



# LACC Dinner

## APPETIZERS:

### Calamari Fritti

Parmesan | Marinara

\$18.00

### Baked Brie En Croute

Raspberry Preservers | Fresh Berries | Candied Walnuts | Crostini

\$16.00

### Roasted Maple Bacon Brussels Sprouts

Maple Soy Glaze | Applewood Smoked Bacon

\$14.00

### Arancini

Herb Risotto | Parmesan | Marinara

\$14.00

## SALADS:

**Add a protein to any Salad:** *Chicken \$5.00 Salmon \$9.00 Top Sirloin \$14.00 (6) Shrimp \$9.00*

### House Salad GF

Mesclun | Radish | Carrot | Cucumber | Cherry Tomato

\$12.00

### Caesar

Romaine hearts | Parmesan cheese | Croutons | Cherry tomato | Anchovies | Parm crisp | Caesar dressing

\$13.00

### Chopped Wedge GF

Iceberg | Danish Bleu Cheese | Bacon Bits | Tomato | Red Onion | Hardboiled Egg | Chive | Bleu Cheese Dressing

\$16.00

### Roasted Butternut Salad GF

Mixed Greens | Roasted Butternut Squash | Candied Walnut | Dry Cranberries | Choice of Dressing

\$14.00

## ENTREES:

### Herb Roasted Chicken

1/2 Herb Roasted Chicken | Roasted Red Potato | Baby Vegetables | Pan Gravy

\$30.00

### Maple Soy Glazed Duck

1/2 Roasted Duck | Corn & White Bean Succotash | Shallot Smashed Red Potato | Maple Soy Glaze

\$42.00

### Oven Roasted Turkey

8oz Oven Roasted Turkey | Haricot Vert | Stuffing | Mashed Potato | Cranberry Relish | Gravy

\$31.00

### Filet Mignon GF

8oz Grilled Filet | Julienne Mixed Vegetables | Mashed Potato | Black Cherry Demi

\$48.00

### Rack of Lamb GF

1/2 Rack of Lamb | Julienne Mixed Vegetables | Shallot Smashed Red Potato | Red Wine Demi

\$48.00

### Sweet & Tangy Salmon GF

6oz Salmon | Roasted Brussel Sprouts | Brown Sugar Bourbon Whipped Yam | Sweet & Tangy Glaze

\$32.00

### Chilean Sea Bass GF

6oz Seared Sea Bass | Roasted Tomato | Saffron Jasmine Rice | Harissa

\$47.00

### Eggplant Parmesan Veg

Eggplant | Mozzarella | Spaghetti | Marinara

\$24.00

*All menu prices are subject to our automatic 18% service charge.*