

LA JOLLA

RESTAURANT & BAR

SMALL PLATES

SOUP OF THE DAY (cup/bowl)	8/16
LA JOLLA HOUSE SALAD local artisan lettuce, strawberries, blue berries, candied pecans, cranberry-pear & orange vinaigrette <u>add fried goat cheese + 4</u>	9
TRADITIONAL CAESAR SALAD local romaine, croutons, parmesan <u>add grilled shrimp +20; add anchovies +4</u>	9
BABY ICEBERG BLUE CHEESE SALAD bacon, tomatoes, red onion, cucumber, fried okra	11
GRILLED LAMB CHOPS smoked pear gastrique with pimento cheese smashed potatoes	30
RED SNAPPER & SHRIMP CEVICHE tomatoes, cucumber, red onion, jalapeno, cilantro, valentina sauce, avocado, tortillas	16
TUNA NACHOS wonton chips, cucumber, green onion, sriracha aioli	15
SOUTHERN FRIED GREEN TOMATOES crawfish remoulade, corn- jalapeno relish	12
SMOKED SALMON FLATBREAD Herb goat cheese, cucumber, pickled red onions, capers, spicy honey mustard sauce	14

MEATS

served with your choice of one side & one sauce

PAN SEARED GULF RED SNAPPER	36
CREOLE SPICED GULF SHRIMP (1/2 pound)	28
PAN SEARED NEW BEDFORD SCALLOPS	34
24 OZ PRIME DOUBLE BONE PORK CHOP	36
12 OZ PRIME PORK CHOP	22
8 OZ CENTER CUT FILET	49
10 OZ WAGYU PICANHA STEAK	35

BIG PLATES

LOW COUNTRY CIOPPINO shrimp, mussels, calamari, scallops, conecuh sausage, potatoes, corn, san marzano tomatoes	32
SAUTEED SHRIMP WITH ESPAGUETI VERDE linguine tossed with roasted poblano cream, corn, cilantro, queso fresco	30
SEARED RED SNAPPER & SUMMER SUCCOTASH cornmeal crusted snapper with lady peas, zucchini, squash, corn, tomatoes, guanciale, caramelized onions, and pickled tomato chow- chow	36
SEARED NEW BEDFORD SCALLOPS roasted cauliflower and sweet corn risotto with pancetta, caramelized onions, parmesan and lemon infused butter	30
THE LA JOLLA BURGER ground beef & elk, pimento cheese, bacon, red onion, brioche bun with white cheddar mac and cheese	20
GRILLED WAGYU PICANHA STEAK sliced picanha with chili crunch roasted broccoli, crushed candied peanuts and jeow-som slaw	35
ELK RAGU sauteed elk, mushrooms, carrots, san marzano tomatoes, parmesan, red wine, pappardelle	29
BONE-IN RIBEYE FOR TWO 22oz ribeye grilled with tallow butter and choice of two sides	75

SAUCES

- house mopping sauce
- creole brown butter
- cowboy butter
- black garlic-truffle butter
- lemon beurre blanc

ON THE SIDE

- pimento cheese smashed potatoes with white
barbeque sauce
- white cheddar mac & cheese
- chili crunch roasted broccoli with crushed
candied peanuts
- risotto with roasted cauliflower and sweet corn
- summer succotash with zucchini, squash, lady
peas, corn, tomatoes, guanciale and
caramelized onions