



FALL RESTAURANT WEEK

October 21-27

3-Course Tasting Menu

\$45 per guest

FIRST COURSE

~ Choice Of ~

SNAPPER CRUDO

lemon aioli, apple, pinenut salsa verde

ROASTED BEETS

arugula, burrata, pistachio, EVOO, balsamic

SECOND COURSE

~ Choice Of ~

SWORDFISH

carrot, garbanzo, tomato-caper + olive salsa, pickled red onion, squash puree

SPINACH RAVIOLI

ricotta, corn, mushroom, peas, roasted cauliflower-lemon puree, pecorino

COULOTTE TOP SIRLOIN STEAK

asparagus, sliced potato, roasted garlic cream

THIRD COURSE

HAZELNUT CHEESECAKE

SEBASTIAN JOE'S SORBET



THANKSGIVING BRUNCH BUFFET

Thursday, November 23, 2024 | 10am - 2pm

~ ACTION STATION ~

PEPPERED PRIME RIB | au jus, creamy horseradish

ROASTED TURKEY | gravy, cranberry sauce

OMELET | ham, turkey bacon, bacon, chicken sausage, cheddar cheese, peppers, onion, mushroom, tomato, spinach

~ COLD STATION ~

SEAFOOD | shrimp, Jonah crab claw, mussels

BAKERY | breakfast breads, croissants, muffins, bagels, assorted dinner rolls, danish, assorted preserves

FRESH FRUIT | cantaloupe, honeydew, pineapple, watermelon, berries

SALAD | romaine, arcadian mix, tomato, onion, cucumber, olives, feta, croutons, lemon vinaigrette, ranch, balsamic

CHEESE + CHARCUTERIE | cured meats, local + international cheeses

~ HOT STATION ~

CLASSIC EGGS BENEDICT

BUTTERNUT SQUASH SOUP

CRANBERRY + CELERY STUFFING

GREEN BEAN CASSEROLE

HONEY GLAZED CARROTS

POTATO PUREE

PORK SAUSAGE LINKS

BACON

~ DESSERT ~

PECAN PIE

PUMPKIN PIE

ASSORTED DESSERT STATION

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness



THANKSGIVING DINNER

3-Course Tasting Menu

\$45 per guest

FIRST COURSE

~ Choice Of ~

BUTTERNUT SQUASH SOUP

LELA SIMPLE SALAD

cherry tomato, parmesan, lemon vinaigrette

SECOND COURSE

~ Choice Of ~

HERB MUSTARD ROASTED TURKEY

sage stuffing, gravy, cranberry jam, potato puree, green bean casserole, honey glazed carrots

BRAISED SHORT RIBS

red wine reduction, potato puree, green bean casserole, honey glazed carrots

THIRD COURSE

~ Choice Of ~

PUMPKIN PIE

PECAN PIE

MOLTEN CHOCOLATE CAKE

BREAKFAST

DAILY

6:30 AM – 11:00 AM

SMALL PLATES

YOGURT PARFAIT 12

Greek Yogurt, Homemade Granola, Assorted Berries

STEEL CUT OATMEAL 12

Banana, Blueberries, Granola, Craisins, Honey

BOWL OF BERRIES 9

Raspberries, Blueberries, Blackberries

CEREAL 10

Cheerios, Raisin Bran, Frosted Mini Wheats, Rice Krispies, Served with Banana
Choice of Skim Milk, 2 % Milk or Whole Milk

ENTREES

TWO EGGS ANY STYLE 16

Hash Browns, Choice of Bacon or Sausage, Choice of Toast

CLASSIC EGGS BENEDICT 16

Ham, Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

CRAB CAKE BENEDICT 24

Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

BUILD YOUR OWN OMELET 18

Choose 3: Ham, Sausage, White Cheddar, Mozzarella, Pepper, Onion, Spinach, Tomato, Hash Browns, Choice of Toast

STEAK & EGGS* 27

6 oz Coulotte Steak, Two Eggs Any Style, Hash Browns, Choice of Toast

LOX BAGEL 19

Smoked Salmon, Capers, Red Onion, Tomato, Cream Cheese, Mixed Greens, Plain Bagel

AVOCADO TOAST 17

Avocado Spread, Two Eggs Any Style, Feta, Frisée, Multigrain Toast

CROISSANT BREAKFAST SANDWICH 15

Arugula, Tomato, Avocado Spread, Over Hard Egg, White Cheddar, Hash Browns

BACON & EGG SANDWICH 16

Scrambled Eggs, Cheddar Cheese, Tomato, Bacon, Brioche Bun, Hash Browns

BRIOCHE FRENCH TOAST 18

Whipped Cream, Berry Compote

BUTTERMILK PANCAKES 16

Maple Syrup | Add Chocolate Chip, Blueberry or Banana 2

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BRUNCH

SATURDAY & SUNDAY

11:00 AM – 2:00 PM

SMALL PLATES

YOGURT PARFAIT 12
Greek Yogurt, Homemade Granola, Assorted Berries

BOWL OF BERRIES 9
Raspberries, Blueberries, Blackberries

SALADS

LELA SIMPLE SALAD HALF 7/ FULL 11
Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD HALF 8/ FULL 12
White Anchovy, Parmesan, Croutons

ADD CHICKEN 9, STEAK 14, JUMBO SHRIMP 17, SALMON 13

LARGE PLATES

CLASSIC EGGS BENEDICT 16
Ham, Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

CRAB CAKE BENEDICT 24
Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

BUILD YOUR OWN OMELET 18
Choose 3: Ham, Sausage, White Cheddar, Mozzarella, Pepper, Onion, Spinach, Tomato, Hash Browns, Choice of Toast

LOX BAGEL 19
Smoked Salmon, Capers, Red Onion, Tomato, Cream Cheese, Mixed Greens, Plain Bagel

STEAK & EGGS* 27
6 oz Coulotte Steak, Two Eggs Any Style, Hash Browns, Choice of Toast

CROISSANT BREAKFAST SANDWICH 15
Arugula, Tomato, Avocado Spread, Over Hard Egg, White Cheddar, Hash Browns

BRIOCHE FRENCH TOAST 18
Whipped Cream, Berry Compote

WAGYU BURGER* 18
Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion and Choice of Greens or House Cut Fries
**ADD BACON \$3

SEARED CHICKEN BLT 18
Swiss, Bacon, Tomato, Onion, Dressed Greens and Choice of Greens or House Cut Fries

HOUSE-MADE PASTAS

All pastas are hand-made daily. Gluten Free Pasta available on request.

BOLOGNESE PAPPARDELLE 22
Veal, Beef, Pork, Tomato, Pecorino

PESTO GNOCCHI 22
Sautéed Mushroom, Tomato, Homemade Pesto, Pecorino

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



HAPPY HOUR 4-6PM

\$2 OFF SPECIALTY COCKTAILS, DRAFT BEER, SELECT WINE & \$3 OFF FOOD

FOOD

HOUSE CUT FRIES 7

Garlic Aioli

MEATBALL 9

Pork, Beef, Veal, Tomato Garlic Confit

STEAMED MUSSELS 18

Chorizo, Fennel, Jalapeño, Tomato Broth

SMOKED SALMON FLATBREAD 15

Chive & Goat Cheese, Crème Fraiche, Capers, Shaved Onions, Dill

LOBSTER DEVILED EGGS 14

Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 12

Pomodoraccio, Mozzarella, Basil

COCKTAILS

THE NORTH COUNTRY GIRL 14

Bulleit Bourbon, Orange Bitters, Vanilla Bean Simple Syrup, Filthy Black Cherries

ELDERFLOWER GIN FIZZ 12

Henrick's Gin, St. Germain Elderflower, Tonic Water

LELA SPRITZ 11

Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange

RUBY RED PALOMA 12

Milagro Reposado Tequila, Lime Juice, Ruby Red Grapefruit, Club Soda, Sugar Rim

KIR ROYALE 10

Crème de Cassis, Prosecco, Blackberries, Mint

ESPRESSO MARTINI 14

Stoli Vanil, Caffè Borghetti, Bailey Irish Cream, Kahlu

DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

WINE BY THE GLASS

SPARKLING & ROSÉ

NV Arte Latino, Cava, Brut, Spain 10

Rosé, Villa Wolf, Wachenheim, Germany 13

WHITES

Chardonnay, Frank Family Vineyard, Carneros, California 18

Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy 12

Sauvignon Blanc, Riley's Lookout, Marlborough, New Zealand 10

REDS

Cabernet Sauvignon, Treana, Paso Robles, California 14

Malbec, Catena, Mendoza, Argentina 10

Merlot, Blackboard, Washington 9

Pinot Noir, Pinot Project, Sonoma County, California 11

DINNER
MONDAY – SATURDAY
4PM – 10PM

CRUDOS

Selection of Raw Dishes

AHI TUNA POKE* 19

Soy-Sesame Vinaigrette, Spring Onion, Mango, Edamame, Wonton Chips

SNAPPER CEVICHE* 19

Red Onion, Lime, Orange, Cilantro, Ginger, Tomato, Plantain Chips

BEEF CARPACCIO* 22

Allumette Potato, Arugula, Capers, Pine Nuts, Parmesan, Dijonnaise, Truffle Oil

SALADS

LELA SIMPLE SALAD HALF 7/ FULL 11

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD HALF 8/ FULL 12

White Anchovy, Parmesan, Croutons

ADD CHICKEN 9, STEAK 14, JUMBO SHRIMP 17, SALMON 13

SMALL PLATES

SOUP DU JOUR C 8/ B 10

Chef's Choice Soup of the Day

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

CHICKEN WINGS 16

Choice of Sweet Chili, Buffalo, Jerk

LOBSTER DEVEILED EGGS 17

Pancetta, Tarragon Aioli, Trout Roe

CRAB CAKE 20

Fennel, Roasted Corn, Tomato, Gandules, Cilantro Aioli

STEAMED MUSSELS 21

Chorizo, Fennel, Jalapeno, Tomato Broth

HOUSE-MADE PASTAS

All pastas are hand-made daily. Gluten Free Pasta available on request.

BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

LOBSTER LINGUINI 41

Lobster Tail, Peas, Sauteed Mushroom, Lobster Bisque

SHRIMP SCAMPI 26

Tagliatellini, Garlic, Capers, Lemon Butter, White Wine, Grilled Bread

PESTO GNOCCHI 22

Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

LARGE PLATES

PAN SEARED SCALLOPS 28

Pea Puree, Tomato, Peapods, Mushroom

CHILEAN SEA BASS 40

Peapods, Corn, Celery, Saffron Pepper Puree

PAN SEARED SALMON* 32

Eggplant, Tomato, Pattypan Squash

SMOKED PORK CHOP* 34

Apple Compote, Potato Puree, Petit Carrots, Shallot, Chipotle Glaze

ROASTED CHICKEN 26

Confit Potato, Broccolini Rosemary, Thyme Chicken Jus

WAGYU BURGER* 18

Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion

Choice of Greens or House Cut Fries

****ADD BACON \$3**

PRIME STEAKS

USDA Prime Steaks. Choice of Demi-Glace or Brandy Peppercorn Sauce

PETIT BEEF TENDERLOIN* 8oz 48

NY STRIP* 12oz 60

COULOTTE* 8oz 34

RIB-EYE* 16oz 68

****ADD LOBSTER TAIL 21, SHRIMP 17**

SIDES

HOUSE CUT FRIES 10

POTATO PUREE 9

SAUTEED MUSHROOM 11

SAUTEED ASPARAGUS 11

CHARRED BROCCOLINI with SHALLOT BUTTER 10

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WINES BY THE GLASS

SPARKLING

NV Arte Latino, Cava, Brut, Spain	12
NV La Marca, Prosecco, Veneto, Italy	14
NV Michele Chiarlo, Moscato d'Asti, Piedmont, Italy	14
NV Baron de Seillac, Brut, France	15
NV La Vieille Ferme, Rose, Brut, Cotes Du Ventoux, France	15

WHITES & ROSE

Riesling, Dr. L, Mosel, Germany	12
Rosé of Pinot Noir, Villa Wolf, Pfalz, Germany	15
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	14
Sauvignon Blanc, Riley's Lookout, Marlborough, NZ	12
Sauvignon Blanc, Treana, Paso Robles, CA	14
Sauvignon Blanc, Babich Black Label, Marlborough, NZ	16
Chardonnay, Wente, 'Morning Fog', Central Coast, California	13
Chardonnay, Neyers 304, "Unoaked", California	18
Chardonnay, Frank Family Vineyard, Carneros, California	20

REDS

Pinot Noir, Pinot Project, California	13
Pinot Noir, Oregon Territory. Oregon	15
Pinot Noir, Ken Wright Cellars, Willamette, OR	18
Merlot, Blackboard, Washington	11
Merlot, Decoy, Sonoma County, California	14
Cabernet Sauvignon, Lyeth, California	12
Cabernet Sauvignon, Treana, Paso Robles, California	16
Cabernet Sauvignon, Outerbound, Alexander V. AVA, CA	22
Malbec, Catena, Mendoza, Argentina	12
Syrah, Saint Cosme, Cotes du Rhone, Rhone Valley, France	14
Zinfandel, Seghesio, Sonoma County, California	15
Tempranillo, El Vinculo Crianza, La Mancha, Spain	15

COCKTAILS

KIR ROYALE 12

Crème de Cassis, La Marca Prosecco, Blackberries, Mint

ESPRESSO MARTINI 16

Stoli Vanil, Kahlúa, Bailey Irish Cream, Caffè Borghetti

POMEGRANATE MARGARITA 14

Milagro Silver, Cointreau, Pomegranate Puree, Lime Juice, Simple Syrup, Sugar Rim, Lime

BLOOD ORANGE COSMOPOLITAN 16

Tito's Vodka, Cointreau, Blood Orange Puree, Lime Juice, Cranberry Juice

THE NORTH COUNTRY GIRL 16

Bulleit Bourbon, Orange Bitters, Vanilla Bean Simple Syrup, Filthy Black Cherries

LELA SPRITZ 13

Aperol, La Marca Prosecco, Sparkling Water, Bitters, Dehydrated Orange

ELDERFLOWER GIN FIZZ 14

Hendrick's Gin, St. Germain Elderflower, Tonic Water, Lime

RUBY RED PALOMA 14

Milagro Reposado, Lime Juice, Ruby Red Grapefruit, Club Soda, Salted Rim

DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR CURRENT SELCTIONS

BEERS - BOTTLES & CANS

Bud Light	6	Corona	7	Wild State Hibiscus Raspberry Cider	8
Miller Lite	6	Modelo Especial	7	Loon Juice Honeycrisp Cider	8
Michelob Golden Light	6	Heineken	7	Carbliss, Assorted Flavors	8
Michelob Ultra	6	Heineken Zero	7	White Claw, Assorted Flavors	7
Coors Light	6	Guinness Draught	8		
Surly Mosh Pit Juicy Pale	8	Stella Artois	7		
Surly Furious IPA	8	Amstel Light	7		
Fair State "Party Forward" Hazy	8				

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SUNDAY DINNER MENU

4PM - 9PM

SALADS

LELA SIMPLE SALAD HALF 7/ FULL 11

Cherry Tomato, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD HALF 8/ FULL 12

White Anchovies, Shaved Parmesan, Croutons

SMALL PLATES

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

MARGHERITA FLATBREAD 15

Pomodorraccio, Mozzarella, Basil

CHICKEN WINGS 16

Choice of Sweet Chili, Buffalo, Jerk

HOUSE CUT FRIES 10

Garlic Aioli

HOUSE-MADE PASTAS

All pastas are hand-made daily. Gluten free pasta is available upon request

BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

PESTO GNOCCHI 22

Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

SANDWICHES

**Choice of Greens or House Cut Fries*

WAGYU BURGER* 18

Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion

**ADD BACON \$3*

SEARED CHICKEN BLT 18

Swiss, Bacon, Tomato, Onion, Dressed Greens

DESSERTS

CRÈME BRULÉE 10

SEBASTIAN JOE'S LOCAL SORBETS 8

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