

## BITES

### LOLLIPOP LAMB CHOPS 10

Lamb Chops, Balsamic Reduction

### STUFFED EGGPLANT 9

Mascarpone, Ricotta, Pesto, Balsamic Reduction

### CALAMARI MARTINI 10

Fried Calamari, Served With Wasabi Aioli & Thai Chili Sauce

### SALMON TATAKI 10

Marinated Salmon Belly,  
Hot Soy Sake Sesame Oil, Jalapeño

### CAPRESE BITES 9

Sliced Cherry Tomatoes, Mozzarella,  
Basil, Balsamic Reduction

### PROSCIUTTO WRAPPED GREEN ASPARAGUS 9

Goat Cheese Mousse, Balsamic Reduction

## SHARES

### AHI STACK 15

Mango, Cucumber, Avocado, Sesame Seaweed Salad,  
Ginger Soy Sauce, Crispy Wontons

### BLISTERED SHISHITO PEPPERS 12

Grilled Lemon, Roasted Garlic Aioli

### BACON WRAPPED SHRIMP 14

Mango & Papaya Slaw, Mango BBQ Sauce

### SEARED FLAT IRON STEAK 18

Served With Horseradish Cream & Chimichurri Sauce

### SAUTÉED CLAMS 18

White Wine Lemon Garlic Sauce, Herb Ciabatta

### SPINACH ARTICHOKE DIP 14

Cream Cheese, Mozzarella,  
Served with Crostinis

### TLF TRUFFLE MAC 'N CHEESE 14

Black Truffle, Smoked Gouda, Gruyère

### SHORT RIB POUTINE 14

House Made Fries, Short Rib, Sautéed Mushrooms,  
Caramelized Onions, Beurre Blanc, Smoked Gouda

### BRUSSEL SPROUTS 12

Sautéed Brussel Sprouts, Garlic, Bacon

### HEIRLOOM TOMATO & BURRATA SALAD 12

Balsamic Reduction, Pickled Red Onions, Micro Basil

## ENTRÉES

### ROASTED CHICKEN BREAST 25

Truffle Risotto, Forest Mushrooms,  
Brown Butter Beurre Blanc

### BRAISED SHORT RIB 30

Blistered Heirloom Tomatoes, Grilled Asparagus,  
Garlic Smashed Potatoes, Horseradish Cream,  
Cabernet Sauvignon Demi-Glace, Onion Ring

### SEAFOOD CIOPPINO 30

Shrimp, Mussels, Clams, Seasonal Fish,  
Saffron Tomato Broth, Garlic Toast

### SEARED DIVER SCALLOPS 30

Maple Bacon Brussel Sprouts,  
Spicy Carrot Purée, Beurre Blanc

### RACK OF LAMB 55

Pistachio Crusted, Garlic Smashed Potatoes,  
Sautéed Garlic Spinach, Horseradish Demi-Glace

### ALASKAN HALIBUT 32

Parmesan Risotto, Bacon Garlic Green Beans,  
Brown Butter Beurre Blanc

### GRILLED SALMON 28

Roasted Sweet Potatoes, Sautéed Garlic Spinach,  
Beurre Blanc, Balsamic Reduction

### 9 OZ. AGED ANGUS NY STRIP 33

Blue Cheese Smashed Potatoes, Garlic Sautéed Spinach,  
Brandy Shiitake Mushroom Demi-Glace

### 28 DAY AGED ANGUS FILET 36

Grilled Asparagus, Potatoes Au Gratin,  
Crispy Onions, Cabernet Sauvignon Demi-Glace

### TLF BURGER 18

100% Angus Patty, Swiss Cheeses, Caramelized Onions  
Lettuce, Tomato, Pickles, House Spread on Ciabatta  
Choice of: Herb Fries or Caesar Salad



## TLF DINNER SPECIALS

DINNER SPECIALS INCLUDE A STARTER, A FIRST COURSE AND AN ENTRÉE

... STARTER ...

CHOOSE ONE OF OUR BITES

... FIRST COURSE ...

CHOICE OF:

FRENCH ONION  
SOUP

MIXED GREEN  
SALAD

CAESAR  
SALAD

... MAIN ENTRÉE ...

INCLUDES SIDES

ROASTED CHICKEN BREAST 37

ALASKAN HALIBUT 44

BRAISED SHORT RIB 42

GRILLED SALMON 40

SEAFOOD CIOPPINO 42

9 OZ. AGED ANGUS NY STRIP 45

SEARED DIVER SCALLOPS 42

28 DAY AGED ANGUS FILET 48

RACK OF LAMB 67

TLF BURGER 30

## SALADS

### ROASTED BEET & GOAT CHEESE SALAD 13

Spinach, Candied Walnuts, Citrus Vinaigrette  
Add: Chicken/Grilled Shrimp/Salmon 6/8/10

### CAESAR SALAD 12

Shredded Parmesan, Herbed Croutons, Crispy Baked Parmesan,  
House - Made Caesar Dressing  
Add: Chicken/Grilled Shrimp/Salmon 6/8/10

### BLACKENED AHI TUNA NICOISE SALAD 23

Green Beans, Heirloom Cherry Tomatoes, Hard boiled Egg,  
Niçoise Olives, Roasted Fingerling Potatoes, Roasted Shallot Vinaigrette

### GRILLED ANGUS FLAT IRON STEAK SALAD 22

Heirloom Cherry Tomatoes, Roasted Red Peppers, Blue Cheese,  
Pickled Red Onion, Roasted Shallot Vinaigrette

## VEGETARIAN ENTRÉES

### ZUCCHINI PARMESAN 17

Zucchini, Mozzarella, Parmesan, Marinara Sauce, Basil Oil

### VEGETARIAN STACK 16

Roasted Potatoes, Roasted Mixed Vegetables,  
Sautéed Mushrooms, Sautéed Spinach, Red Pepper Purée

### TRUFFLE RISOTTO 18

Truffle Risotto, Sautéed Spinach, Sautéed Mushrooms,  
Asparagus, Beurre Blanc, Served With Sautéed Carrots

## A LA CARTE

SAUTÉED MUSHROOMS 6

TLF FRIES 8

PLAIN / HERB / CAJUN

GRILLED ASPARAGUS 8

POTATOES AU GRATIN 8

SAUTÉED GARLIC SPINACH 6

FINGERLING POTATOES 5

BACON GARLIC GREEN BEANS 7

SAUTÉED CARROTS 6

BLACKENED SHRIMP 8

TRUFFLE RISOTTO 8

MIXED GREEN SALAD 6

CAESAR SALAD 6

CAESAR SALAD 6

## SOUPS

CLASSIC FRENCH ONION SOUP 8

Crouton, Swiss Cheese

SOUP DU JOUR MP

Seasonally Inspired Soup

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\*  
Split charge \$3 • For parties of 8 or more, a gratuity of 18% is automatically added.