



LaLa Grill

SMALL PLATES

99. Firecracker Fries \$3.50
99. clam chowder
bowl \$6.50, cup \$3.50.
99. tomato rice soup
bowl \$6.50, cup \$3.50.
1. Carpetbagger Steak Bites \$12.00
Oysters and apple-smoked bacon wrapped in strips of steak, charbroiled and drizzled with honey mustard sauce.
2. Thai Chicken Lollipops \$8.00
Chicken wings marinated in Thai spices, served with an orange marmalade dipping sauce.
3. Caribbean Shrimp Cocktail \$10.00
With crushed tomato sauce.
4. Seared Ahi \$11.00
seared ahi tuna and avocado served with with red curry noodles.
5. Crab Cakes \$11.00
Served with a mango salsa and wild rice.
6. Calamari Salad \$7.00
Monterey Bay Calamari, arugula, cherry tomatoes, potatoes, Greek olives and Escabeche with lemon and olive oil.
7. Gnocchi \$7.00
Sweet potato gnocchi dusted with candied pecans and fresh thyme in gorgonzola cheese sauce.
8. Grilled Goat Cheese Polenta \$7.00
Crispy grilled goat cheese polenta with roasted wild mushrooms.

MEXICO STREET TACOS

3 tacos in house made tortillas served with black beans or a slice of cantaloupe.

9. Carne Asada Tacos \$10.00
Char-grilled steak, chipotle salsa, salsa verde, chipotle mayo,
10. Baja Laughing Bird Shrimp Tacos
\$ 1 2 . 0 0
The "Real Deal" with sauteed shrimp, Mexican cabbage, chipotle mayo, Oaxaca guacamole and queso fresco.
11. Char-Grilled chicken tacos \$9.00
with chipotle salsa, cilantro, avocado, salsa verde
12. Vegetarian Tacos \$9.00
Black beans, Mexican cabbage, escabeche, cilantro, Pasilla pepper strips, Oaxaca guacamole, chipotle mayo, and chipotle salsa and queso fresco.
13. Ahi Tacos \$11.00
Ahi seared rare, with mango salsa, Mexican cabbage, Oaxaca guacamole and pasilla pepper strips.

PARTY PLATTERS

99. Thai Chicken Lollipops \$14.50
15 chicken wings marinated in Thai spices, served with an orange marmalade dipping sauce.
99. BBQ Chicken Quesadilla \$10.50

Grilled diced chicken with Kansas City style BBQ sauce, cilantro, smoked Gouda and Mozzarella cheese and fresh cilantro.

99. Nacho Party \$10.50
House made corn tortilla chips topped with diced chicken, melted cheese, cilantro, Mexican rice, fresh corn, pico de gallo, pickled jalepeno and a salsa served on a party platter.
99. Guacamole \$8.50
Fresh, house made guacamole served with corn chips and jicama slices.
99. Calamari \$12.50
Calamari strips, fried then tossed with lemon, parsley, and red pepper deep fried with tartar and cocktail sauce.
99. Assorted Brushetta \$12.50
House made grilled cheese bread with and assortment of toppings.

SMALL SALADS

14. LALLAsalad \$4.50
Local, organic greens, cherry tomatoes, carrots, cucumber, and candied walnuts.
15. Classic Caesar \$7.50
16. Greek Salad \$6.50
Crisp romaine, cherry tomatoes, red onions, cucumber, and kalamata olives. topped with feta cheese dressing.
17. Strawberry Salad \$7.50
Mixed organic greens mixed with feta, candied pecans, roasted corn, cherry tomatoes, sweet onions, dried cherries, and escabeche served with raspberry vinaigrette.
18. Heirloom Tomato & Buffalo Mozzarella
\$ 9 . 5 0
Organic butter and red leaf lettuce with candied pecans, heirloom cherry tomatoes, buffalo mozzarella, and fresh basil served with basil vinaigrette.
19. Roasted Wild Mushroom Salad \$7.50
Organic arugula, spinach, and mache with roasted wild mushrooms, celery, fresh parsley, crispy proscuitto, green onions, and parmesan in a lemon vinaigrette.
20. Roasted beet and Pear Salad \$7.50
Mixed organic greens, roasted beets, sliced pear, pecans, chives, and crumbled blue cheese, with mango dressing.
21. Mini Cobb Salad \$9.50
Grilled chicken breast, avocado, egg, tomato, spinach, Point Reyes Blue cheese crumbles and chopped bacon, with Italina vinaigrette.

LARGE SALADS

22. Pistacio Crusted Chicken Salad
\$ 1 2 . 5 0
Chicken breast strips rolled in pistacionuts and grilled. Served on a bed of greens, roasted onion, Granny Smith apples, dried cranberries and cherries and crumbled goat cheese tossed in a honey mustard dressing.
23. Cobb Salad \$12.00
Grilled chicken breast, avocado, egg, tomato, spinach, Point Reyes Blue cheese crumbles and chopped bacon. Served with Italian vinaigrette
24. Chopped Asian Chicken Salad
\$ 1 2 . 0 0
Chopped grilled chicken breast, Asian noodles, Napa cabbage, snow peas, bean sprouts, celery, cilantro, mint, green onions, won ton noodles and peanuts with a chile peanut dressing.
25. Spicy Beef Salad \$14.00

Spicy, grilled steak strips on a bed of organic greens with roasted potatoes, black beans, roasted corn, cherry tomatoes, and avocado with roasted cumin dressing.

- 26. Southwestern Chicken Salad \$12.00**
Grilled chicken with chipotle barbecue sauce on organic greens, with black beans, cheddar cheese, avocado, cilantro, and tortilla chips served with ranch dressing.
- 27. Seared Ahi Tuna Salad \$14.00**
Coriander crusted Ahi with roasted potatoes, kalamata olives, grilled tomato wedges over organic spinach and arugula with poached egg and cherry vinaigrette.
- 28. Crab & Shrimp Louie \$21.00**
The classic, served with laughing bird shrimp and blue crab over butter lettuce with chopped egg, heirloom cherry tomatoes, fresh avocado and Russian dressing.

GRILL BURGERS

- 29. Lalla Burger \$9.50**
All natural Angus chuck patty with mayo, mustard, lettuce, and tomato- Ask for onions.
- 30. Southwestern Burger \$11.50**
we top ours with roasted green New Mexico chiles and thick slices of American cheese
- 31. Crabby Squarepants \$14.99**
You'll love our grilled crab cake with grilled onions, lettuce, tomato, and avocado.
- 32. P.G. Beach Burger \$9.50**
Nostalgia at its best- Our version of the famous burger once served at Lover's Point beach, in Pacific Grove. Cooked to order on a griddle with American cheese, and topped with mayo, mustard, catsup, relish, chopped onions, chopped lettuce and tomato- As good as a day at the beach.
- 33. Chipotle Western Burger \$11.50**
With our house made bbq sauce, lettuce, tomato, Swiss cheese and bacon.
- 34. Vegetarian Burger \$9.50**
Our own recipe with black beans, eggs, farro, and spices topped with creamed pasilla pepper and corn, fresh tomato, and mozzarella cheese on an organic whole wheat bun.
- 35. PL Bar Ranch Organic Burger \$9.50**
Local organic, grass-fed, lean beef patty with mayo, mustard, lettuce and tomato on an organic wheat bun.
- 36. Big Fat Greek Burger \$11.50**
Our special recipe for seasoned ground lamb and Greek salad on a focaccia bun.
- 37. You're A Turkey Burger \$9.50**
Our own recipe delicious turkey patty served with pepper jack cheese, mayo, mustard, lettuce, and tomato- served on an organic whole wheat bun.

SPECIALTY SANDWICHES

- 38. California Club Croissant \$11.99**
Sliced turkey breast, avocado, bacon, and jack cheese on croissant.
- 39. California Chicken \$10.50**
Charbroiled chicken breast served with hot melted jack cheese and avocado on ciabatta bread.
- 40. Dagwood's Favorite \$12.50**
layers of ham, turkey, grilled chicken, bacon, cheddar, mozzarella and avocado served on ciabatta bread.
- 41. French Dip \$10.50**
1/2 lb. slow roasted beef piled high on a French roll with au jus dipping sauce.
- 42. American Dip \$11.50**

1/2 slow roasted beef, cheddar cheese and grilled onions on a ciabatta roll with au jus dipping sauce.

43. Smoked Brisket (NO LONGER AVAILABLE)

slow wood smoked beef brisket with a bit of seet and sour cabbage, grille onions, an pickle on a house-made ciabatta roll.

- 44. Cuban Mojo \$11.50**
A hearty Cuban treat- slow roasted pork and ham with swiss cheese, pickles, with a citrus sauce called "Mojo"
- 45. Pastrami Reuben \$12.50**
1/2 lb pastrami, piled high, Sauerkraut, and 1000 island dressing on rye.
- 46. Deli Club \$10.50**
Ham, turkey, swiss and cheddar cheese and bacon on rye bread with deli mustard.
- 47. B.L.A.S.T \$10.50**
Bacon, lettuce, avocado, sprouts and tomato on toasted sourdough.
- 48. Chicken Wrap \$11.25**
Chicken, grilled onions, avocado, lettuce, salsa, and cheddar in a warm flour tortilla.
- 49. Half Sandwich and 2 Sides \$11.50**
choose half sandwich and 2 sides

LALLA GRILL STEAKS

- 50. Filet Mignon Medallions \$15.99**
served with roasted oyster mushrooms, cauliflower puree, and a veal demiglaze.
- 51. Steak & Enchilada Platter \$18.99**
Stockyards center-cut sirloin, seared and sliced with an enchilada, black beans, and rice.
- 52. LALLA's Famous Brando Steak \$ 1 8 . 9 9**
Living large with this 14oz. Teres major steak topped with grilled onions, roasted mushrooms, bacon bits, tomatoes and bleu cheese crumbles and served with roasted potatoes and seasonal vegetables.
- 53. Stockyards Aged Angus Manhattan Steak \$ 1 8 . 9 9**
6 oz. aged, Ne York strip, center-cut, the perfect size and taste, with roasted potatoes and fresh vegetables.

LALLA CLASSICS

- 54. Sticky Balsamic Ribs \$17.99**
1/2 rack of pork ribs smoked in balsamic glaze. served with sweet potato fries and coleslaw.
- 55. Korean Beef short Ribs \$13.99**
Marinated and sliced thin across the bone then grilled to perfection and served with wild rice and seasonal vegetables.
- 56. Enchilada Platter \$13.99**
chicken enchiladas with house-made corn tortillas, guajillo sauce, and mexican cream, with rice and beans.
- 57. Char-grilled chicken breast \$12.99**
fresh, grilled marinated chicken breast topped with grilled tomatoes, avocado, and basil sauce, served with cauliflower puree and seasonal vegetables.
- 58. Mushroom Stuffed Brick Chicken \$ 1 4 . 9 9**
1/2 an organic chicken grilled under a brick, with roasted potatoes and organic vegetables.
- 59. Chicken Picatta \$14.99**
chicken cutlets in lemon-butter caper sauce with roasted potatoes, organic vegetables, and garlic bread.

- 60. Sand Dabs** **\$16.99**
with a citrus brown butter sauce, organic seasonal vegetables and roasted potatoes.
- 61. Fish & Chips** **\$16.99**
atlantic cod dipped in tempura batter and fried to golden brown. served with apple slaw and your choice of house cut fries, firecracker fries or fingerling potatoes.
- 62. Loch Duart Chipotle Seared Salmon**
\$ 1 8 . 9 9
salmon grilled with chipotle spices and topped with honey-blackberry sauce served with wild rice and seasonal organic vegetables.
- 63. Lobster Tail (6 oz) (NO LONGER AVAIL)**
served with vegetables and wild rice.
- 99. Carpaccio** **\$10.00**
Topped with capers, sweet onions, arugula, & honey mustard in balsamic reduction. comes with garlic bread

LALLA PASTA

- 64. East Meets West** **\$14.99**
A twist on traditional Pasta Carbongara, with soba noodles bacon, egg, parmesan cheese, cream and dungeness crab.
- 65. Blackened Chicken LALLA Alfredo**
\$ 1 1 . 9 9
A classic cream sauce with fresh thym over house-made fettuccine with blackened chicken.
- 66. Mac & Cheese & Paprika Chicken**
\$ 1 2 . 9 9
the ultimate in comfort food. rigatoni pasta in a rich cream sauce with fresh rosemary.

KIDS MENU

- 71. Kids Grilled Salmon** **\$7.00**
Kids portioned salmon lightly seasoned and grilled to perfection
- 72. Kids Grilled Chicken** **\$5.00**
- 73. Kids Burger** **\$5.00**
- 74. Kids Steak** **\$6.00**
- 75. Kids Quesedilla** **\$4.00**
- 76. Chicken Tenders** **\$4.00**
- 77. Kids Alfredo Pasta** **\$4.00**
- 78. Kids Grilled Cheese** **\$4.00**
- 79. Kids Salad w/ Grilled Chicken** **\$6.00**
- 80. Kids Twice Baked Potato** **\$5.00**
With bacon and cheddar cheese

Desserts

- 67. Elaine's Chocolate Mousse Cake** **\$5.00**
- 68. Dark Chocolate Mousse Pyramid**
\$ 3 . 5 0
- 69. New York Cheesecake** **\$6.00**
- 70. Lemon Cloud Cake** **\$5.00**
- 71. Special Request Misc**