

La Mer Fine Dining June 30th - July 5th

CASUAL FARE

MOZZARELLA STICKS \$9

SEASONED, BREADED AND MOZZARELLA STICKS SERVED WITH WARM MARINARA SAUCE.

COBB SALAD \$12 / \$6

ICEBERG, TOMATOES, CUMBERS, HARDBOILED EGG, AVOCADO, BLEU CHEESE, BACON AND MARINATED CHICKEN BREAST. SERVED WITH RANCH DRESSING.

BASIL CHICKEN SANDWICH \$12 / \$6

MARINATED CHICKEN BREAST ON A TOASTED CIABATTA ROLL WITH BASIL AIOLI, SPINACH, TOMATOES, MARINATED ONIONS, BACON, AND PROVOLONE CHEESE. SERVED WITH YOUR CHOICE OF ONE INCLUDED SIDE.

FEATURED ENTREES

ALL FEATURED ENTREES WILL INCLUDE YOUR CHOICE OF: CUP OF SOUP / HOUSE SALAD / CAESAR SALAD / FRUIT

CHICKEN MARSALA \$18 / \$9

MARINATED CHICKEN BREAST, PAN SEARED AND TOPPED WITH A CREMINI MUSHROOM AND MARSALA WINE SAUCE SERVED OVER POLENTA WITH ROASTED ASPARAGUS.

HAM STEAK DINNER \$18 / \$9

THICK CUTS OF GRILLED, HARDWOOD SMOKED HAM TOPPED WITH A HONEY DIJON GLAZE. SERVED WITH WHIPPED YUKON GOLD POTATOES, ROASTED BROCCOLI AND A CORN BREAD MUFFIN.

SEARED RED SNAPPER \$21

SEASONED AND PAN SEARED RED SNAPPER FILET FINISHED WITH A WHITE WINE, SHALLOT, GARLIC AND LEMON SAUCE. SERVED OVER CREAMY RISOTTO AND SAUTEED MUSTARD GREENS.

LA MER FAVORITES

SOUP DU JOUR \$3 / \$4

MONDAY

CHEESY
CAULIFLOWER

TUESDAY

BEEF CHILI

WEDNESDAY

CHICKEN TORTILLA

THURSDAY

SAUSAGE & KALE

FRIDAY

NEW ENGLAND
CLAM CHOWDER

SATURDAY

TOMATO BASIL /
CHICKEN
POBLANO

CLASSIC HAMBURGER \$12 / \$6

FLAME GRILLED ALL BEEF PATTY SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATOES, ONIONS, AND PICKLES. SERVED WITH YOUR CHOICE OF ONE INCLUDED SIDE.
YOUR CHOICE OF 8OZ OR 4OZ PATTY

CHICKEN PENNE \$12 / \$6

HERB MARINATED CHICKEN BREAST, APPLEWOOD BACON AND PENNE PASTA TOSSED IN YOUR CHOICE OF ALFREDO OR MARINARA SAUCE. TOPPED WITH PARMESAN CHEESE AND SERVED WITH GARLIC TOAST.

LA MER PIZZA \$12 / \$6

12" PIZZA TOPPED WITH OUR HOUSE MADE MARINARA SAUCE AND MELTED MOZZARELLA CHEESE. TOPPED WITH YOUR CHOICE OF: CHEESE / PEPPERONI / VEGGIE / MEATLOVERS

PONZU SALMON \$20 / \$10

SEASONED AND PAN SEARED ATLANTIC SALMON FILET TOPPED WITH OUR HOUSE MADE PONZU GLAZE. SERVED WITH BASMATI RICE AND STEAMED BROCCOLI.

SPAGHETTI & MEATBALLS \$12 / \$6

HAND ROLLED BEEF AND PORK MEATBALLS WITH ITALIAN SPICES AND FRESH HERBS. SERVED OVER SPAGHETTI, TOPPED OFF WITH OUR HOUSE MADE MARINARA AND A SIDE OF GARLIC TOAST.

PECAN CRUSTED CRAB CAKE \$14 / \$7

HANDMADE, PECAN CRUSTED JUMBO CRAB CAKE SEARED TO ORDER. SERVED WITH CHIPOTLE AIOLI AND A CITRUS JICAMA SLAW.

PUB STYLE WINGS \$8

JUMBO CHICKEN DRUMSTICKS AND FLAT WINGS SERVED WITH CELERY AND CARROTS STICKS. TOSSED IN YOUR CHOICE OF: BUFFALO / BBQ / LEMON PEPPER / GARLIC PARM / PLAIN

INCLUDED SIDES

FRENCH FRIES / SWEET FRIES / CURLY FRIES / ONION RINGS / ZUCCHINI & SQUASH / BROWN RICE / MASHED POTATO / LAYS CHIPS / COLE SLAW / PEAS / BROCCOLI / BAKED POTATO / SWEET POTATO / BABY CARROTS / CORN ON THE COB

PREMIUM SIDES: ADDITIONAL \$1.50

LOADED BAKED POTATO / GRILLED ASPARAGUS / MAC & CHEESE / CANDIED CARROTS

MENU CURATED BY: SOUS CHEF ERIC ANDERSON & CULINARY DIRECTOR JOHN KLIEN
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.