

# Lavelle's Discovery

## Rack of Lamb

Pan-seared and then oven roasted, these chops are served with a vibrant demi-glace, kiwi lime marmalade, fresh sautéed vegetables, and mashed potatoes.

*Wine Recommendation: Emmolo Merlot*

49.95



## Oven Roasted Half Duck

Finished with a raspberry glaze and served with mashed potatoes and fresh sautéed vegetables.

*Wine Recommendation: Montinore Pinot Noir*

39.95



## French Quarter Salmon

An Alaskan Salmon filet topped with crawfish and bathed in a brandy, lobster cream sauce. Served with Jasmine rice and sauteed vegetables.

*Wine Recommendation: Poppy Reserve Pinot Noir*

42.95



## Honey Apple Halibut

Pan-seared Alaskan Halibut topped with a honey-apple cream sauce. Served with mashed potatoes and fresh sautéed vegetables.

*Wine Recommendation: Sonoma Cutrer Russian River Chardonnay*

42.95



## Seasonal Vegetable Risotto

Deliciously creamy risotto with seasonal harvest vegetables. Ask your server about Preparing this entrée vegan or adding a protein to make it a little heartier.

*Wine Recommendation: J. Lohr Arroyo Vista Chardonnay*

24.95



## Wild Caught Alaskan King Crab Legs

No other shellfish in the world projects a more elegant image on your plate! One hefty pound of crab served with baked potato and fresh sautéed vegetables.

*Wine Recommendation: Jam Cellars Butter Chardonnay*

99.95

## Filet Mignon

8oz. of pan-seared perfection! this tender entrée is served with a blue cheese-risotto pancake, a rich cabernet wine sauce and fresh sautéed vegetables.

*Wine Recommendation: Dry Creek Cabernet Sauvignon*

49.95

## Grilled N.Y. Steak

Our 14oz. Prime New York steak is served with caramelized shallots and sautéed mushrooms, with a vibrant demi-glace, fresh sautéed vegetables, and a baked potato.

*Wine Recommendation: J. Lohr Cabernet Sauvignon*

45.95



## Crispy Skin Pork Belly

Brined Pork Belly slow roasted with a Hoisin glaze and topped with fried shallots. Served with Jasmine rice and sautéed vegetables.

*Wine Recommendation: Poppy Reserve Pinot Noir*

29.95

## Lavelle's Chicken Champignon

Crispy skin breast of chicken topped with a medley of mushrooms and a brandy cream sauce. Accompanied by mashed potatoes and fresh sautéed vegetables.

*Wine Recommendation: Jam Cellars Butter Chardonnay*

32.95



## Lollipop Pork Chop

Pan roasted bone-in pork chop finished with brie cheese and horseradish apricot marmalade. Served with mashed potatoes and fresh sautéed vegetables.

*Wine Recommendation: Napa Cellars Merlot*

34.95



## Meatloaf

Twenty-five ingredients make this a good candidate for the best meatloaf you've ever had! Served with mashed potatoes and fresh sautéed vegetables.

*Drink Recommendation: Glass of Milk*

26.95

## Vegetarian Lasagna

Fire-roasted tomatoes, spinach, fresh herbs, shaved parmesan and fresh mozzarella cheese.

*Wine Recommendation: Emmolo Merlot*

24.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.