

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

LUNCH ENTRÉES

FISH & CHIPS 20

*Beer Battered Seasonal Fish,
Herb Parmesan Fries, House-Made Tartar Sauce*

PRIME RIB CIABATTA 18

*Roasted Prime Rib, Watercress, Horseradish Cream,
Melted Gruyere Cheese, Au Jus
Served with Choice of: Herb Parmesan Fries or Caesar Salad*

BLTA 16

*Crispy Apple-Wood Smoked Bacon,
Butter Lettuce, Garlic Aioli, Tomatoes and Avocado
Served with Choice of: Herb Parmesan Fries or Caesar Salad*

FRIED CHICKEN SANDWICH 18

*Coleslaw, Swiss Cheese, Chipotle Mayo,
Served with Choice of: Herb Parmesan Fries or Caesar Salad*

FISH TACOS 16

*Beer Battered Seasonal Fish, Housemade Baja Sauce
Napa Cabbage, Chips and Salsa*

TLF BURGER 18

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



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*

CHOPPED COBB SALAD 14

*Chopped Romaine Lettuce, Hard Boiled Egg, Apple-wood Smoked Bacon,
Avocado, Tomato, Gorgonzola, Champagne Vinaigrette
Add: Grilled Chicken/Grilled Shrimp/Salmon 6/8/10*

MAIN 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*

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*

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*

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.