

Lavelle's Prospects

Shrimp Cocktail *

Half a dozen cold-water shrimp served with an Asian wasabi cocktail sauce. 19.95

Wine Recommendation: Pine Ridge Sparkling Chenin Blanc/ Viognier



Baked Brie

Brie Cheese topped with a cranberry brandy sauce baked to perfection in flaky puff pastry dough. 22.95

Wine recommendation: Molly Dooker The Boxer Shiraz

Beer Battered Halibut

From the icy depths, our halibut comes to you hot and crisp. Served on skewers with tartar sauce. 30.95

With French fries 33.95

Recommendation: Ask about our draft beers!

(some things are better with beer)

Chili Rubbed Ahi *

Seared chili rubbed Yellow Fin Tuna served with a wasabi cream sauce and seaweed salad 25.95

Wine Recommendation: Roederer Brut Sparkling Wine



Lavelle's Lobster Cakes

Delicious Maine Lobster Cakes served over spring greens with a remoulade sauce. 25.95

Wine: Jam Cellars Butter Chardonnay

Honey Sriracha Shrimp

Crispy pan fried shrimp in a honey-sriracha sauce. Served with jasmine rice. 20.95

Wine Recommendation:

Saracco Moscato D'asti



Three Cheese Mac and Cheese

House made three cheese blend tossed with Cavatappi pasta and topped with herb bread crumbs. 20.95

Add smoked Applewood bacon: 3.50

Wine Recommendation:

Pine Ridge Chenin Blanc + Viognier

Quinn's Cheese Pizza 7"

Some things you can't improve! Tomato sauce topped with shredded mozzarella & cheddar cheese. 10.95

Add Pepperoni add 2.00

Recommendation: Rootbeer

Lavelle's Chicken Wings

One Pound of meaty chicken wings served with your choice of sauce: ranch, blue cheese, BBQ or Lavelle's Signature hot sauce. 23.95

Recommendation: Ask about our draft beers!

Crab & Artichoke Dip

Words can't describe this rich indulgence. Served warm with Parmesan cheese, sliced almonds and fresh pita chips. 22.95

Wine Recommendation: Jam Cellars Butter Chardonnay

Calamari

This tender Lavelle's appetizer is deep-fried and served with a lemon aioli—Superb! 15.95

Wine Recommendation: Kim Crawford Sauvignon Blanc

Bourbon Street Shrimp

Blackened Louisiana style shrimp sautéed in a brandy cream lobster sauce finished with cheese. 22.95

Wine recommendation: Mumms Blanc de Noir Brut Rosé

Salmon and Tomato Provençal

Tender chunks of Alaskan salmon sautéed with garlic and herbs in a white wine butter broth.

Served with crusty old world bread. 22.95

Wine Recommendation: J. Lohr Cabernet Sauvignon



Lavelle's Flat Bread

Grilled flat bread topped with an herbed cream cheese and feta, roasted red peppers, artichokes and fresh spinach. 17.95

Wine Recommendation: Kim Crawford Sauvignon Blanc

Lemon Scallops and Spinach

Pan seared Alaskan scallops served with fresh spinach and capers over a lemon beurre blanc. 25.95

Wine Recommendation: Sonoma Cutrer Russian River Chardonnay



Beef Tips

Sautéed beef tips with shallots and mushrooms in a rich demi-glace sauce.

Served with crusty old world bread. 23.95

Wine Recommendation: Daou Paso Robles Cabernet



Mini Rack of Lamb *

A half rack served with a vibrant demi-glace, kiwi lime marmalade and mashed potatoes. 29.95

Wine Recommendation: Girard Petite Sirah

Chinese Potstickers

A Café de Paris favorite. Minced pork and vegetables in a wonton wrapper, fried crisped and served with a sweet chili and a spiced soy sauce. 15.95

Wine Recommendation: Hahn Pinot Noir SLH

French Onion Soup

Sweet onions simmered in a rich homemade stock then topped with crusty French Bread and Gruyere 15.95

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