

## Small Plates

TUNA POKE	16
<i>Ahi tuna, ponzu, wonton, avocado</i>	
FRIED OKRA	8
<i>Cornmeal crusted, creole remoulade</i>	
BARBACOA TACO	9
<i>Tomatillo crema, jicama slaw</i>	
DUCK FAT FRIES	8
<i>Hand cut Kennebec, roasted garlic aioli</i>	

## For the Table

TAPAS PLATTER	24
<i>Salami, cheese toes, cheeses, baguette, olive oil dipping sauce</i>	
CHEESE TOES	15
<i>Puff pastry, prosciutto, mozzarella, marinara</i>	
CHEF'S BOARD	27
<i>Cured meats, cheeses, truffle and red pepper miele</i>	
DEVILED EGGS	12
<i>White truffle oil, crispy prosciutto</i>	

## Fire

PIZZA MARGARITA	13
<i>Tomato sauce, basil, mozzarella</i>	
PIZZA EL GUAPO	13
<i>Prosciutto, salami, mozzarella, tomatoes, basil, garlic</i>	
FOUR CHEESY FRIENDS	13
<i>Mozzarella, goat cheese, white cheddar, ricotta, garlic, prosciutto and truffle oil</i>	
MEATBALL PIZZA	13
<i>Meatball, marinara, oregano, basil, parmesan, mozzarella</i>	

## Garden

LPRV'S GARDEN SALAD	MP
<i>The best of our seasonal garden</i>	
GRILLED WATERMELON AND TOMATO	14
<i>Whipped mozzarella, heirloom tomatoes, balsamic reduction</i>	
THE WEDGE	12
<i>Lil' gem lettuce, blue cheese, baby heirloom, Nueske's bacon, crumbled egg</i>	
ORANGE ROASTED BEETS	14
<i>Arugula, candied cashew, grated goat cheese</i>	

## Land

8 OZ PRIME FILET	36
<i>Cheddar whipped Kennebec potatoes, wild mushroom ragout, bourbon shallot butter</i>	
THE BOLOGNAISE	26
<i>LPRV Texican, prime beef, penne pasta, crusty garlic bread</i>	
PORK SCHNITZEL	26
<i>Cider brined pork loin, herbed spaetzli, Pickled peach slaw</i>	
ROASTED CHICKEN	24
<i>Local summer squash, fennel cream sauce</i>	
DRY AGED BURGER	14
<i>Tillamook Cheddar, pasilla mayo, arugula, tomato, red onion, duck fat fries</i>	
<i>Add On: Nueske's bacon, sunny side egg, avocado or mushroom ragout</i>	
	2 each

## Sea

PAN SEARED SALMON	28
<i>Grilled baby bok choy, miso mushroom dashi</i>	
SEARED DIVER SCALLOPS	24
<i>Whipped avocado, tomato jam, preserved lemon</i>	
FLORIDA ROCK SHRIMP RISOTTO	18
<i>English pea broth, shaved pecorino</i>	
PAN ROASTED ALASKAN HALIBUT	32
<i>Pistachio crust, black bean puree, mango chutney</i>	

## Desserts

CRÈME BRULEE	9
<i>rich vanilla bean custard with a layer of torched caramel</i>	
MENAGE	9
<i>Chocolate crust, amaretto ice cream, fudge sauce, whipped cream and toasted almonds</i>	
CHOCOLATE VOLCANO	9
<i>Molten chocolate cake, pistachio cream, vanilla bean gelato</i>	
CARROT CAKE	9
<i>Homemade, cream cheese frosting</i>	

## Chef's Special

For weekly Chef's specials check out our Facebook page or at the top of our cuisine page on our website.