

LA MER DINING

DINNER FEATURES

STARTERS, SOUPS & SALADS

HOUSE MADE SOUPS \$3 / \$4
TOMATO BASIL / LOADED BAKED POTATO / SOUP DU JOUR

STARTER SALADS \$5
HOUSE SALAD: ICEBERG, TOMATOES, ONIONS, CUCUMBERS, CARROTS
CAESAR SALAD: ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS
FRUIT SALAD: CANTALOUPE, HONEYDEW, PINEAPPLE, BERRIES.
DRESSINGS: RANCH / BALSAMIC / BLEU CHEESE / POPPYSEED / RASPBERRY VINAIGRETTE / CAESAR / ITALIAN / JALAPENO RANCH / HONEY MUSTARD

TURKEY APPLE & WALNUT \$12 / \$6
BABY SPINACH AND ARUGULA WITH CUTS OF ROASTED TURKEY BREAST, TOASTED WALNUTS, GRANNY SMITH APPLES, DRIED CRANBERRIES, AND GOAT CHEESE. SERVED WITH CHAMPAGNE VINAIGRETTE.

ROASTED BEET SALAD ^{VG} \$12 / \$6
SPRING MIX, ROASTED RED AND GOLDEN BEETS, CHERRY TOMATO, CARROT, SHAVED ALMONDS AND FETA CHEESE. SERVED WITH CHAMPAGNE VINAIGRETTE.

YUCATAN SALAD \$14 / \$7
ROMAINE LETTUCE, PICO DE GALLO, BLACK BEANS, ROASTED CORN, BACON BITS, CHEDDAR CHEESE, AVOCADO, CRISPY TORTILLA STRIPS, AND GRILLED CHICKEN BREAST. SERVED WITH JALAPENO RANCH.

SMALL PLATES

COCONUT CHICKEN SKEWERS \$12
TOASTED COCONUT CRUSTED CHICKEN SKEWERED AND LIGHTLY FRIED. SERVED WITH A SWEET CHILI DIPPING SAUCE.

LOADED TATER TOTS \$10
JUMBO TATER TOTS STUFFED WITH BACON, CHEDDAR AND CHIVES. SERVED WITH RANCH DRESSING.

MEXICAN SHRIMP COCKTAIL \$12
POACHED SHRIMP IN A CHILLED TOMATO CITRUS BROTH WITH AVOCADO, CUCUMBER, RED ONION, AND FRESH HERBS, SERVED WITH CRISP TORTILLA CHIPS.

MUSHROOM & HERB ARANCINI ^{VG} \$10
CRISPY ROUNDS OF RICE STUFFED WITH A BLEND OF PORTOBELLO AND PORCINI MUSHROOMS, PROVOLONE AND MOZZARELLA CHEESE AND FRESH HERBS. SERVED WITH WARM MARINARA SAUCE.

SEASONAL FEATURES

SEASONAL FEATURED ENTREES INCLUDE CHOICE OF: SOUP CUP / HOUSE SALAD / CAESAR SALAD / FRUIT SALAD

CHICKEN POT PIE \$12
SEASONED CUTS OF CHICKEN BREAST, CELERY, ONIONS, CARROTS, PEAS AND FRESH HERBS IN A RICH GRAVY BAKED IN A BUTTER POT PIE. SERVED WITH STEAMED BROCCOLI.

CHERRY CHIPOTLE PORK \$18 / \$9
OVEN ROASTED AND SEARED PORK LOIN TOPPED WITH A CHERRY AND CHIPOTLE GASTRIQUE. SERVED WITH WHIPPED SWEET POTATOES AND SAUTEED SPINACH.

ROASTED TURKEY DINNER \$18 / \$9
THICK CUTS OF OVEN ROASTED TURKEY BREAST, ROASTED BUTTERNUT SQUASH PUREE, CANDIED CARROTS, HERBED STUFFING AND FRESH CRANBERRY SAUCE. TOPPED WITH A RICH BROWN GRAVY.

BUTTERNUT SQUASH RAVIOLI ^{VG} \$14
LIGHTLY POACHED RAVIOLIS STUFFED WITH BUTTERNUT SQUASH AND PARMESAN CHEESE. SERVED OVER A CARAMELIZED ONION AND MUSHROOM CHAMPAGNE CREAM SAUCE WITH GARLIC TOAST.

BLACKENED MAHI-MAHI \$16 / \$8
CAJUN SEASONED MAHI-MAHI FILET SERVED WITH SPANISH STYLE RICE, SAUTEED GREEN BEANS AND TOPPED WITH A FRESH PINEAPPLE SALSA.

ATLANTIC SALMON W/ RED PEPPER FONDUE \$22 / \$11
PAN SEARED ATLANTIC SALMON FILET TOPPED WITH A ROASTED RED PEPPER FONDUE. SERVED OVER CREAMY BACON AND LEEK COUSCOUS.

BEEF POT ROAST \$22 / \$11
TENDER CUTS OF SLOW ROASTED BEEF TOPPED WITH AN HERBED BROWN GRAVY. SERVED WITH BABY CARROTS AND GARLIC MASHED POTATOES.

BLACK & BLEU STEAK \$28 / \$14
MARINATED MEDALLIONS OF ROASTED STEAK TOPPED WITH MELTED GORGONZOLA CHEESE AND BALSAMIC REDUCTION. SERVED WITH ROASTED GARLIC MASHED POTATOES AND BALSAMIC BACON BRUSSEL SPROUTS.

LA MER FILET MIGNON \$36
6OZ CENTER CUT FILET MIGNON GRILLED TO ORDER SERVED OVER A RED WINE DEMI-GLACE. COMES WITH YOUR CHOICE OF TWO INCLUDED SIDES.
Add shrimp: \$4

PICK-A-PROTEIN PLATE
CHICKEN BREAST \$12 / BEEF PATTY \$12 / SAUTEED SHRIMP \$14 / SEARED SALMON \$16 / MARINATED STEAK \$19.
SERVED WITH YOUR CHOICE OF TWO INCLUDED SIDES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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LA MER FRESH MARKET

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BUILD YOUR OWN SANDWICH \$10 / \$5
BREAD: WHITE / WHEATBERRY / SOURDOUGH / RYE / WRAP / CROISSANT
MEAT: TURKEY / HAM / CORNED BEEF / ROAST BEEF / BACON / CHICKEN SALAD
CHEESE: AMERICAN / CHEDDAR / SWISS / PROVOLONE / PEPPERJACK
SERVED TOASTED WITH LETTUCE, TOMATO, ONION AND MAYONNAISE.

BLACKENED MAHI-MAHI SANDWICH \$14 / \$7
CAJUN SPICED MAHI-MAHI FILET ON A TOASTED CIABATTA ROLL. TOPPED WITH SAVORY COLESLAW AND TARTAR SAUCE.

RUEBEN / RACHEL \$12 / \$6
GRILLED RYE BREAD, SWISS CHEESE AND THOUSAND ISLAND DRESSING WITH YOUR CHOICE OF: CORNED BEEF AND SAUERKRAUT OR TURKEY AND COLESLAW.

ROASTED TURKEY SANDWICH \$12 / \$6
CUTS OF OVEN ROASTED TURKEY BREAST ON TOASTED WHEATBERRY BREAD WITH SWISS CHEESE, APPLEWOOD BACON, TOMATOES, ARUGULA AND A CRANBERRY WALNUT AIOLI.

THE T.A.B.L.E. \$12 / \$6
THE LA MER CLASSIC: BACON, LETTUCE, TOMATO, AVOCADO AND A FRIED EGG ON TOASTED WHEATBERRY BREAD.

ROAST BEEF MELT \$12 / \$6
THIN SLICES OF ROAST BEEF, SAUTEED MUSHROOMS, ONIONS, AND CHEDDAR CHEESE ON GRILLED SOURDOUGH BREAD. SERVED WITH OUR SIGNATURE DIJONNAISE SAUCE.

BISTRO CHICKEN SANDWICH \$12
YOUR CHOICE OF GRILLED OR FRIED CHICKEN BREAST TOPPED WITH MELTY SWISS CHEESE, BACON AND AVOCADO. SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE TOMATOES AND HONEY MUSTARD.