

LOKAL

MEDITERRANEAN BISTRO

DINNER

Monday-Thursday and Sunday 5-11PM
Friday-Saturday 5-12PM

APPETIZERS & SALADS

Soup of the day ^{PA}

Tuscan Green Salad ⁹

mixed field greens, raisins, pine nuts, black olives, hard boiled egg, shaved pecorino cheese, and white wine vinaigrette

Caesar Salad ⁸

romaine lettuce, classic Caesar dressing, parmesan, and garlic brioche croutons

Grilled Steak Salad ¹¹

baby arugula, grilled sirloin steak, fried artichoke hearts, shaved parmesan, balsamic-mustard and extra virgin olive oil

Hummus ⁷

pureed chickpeas with tahini, home-made crostini and baby arugula sundried tomato salad

Grilled Portabello ⁸

roasted red bell peppers, yogurt avocado sauce and avocado slices

Fried Calamari ⁹

chipotle mayo and house-made tomato salsa

Steamed Mussels with Sea Urchin Butter ¹²

bell peppers, zucchini, tomatoes, red onions, capers, fennel seeds, and basil

Sautéed Baby Spinach ¹¹

pine nuts, raisins, red peppers, caramelized red onions, feta cheese and paprika yogurt

MAIN COURSES

Orecchiette Pasta with Spicy Eggplant Ragù ¹⁴

eggplant, tomatoes, crushed red pepper, ricotta cheese and toasted panko bread crumbs

Shrimp Fettuccine Pasta ¹⁵

shrimp, roasted red peppers, capers, shaved parmesan cheese, and thyme-saffron sauce

Apple Shrimp Risotto ¹⁶

applewood bacon, shrimp, white onions, caramelized tart apples, parsley and sharp gorgonzola crumble

Roasted Free Range Organic Chicken ¹⁶

roasted red beets, carrots, potatoes and crimini mushroom sauce

Slow Baked Salmon ¹⁷

parmesan roasted gold bar squash, capers, tomato emulsion and herb oil

Pan Roasted Cod ¹⁸

sautéed asparagus, mashed potatoes, and lemon-butter dill sauce

Steamed Mussels with Sea Urchin Butter ¹⁸

bell peppers, zucchini, tomatoes, red onions, capers, fennel seeds, basil and sea urchin butter

Coffee-Spice Marinated Grilled Hanger Steak ¹⁹

slow roasted rosemary fingerling potatoes, cherry tomatoes, sautéed mushrooms, and grenache

Grilled NY Steak ²¹

sautéed baby spinach, crispy potato, garlic-parsley puree and chili sriracha emulsion

SANDWICHES & BURGERS

Grilled Organic Chicken ¹⁰

sundried tomato pesto, basil mayo, and mixed greens

Grilled Sirloin Steak ¹¹

caramelized onion, basil mayo, mixed greens and sundried tomatoes

Grilled Portabella ¹¹

caramelized onion, basil mayo, mixed greens and sundried tomatoes

Bulgogi ¹¹

sesame oil and soy sauce marinated hanger steak (or chicken) sautéed with red onions, crimini mushrooms, and garlic with mixed greens and basil mayo

Choice of cheese; cheddar, swiss or blue cheese add 1, gruyere add 1.5. All sandwiches are served on grilled ciabatta bread with shoe string fries or mesclun salad

Hamburger ¹⁰

served with lettuce, tomato and red onions on a grilled brioche bun with rosemary shoestring fries or mesclun salad

Pinto Bean and Mushroom Burger ¹⁰

served with lettuce, tomato and red onions on a grilled brioche bun with hand-cut rosemary steak fries or mesclun salad

Tuna Burger ¹³

hand chopped yellowfin tuna with wasabi aioli served with lettuce, tomato and red onions on a grilled brioche bun with shoestring fries or mesclun salad

Add-ons: applewood bacon 1.5, avocado 2, mushrooms 1.5

Choice of cheese; cheddar, swiss or blue cheese add 1, gruyere add 1.5

Lamb Burger ¹³

cucumber and dill relish, grilled red onion, tomato, and feta cheese, served with hand-cut rosemary steak fries or mixed greens

SIDES

Grilled Seasonal Vegetables ⁶ \\ Sautéed Spinach ⁵ \\ Grilled Asparagus ⁵ \\ Sautéed Hericots-verts ⁵ \\ Rosemary Fries ⁴ \\ Mashed Potatoes ⁴

PIZZAS

Grilled Pizza Margherita ¹⁰ Grilled Pizza Of The Day ^{PA}