roasted corn and poblano sauce, topped with horseradish crème and chives **22**

### BLUE CHEESE STEAK BITES

bacon-wrapped blue cheese-stuffed hanger steak, honey mustard, balsamic reduction drizzle **20**

### AHI POKÉ CEVICHE

ahi tuna, avocado mixed with seaweed, mint, wasabi, sesame seeds. served with wontons **19**

### FRESH OYSTERS

blue point & miyagi  
dozen **40** | half dozen **22**

### JUMBO COCONUT SHRIMP

orange marmalade, honey mustard dressing **20**

### LOBSTER NACHOS

house-made tortilla chips, lobster, mexican rice, pickled jalapeño, pico de gallo, fresh corn, cilantro, red salsa, salsa verde, ranchero salsa **25**

### MOULES FRITES

mussels, white wine garlic lemon butter sauce, fresh herbs. french fries, citrus aioli **21**

## ORGANIC GREENS

(served with house-made dressing)

### CLASSIC CAESAR

salinas valley romaine, shaved parmesan, focaccia crouton, tossed with caesar dressing **16**

### VALLEY GIRL

salinas valley organic greens, gorgonzola, artichoke heart, granny smith apple, candied walnut, diced avocado, avocado apple cider vinaigrette **17**

### WEDGE SALAD

iceberg lettuce, blue cheese crumbles, bacon, roasted cherry tomatoes, served with blue cheese dressing **17**

### PISTACHIO CRUSTED CHICKEN SALAD

pistachio crusted chicken, salinas valley organic greens, roasted onion, granny smith apple, dried cranberry, crumbled goat cheese, honey mustard dressing **25**

### RED ORGANIC QUINOA SALAD

blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut, arugula, feta, raspberry vinaigrette **25**

### CRAB CRAB LOUIE

dungeness crab, heirloom tomato, hearts of palm, hard-boiled egg, avocado, asparagus, butter lettuce, cucumber, iceberg lettuce, louie dressing **33**

### MEDITERRANEAN SALMON SALAD

salmon, organic superfood mix, granny smith apple, butter lettuce, chopped egg, cucumber, cherry tomato, avocado, kalamata olives, feta, avocado apple cider vinaigrette **35**

### SEAFOOD SALAD

seared ahi, organic greens tossed with shrimp, calamari, roasted potatoes, green olives, hearts of palm, cherry tomato, cucumbers, asparagus, tossed with raspberry vinaigrette **35**

## SALAD ADDITIONS

chicken **8** | shrimp **12** | seared ahi tuna **14** | hanger steak **14** | salmon **16**

## FLATBREADS

### MARGHERITA

san marzano tomato sauce, fresh mozzarella, tomato, fresh basil, olive oil, sea salt **22**

### CAPRESE

fresh mozzarella, arugula, heirloom tomato, fresh basil, balsamic reduction, black pepper, olive oil, sea salt **23**

### CHICKEN PESTO

house-made pesto, shitake & white mushrooms, sundried tomatoes, spinach, mozzarella, topped with pecorino, red pepper flakes **25**

### CHICKEN AVOCADO

san marzano tomato sauce, mozzarella, chicken, avocado, bacon, green onion, topped with pecorino **25**

### THE BRUTUS

san marzano tomato sauce, mozzarella, house-made sausage, pepperoni, bacon, red onion, kalamata olive, oregano, topped with pecorino **25**

## TACOS

(3 tacos served with black beans)

### FISH TACOS

blackened fish, mango salsa, guacamole salsa, chipotle mayo, red cabbage, cilantro, onion **23**

### CARNE ASADA

char-grilled steak, chipotle mayo, salsa verde, guacamole salsa, cilantro, onion **23**

### SHRIMP TACOS

cajun shrimp, chipotle mayo, diced onions, cilantro, guacamole salsa, ranchero salsa **23**



# BURGERS AND SANDWICHES

(served with choice of side)

## CALIFORNIA CLUB

turkey, bacon, avocado, tomato, lettuce. piled high on grilled sourdough with mayo and swiss cheese **21**

## CALIFORNIA CHICKEN SANDWICH

free-range chicken breast, bacon, avocado, jack cheese, mayo, lettuce, tomato, on a ciabatta roll **22**

## LOCAL SANDDAB SANDWICH

monterey bay sanddab, lemon butter, tartar sauce, ciabatta bread **23**

## CRAB & BACON MELT

sweet crab salad, bacon, avocado, tomato, cheddar cheese, local sourdough **24**

## LALLA CHEESE BURGER

with cheddar cheese on a brioche bun, lalla sauce, pickles, lettuce, tomato **25**



## LALLA BACON BURGER

with american & smoked cheddar, chipotle caramelized onions, bacon, on a brioche bun, lalla sauce, pickles, lettuce, tomato **28**

## ADD TO ANY BURGER

bacon **4** | avocado **3** | sautéed mushrooms **3** | grilled onions **3** | fried egg **4**

## CHOICE OF SIDES

french fries | sweet potato fries | mixed green salad | fire cracker fries **2** | clam chowder **5** | caesar salad **5**



## ALFREDO WITH BLACKENED CHICKEN

fettuccine, blackened chicken, parmesan, alfredo cream sauce **28** | with blackened prawns **32**

## FETTUCCINE WITH PRAWNS & HALIBUT

prawns, halibut, pancetta, red onion, spinach, mascarpone white sauce **38**

## PESCATORE PASTA

linguine, red sauce with kalamata olives and capers, fresh fish, clams, mussels, baby shrimp, calamari rings, lemon zest, chives **38**

## SHRIMP SCAMPI

linguine, caper butter sauce, tomato, parsley, aged parmesan cheese **31**

## PASTAS

## LINGUINE AND CLAMS

white wine clam sauce, garlic, lemon, clams, fresh herb **31**

## DIABOLO PASTA

linguini, shrimp, spicy pink sauce, artichoke, bell pepper, shallot, peas, parmesan cheese **32**

## PESTO PASTA WITH BLACKENED PRAWNS

spinach linguini, house-made pesto with sun-dried tomatoes **38**

## PASTA AL LIMONE

linguini, lemon cream sauce topped with lemon zest, freshly grated aged parmesan, black pepper **26** | with prawns **35**

## ENTRÉES

## CHICKEN CUTLET

breaded pan-fried chicken breast, broccolini, loaded mashed potatoes **31**

## GRILLED ARGENTINE CHICKEN

grilled chicken breast, chimichurri, broccolini, loaded mashed potato **31**

## CEDAR PLANKED SALMON

salmon, loaded mashed potatoes, grilled asparagus **35**

## CRAB STUFFED SALMON

lemon caper sauce, loaded mashed potatoes, grilled asparagus **37**

## JAMBALAYA

prawns, mussels, andouille sausage, rice, chorizo, chicken **37**

## LOBSTER & SHRIMP ENCHILADAS

shrimp and lobster, creamy tomatillo sauce, house-made corn tortilla, crema, black beans, mexican rice **29**

## NEW YORK & BACON-WRAPPED JUMBO PRAWNS

10oz prime steak, loaded mashed potatoes, broccolini **65**

## ARGENTINE STEAK

10oz skirt steak, chimichurri, loaded mashed potatoes, roasted brussels sprouts **50**

## FISH & CHIPS

beer battered, apple slaw, house-cut fries, alaskan cod **26** | halibut **36**

## LOCAL SANDDABS

lemon caper sauce, loaded mashed potatoes. choice of grilled, blackened, or breaded **32**

## CIOPPINO

shrimp, mussels, clams, crab, fresh fish, roasted tomato broth **40**

## SEAFOOD RISOTTO WITH SCALLOPS

shrimp, crab, calamari, seared scallops, asparagus **38**

## MACADAMIA CRUSTED HALIBUT

loaded mashed potatoes, broccolini, beurre blanc **38**

## STEAKS

## FILET MIGNON

8oz steak, asparagus, roasted potatoes, herb butter **65**

## STEAK FRITES

10oz new york prime steak, rosemary garlic fries, citrus aioli **50**

### ADD SIDE SALAD TO ANY

PASTA | ENTRÉE | STEAK

house **11** | caesar **13** | wedge **15**

### ADD TO ANY STEAK

blue cheese sauce **4** | sautéed shitake mushrooms **4**

## BEVERAGES

### NON ALCOHOLIC

ICED TEA **5**

LEMONADE **6**

DRIP COFFEE **5**

regular or decaf

ESPRESSO

single **5** | double **6** | latte **6** |

americano **5** | cappuccino **6**

SOFT DRINKS **5**

coke | diet coke | sprite | dr. pepper | fanta

ORGANIC HOT TEAS **4**

english breakfast | chamomile | earl grey | jasmine

### MOCKTAILS

PINEAPPLE MULE

seedlip spice, pineapple gomme syrup, fever tree ginger beer, lime juice **11**

THE NOJITO

lime, mint, agave, soda water **7**

MAUI FIZZ

strawberry, pineapple, lemon, lime, soda water **7**

COCO MELON FIZZ

watermelon, limeade, cream of coconut **7**

ARNOLD PALMER

iced tea, lemonade **6**

VIRGIN PINA COLADA

pineapple juice, limeade, coconut cream, agave **8**