

LUNCH COCKTAILS

TITO'S LOADED BLOODY MARY: Tito's vodka, house made bloody mix, salt rim, and all the fixings. **\$7.95**

MIMOSA: Bubbly w/orange, pineapple, or grapefruit. **\$6.95**

SALADS

LAVELLE'S CLASSIC CAESAR Crisp romaine lettuce tossed with herbed croutons, shaved parmesan cheese, house made Lavelle's Caesar dressing. **\$12.95** Add chicken **\$4**

LAVELLE'S SALAD A bed of field greens, topped with gorgonzola cheese, caramelized walnuts, seasonal fruit and Lavelle's house dressing. **\$12.95** Add chicken **\$4**

SPINACH SALAD Baby spinach greens, with fresh mozzarella, tomatoes, bacon, and almonds served with balsamic vinaigrette. **\$12.95** Add chicken **\$4**

HOUSE SALAD Spring greens with tomato, cucumber, radish, carrots, and your choice of Ranch, Blue cheese, or Dijon vinaigrette. **\$10.95** Add chicken **\$4**

SALAD TERESA Grilled chicken on a bed of greens, topped with celery, green onions, toasted and sliced almonds, served with a sweet sesame vinaigrette and deep fried wontons. **16.95**

WARM BLUE CHEESE Grilled chicken, a warm blue cheese medallion, toasted pecans, freshly sliced granny smith apples, over fresh field greens with our maple syrup vinaigrette dressing. **\$16.95**

SANDWICHES

BEVERAGES

KING CRAB MELT King crab and artichoke dip served open face on a Greek pita topped with cheddar cheese. **\$16.95**

BEER BATTERED HALIBUT SANDWICH Deep fried Alaskan halibut, topped with lettuce and tarter, served on a fresh brioche roll. **\$16.95**

ROASTED TURKEY CLUB Oven roasted turkey breast, paired with provolone cheese, thick cut Applewood bacon, lettuce, tomato, and mayo. **\$14.95**

CLASSIC BLT Hickory smoked bacon, fresh tomatoes, and crisp lettuce on a toasted brioche bun with mayo. **\$12.95**

ROAST BEEF EXTRAVAGANZA Tender roast beef served on baguette with jack cheese horseradish aioli and au jus. **\$14.95**

BACON CHEESEBURGER 6 ounce never frozen, house ground Certified Angus Beef, topped with cheddar cheese, smoked Applewood bacon, lettuce, tomatoes, onion and mayonnaise, on a brioche bun. Served with a side fries **\$16.95**

FRIED CHICKEN SANDWICH Hand battered, juicy fried chicken breast, candied jalapenos and honey mustard on a brioche bun. Served with a side of fries. **\$16.95**

SMOKED BRISKET House smoked brisket with homemade BBQ sauce, topped with provolone cheese on an alpine roll with horseradish aioli. Served with a side of fries **\$14.95**

SANDWICH ADD- ON'S

Soup cup 3.95

French fries 2.95

Garden salad 3.95

APPETIZERS

DEEP FRIED SHRIMP 7 crispy shrimp, served with a side of fries and our house made wasabi cocktail sauce. **\$12.95**

CHINESE POTSTICKERS minced pork and vegetables in a wonton wrapper, fried and served with a sweet chili and spiced soy sauce. **\$12.95**

CLASSIC CALAMARI golden brown calamari served with our house made lemon aioli **\$12.95**

CHICKEN TENDERS & FRIES Chicken tenders & fries, served with BBQ, buffalo, ranch, or blue cheese. **\$12.95**

CHICKEN WINGS One pound of wings served with your choice of ranch blue cheese, BBQ or Lavelle's signature hot sauce. **\$16.95**

BOWL OF SOUP DE JOUR House made soup of the day served with warm French baguette. **\$6.95**

DESSERTS

LAVELLES CHEESECAKE New York style vanilla cheesecake with raspberry, chocolate, or caramel sauce. **\$7.95**

VANILLA BEAN CRÈME BRULEE Rich, vanilla custard set beneath a caramelized sugar crust. **\$7.95**

BLACK BOTTOM CRÈME BRULEE a velvety combo of chocolate and vanilla custard set beneath a caramelized sugar crust. **\$7.95**

CHOCOLATE MOLTEN LAVA CAKE warm chocolate cake with molten fudge core. Served with hot licks ice cream. **\$8.95**

NON-ALCOHOLIC OPTIONS

Coke, Diet Coke, Sprite, Unsweetened Ice Tea,
Lemonade, Ginger Ale, Hot Tea, Coffee, Hot Spiced
Cider, Hot Cocoa, Perrier Sparkling Water **\$2.95**
Root Beer, Cream Soda **\$3.95**
Red Bull or Sugar Free Red Bull **\$3.95**
Chocolate Milk **\$4.95**
Heineken 0.0% NA **\$6.95**

SELTZER Decoy Rose/ Black cherry **\$8.95**

MICROS Kona Hanalei IPA, Midnight Sun – Sun
Thief Porter **\$6.95** Elysian Space Dust IPA **\$7.95**

DOMESTIC BEERS Bud, Bud Light, Coors Light,
Michelob ultra – **\$5.95** Alaskan amber, Alaskan
white - **\$6.95**

IMPORTED BEERS Corona, Guinness, Heineken,
Aiynger **\$9.95** Stella Artois, Negra Modelo **\$6.95**

CIDERS Ace Pineapple Cider **\$6.95**
Black Spruce Fruit Smoothie Sour **\$10.95**

**FOLLOW US ON FACEBOOK &
INSTAGRAM FOR THE
LATEST UPDATES & DAILY
SPECIALS**

@LAVELLESBISTRO



LUNCH MENU

LUNCH: 11 AM – 2 PM

DINNER SERVICE: 4:30 PM DAILY

CALL 907-450-0555 TO PLACE AN ORDER FOR CURBSIDE
OR TO MAKE A RESERVATION.

LAVELLESBISTRO.COM

575 1ST AVE

FAIRBANKS, AK 99701

Lavelle's BISTRO
Fairbanks, Alaska