

DINNER 5pm-9pm

# LL's *Test* KITCHEN

## *Small Plates*

Fried Olives \$8 • House Smoked Fish Dip \$12 • Tuna Tacos \$12 • Chicken Sliders \$10

## *Starters*

**Naked Chicken Wings** with House Ranch & Carrots \$13

**Avocado & Tuna** with Soy Ginger Dressing \$17

**Fried Calamari** with Chimichurri Aioli \$15

**Wagyu Sliders** SRF ground beef, Manchego cheese, pickled onions, baby arugula, French rolls \$17

**Fish Tacos** with Cilantro Aioli \$18

## *Soups & Salads*

**Key West Conch Chowder** \$12

**Avocado Salad** with Citrus Vinaigrette \$14

**Caesar Salad** \$12

**Cobb Salad** with bacon, red onion, hardboiled egg, cucumber, heirloom tomatoes, cheddar cheese, avocado, herb ranch \$15

*Add Chicken \$7 | Fish of the Day \$16 | Shrimp \$12*

## *Entrees*

**Chicken Schnitzel** dill cucumber, tomatoes, baby arugula, creamy mustard, chard lemon \$28

**Local Catch** grilled sweet potato, steamed broccoli, beurre blanc \$33

**Royal Red Shrimp Carbonara** smoked bacon, green peas, soft egg, parmesan, angel hair \$28

**Veal Osso Busco** creamy parmesan polenta, baby carrots, gremolata, au jus \$32

**Seasonal Vegetarian** \$MP

**Steak Frites** skirt steak with Chimichurri & Chef's Fries \$22

## *A La Carte*

**Skirt Steak \$28 • Filet Mignon \$38**

**Sides: \$6** Steamed Broccoli • Honey Glazed Carrots • Parmesan Polenta • Grilled Sweet Potato • Herb Roasted Cauliflower • French Fries • Cole Slaw

CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.