

Soups + Salads

TODAY'S MARKET SOUP 5

SHE CRAB SOUP

Maryland blue crab, corn, red pepper, cream, lemon and sherry 7

"THE HOUSE SALAD"

gf

Caramelized pear, roasted peppers, candied pecans and asiago cheese, citrus dressing 8

CAESAR SALAD

Anchovy paste, Asiago, garlic croutons and roasted tomato 9

HEIRLOOM SALAD

gf

Vine ripe tomatoes, mozzarella, frisée, balsamic syrup and olive oil 10

CRISPY FRIED CHICKEN CHOP SALAD

Romaine, radicchio, arugula, eggs, avocado, broccoli, pear tomato, chickpeas, cucumbers, gold beets, corn, kale, Soppresata, smoked gouda, creamy oregano vinaigrette 14

SALAD NICOISE

gf

Romaine lettuce, tomato, Kalamata, French beans, feta cheese sweet potato, roasted pepper and caramelized onions. tuna 17 filet 19 salmon 16

Market Seafood

GEORGES BANK SCALLOPS *

Pan seared, quinoa, fennel, corn, roasted peppers, haricot vert, pear tomatoes, pesto and white wine 24

FRESH CATCH *

Daily preparation 26

STEAMED HAWAIIAN SEA BASS

Ginger, garlic, scallion and soy, seared with olive oil and sesame oils 26

ROASTED ATLANTIC SALMON

Succotash, scallion, parsley gremolata, Israeli couscous 21

Lava Grill Signature Steaks

All steaks are flame grilled over lava rocks, with mash potatoes, garlic butter, mushroom compote and topped with shoestring onion rings.

BLACK ANGUS FLAT IRON STEAK 10 OZ * 26

FILET OF BEEF TENDERLOIN 8 OZ * 32

FLAMED ISLAND SPICED ANGUS RIBEYE

STEAK 14 OZ * 36

CERTIFIED BLACK ANGUS BEEF NEW YORK STRIP

STEAK 10 OZ * 32

*may contain raw or undercooked ingredients that may increase your risk of food borne illness

Lava Grill Signature Meats

COLORADO DOUBLE LAMB CHOPS (HALF RACK) *gf*

Creamy potato, wild mushrooms, beluga lentils and fig demi 34

BARBECUED DUROC PORK TENDERLOIN

Glazed apples, figs, acorn squash and pork demi 21

RANGE CHICKEN

gf

Pan fried with fennel, corn, pear tomatoes, quinoa, Pesto and white wine 19

WAGYU BEEF BURGER *

Flame grilled, bread and butter pickles, brioche bun 15

HANDMADE BISON BURGER *

Amber 16 cheddar, smoked bacon 15

Vegetarian + Vegan

GRILLED VEGETABLE "RATATOUILLE" *gf*

Zucchini, yellow squash, tomato, eggplant, spinach and Portobello on orzo risotto with truffle and tomato broth 17

WOK FIRED VEGETABLE STIR FRY

Wok fired Asian vegetables with ginger, garlic, tofu, fried egg, hoisin and soy, crispy noodle 16

VEGGIE BURGER

With tomato, bread and butter pickles on Kaiser roll 10

Sides

Creamy mashed potato 3

Garlic truffle fries 5

Pan roasted Brussel sprout with smoked bacon and onion 5

Seasonal market vegetables 3

Dessert

PEAR + WALNUT TART 7

with berry compote + vanilla ice cream

CHOCOLATE MOLTEN LAVA CAKE 10

with pistachio + seasonal berries

WARM BAKED APPLE STRUDEL IN PASTY 7

With caramel sauce & toasted walnuts

NY STYLE CHEESECAKE 7

with seasonal berries

SEASONAL BERRIES 9

gf: gluten free