

# Lavelle's Discovery

	<b>Rack of Lamb</b> Pan Seared and then oven roasted, these chops are served with a vibrant demi-glace, kiwi lime marmalade, fresh sautéed vegetables and mashed potatoes. <i>Wine Recommendation: Emmolo Merlot</i>	45.95
	<b>Oven Roasted Half Duck</b> Finished with a raspberry glaze and served with mashed potatoes and fresh sautéed vegetables. <i>Wine Recommendation: Montinore Pinot Noir</i>	39.95
	<b>French Quarter Salmon:</b> An Alaskan Salmon filet topped with crawfish and bathed in a brandy, lobster cream sauce. Served with Jasmine rice and sauteed vegetable <i>Wine Recommendation: Hahn Pinot Noir SLH</i>	39.95
	<b>Honey Apple Halibut</b> Pan Seared Alaskan Halibut topped with a honey-apple cream sauce. Served with mashed potatoes and fresh sautéed vegetables. <i>Wine Recommendation: Sonoma Cutrer Russian River Chardonnay</i>	42.95
	<b>Seasonal Vegetable Risotto</b> 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. <i>Wine Recommendation: J. Lohr Arroyo Vista Chardonnay</i>	24.95
	<b>Wild Caught Alaskan King Crab Legs</b> 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. <i>Wine Recommendation: Jam Cellars Butter Chardonnay</i>	99.95
	<b>Filet Mignon</b> Pan-seared to perfection, this tender entrée is served with a blue cheese-risotto pancake, a rich cabernet wine sauce and fresh sautéed vegetables. <i>Wine Recommendation: Dry Creek Cabernet Sauvignon</i>	45.95
	<b>Grilled N.Y. Steak</b> Our Empire selection New York steak is served with caramelized shallots and sautéed mushrooms, with a vibrant demi-glace, fresh sautéed vegetables and a baked potato. <i>Wine Recommendation: J. Lohr Cabernet Sauvignon</i>	42.95
	<b>Crispy Skin Pork Belly</b> Brined Pork Belly slow roasted with a Hoisin glaze and topped with fried shallots. Served with Jasmine rice and sautéed vegetables. <i>Wine Recommendation: Hahn Pinot Noir SLH</i>	29.95
	<b>Lavelle's Chicken Champignon</b> Crispy skin breast of chicken topped with a medley of mushrooms, and a brandy cream sauce. Accompanied by mashed potatoes and fresh sautéed vegetables. <i>Wine Recommendation: Jam Cellars Butter Chardonnay</i>	32.95
	<b>Lollipop Pork Chop</b> Pan roasted bone-in pork chop finished with brie cheese and horseradish apricot marmalade. Served with mashed potatoes and fresh sautéed vegetables. <i>Wine Recommendation: Napa Cellars Merlot</i>	34.95
	<b>Meatloaf</b> Twenty-five ingredients make this a good candidate for the best meatloaf you've ever had! Served with mashed potatoes and fresh sautéed vegetables. <i>Wine Recommendation: Glass of Milk</i>	24.95
	<b>Vegetarian Lasagna</b> Fire-roasted tomatoes, spinach, fresh herbs, shaved parmesan and fresh mozzarella cheese. <i>Wine Recommendation: Emmolo Merlot</i>	24.95

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