



THANKSGIVING BRUNCH BUFFET

Thursday, November 28, 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

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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, Kahlü

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* 20

soy-sesame vinaigrette, spring onion, edamame, capers, cucumber, spicy mayo, avocado, wonton chips

STRIPED BASS* 19

yuzu leche de tigre, basil oil, orange, aji Amarillo aioli, salmon roe, cilantro

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

BURRATA SALAD 18

heirloom tomato, arugula, pine nut agrodolce, basil oil, crostini

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 DEILED EGGS 17

pancetta, tarragon aioli, trout roe

CRAB CAKE 22

corn, garbanzo, tomato, chorizo, chipotle remoulade, cilantro aioli, arugula

STEAMED MUSSELS 21

white wine-butter sauce, pancetta, fresno pepper

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

TAGLIATELLINI 30

short rib, mushroom, greens, gorgonzola dolce cream

LARGE PLATES

PAN SEARED SCALLOPS 30

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

CHILEAN SEA BASS 40

miso bagna cauda, broccolini, parmesan, lemon

PAN SEARED SALMON* 32

braised fennel, squash, mushroom, sweet corn cream

SMOKED PORK CHOP* 34

roasted potato, charred carrot, pickled mustard seed, salsa verde, wine reduction

ROASTED CHICKEN 28

asparagus, potato puree, chicken-mushroom 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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****18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE****

WINES BY THE GLASS

SPARKLING

NV Arte Latino, Cava, Brut, ES	12
NV Maschio, Prosecco, Veneto, IT	14
NV Michele Chiarlo, Moscato d'Asti, Piedmont, IT	14
NV Baron de Seillac, Brut, FR	13
NV Cremant de Bourgogne, Brut Reserve, Bourgogne, FR	15
NV La Vieille Ferme, Rose, Brut, Cotes Du Ventoux, FR	15

WHITES & ROSE

Riesling, Dr. L, Mosel, DE	12
Rosé of Pinot Noir, Villa Wolf, Pfalz, DE	15
Rosé, Presqu'île, Santa Maria Valley, CA	16
Pinot Grigio, Caposaldo, Veneto, IT	12
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, IT	14
Sauvignon Blanc, Matua, Marlborough, NZ	12
Sauvignon Blanc, Decoy, Sonoma, County, CA	14
Sauvignon Blanc, Babich Black Label, Marlborough, NZ	16
Chardonnay, Wente, 'Morning Fog', Central Coast, CA	13
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA	18
Chardonnay, Frank Family Vineyard, Carneros, CA	20

REDS

Pinot Noir, Pinot Project, CA	13
Pinot Noir, Oregon Territory, OR	15
Pinot Noir, Calera, Central Coast, CA	18
Merlot, Blackboard, WA	11
Merlot, Decoy, Sonoma County, CA	14
Cabernet Sauvignon, Lyeth, CA	12
Cabernet Sauvignon, Treana, Paso Robles, CA	16
Cabernet Sauvignon, Outerbound, Alexander V. AVA, CA	22
Malbec, Catena, Mendoza, AR	12
Syrah, Saint Cosme, Cotes du Rhone, Rhone Valley, FR	14
Zinfandel, Seghesio, Sonoma County, CA	15
Tempranillo, El Vinculo Crianza, La Mancha, ES	15
Barbera, Scarpetta, Piedmont, IT	15

COCKTAILS

SMOKED CINNAMON OLD FASHIONED 16

Old Forester, cinnamon syrup, bitters

ESPRESSO MARTINI 16

Tito's Handmade Vodka, Kahlua, Buffalo Trace Bourbon Cream, espresso, vanilla bean syrup

WHISKEY SOUR 15

Sazerac Rye, Tattersall Tart Cherry, simple syrup, lemon juice, egg white

Altitude Elixir 16

Hendricks Grand Cabaret, maraschino liqueur, crème de violette, lemon juice

TEQUILA OLD FASHIONED 16

Milagro Silver, Milagro Reposado, chai, vanilla syrup, bitters

LELA SPRITZ 15

Aperol, Maschio Prosecco, sparkling water, bitters,

SPICED RUM MILK PUNCH 14

spiced rum, whole milk, cream, nutmeg, cinnamon

APPLE CIDER MIMOSA 13

Maschio Prosecco, Minnesota apple cider

ZERO-PROOF

N.A MOJITO 8

N.A MARGARITA 8

N.A LELA PUNCH 8

N.A BLOODY MARY 8

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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