

# 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. 38.95

*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

This premium cut flat iron steak is grilled to perfection and topped with exotic herb chimichurri and cherry tomatoes. Served with Lavelle's signature jasmine rice and fresh sautéed vegetables. 26.95

*Wine Recommendation: Penfolds Koonunga Hills Shiraz*



## Lavelle's Chicken Champignon

Crispy skin breast of chicken topped with a medley of mushrooms, and a brandy cream sauce. Accompanied by long grain and wild rice 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 brandied cranberry sauce. Served with confit roasted potatoes and fresh sautéed vegetables. 29.95

*Wine Recommendation: Franciscan 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*

## ADD: 8 Ounces of Wild Caught Alaskan King Crab Legs to any Entree

No other shellfish in the world projects a more elegant image on your plate! 24.95

*Wine Recommendation: Mer Soleil Chardonnay*