

Lavelle's Discovery

Rack of Lamb

Pan Seared and then oven roasted, these chops are served with a vibrant demi glaze, kiwi lime marmalade, fresh sautéed vegetables and mashed potatoes. 39.95

Wine Recommendation: Emmolo Merlot

Oven Roasted Half Duck

Finished with a Raspberry Glaze and Served with Mashed Potatoes and Fresh Sautéed Vegetables. 32.95



Wine Recommendation: Montinore Pinot Noir

Potato-Crusted Salmon

This extraordinary way of cooking produces a moist and tender filet of salmon cooked inside a crust of potatoes. Served with a lemon beurre blanc. 32.95



Wine Recommendation: Hahn Pinot Noir SLH

Honey Apple Halibut

Pan Seared Alaskan Halibut topped with a honey-apple cream sauce. Served with mashed potatoes and fresh sautéed vegetables. 36.95



Wine Recommendation: Sonoma Cutrer Chardonnay

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. 20.95



Wine Recommendation: Silverado Chardonnay

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 legs served with baked potato and fresh sautéed vegetables. 49.95



Wine Recommendation: Mer Soleil Chardonnay

Filet Mignon

Pan-seared to perfection, this tender entrée is served with a blue cheese-risotto pancake, a rich cabernet wine sauce and fresh sautéed vegetables. 39.95



Wine Recommendation: Dry Creek Cabernet Sauvignon

Grilled N.Y. Steak

Our Empire selection New York steak is served with caramelized shallots, sautéed mushrooms, fresh sautéed vegetables and a baked potato. 38.95

Wine Recommendation: J Lohr Cabernet Sauvignon

Grilled Flat Iron

A select cut flat iron steak is grilled to perfection and topped with a roasted shallot and herb compound butter. Served with mashed potatoes and fresh sautéed vegetables. 26.95



Wine Recommendation: L'Ecole Syrah

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. 29.95



Wine Recommendation: Rodney Strong Chalk Hill Chardonnay

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. 29.95



Wine Recommendation: Napa Cellars Merlot

Meatloaf

Twenty-five ingredients make this a good candidate for the best meat loaf you've ever had! Served with mashed potatoes and fresh sautéed vegetables. 21.95



Wine Recommendation: Glass of Milk

Vegetarian Lasagna

Fire-roasted tomatoes, spinach, fresh herbs, shaved Parmesan and fresh mozzarella cheese. 18.95

Wine Recommendation: Girard Petite Sirah