



RAW BAR

Yellowfin Tuna Tartare 11.00
avocado, soy-ginger dressing

Bohala 10.00
mustard vinaigrette,
mint-avocado puree, heart of palm

Tiger Shrimp Cocktail 11.00
horseradish & dijonaise sauce

Spiny Lobster Cocktail 15.00
horseradish & ginger-mayo sauce

Manrey Platter 65.00
sampler of sushi, tartare, ceviche,
spiny lobster

PIZZA FROM OUR WOOD OVEN

Margherita 10.00
crushed tomato, mozzarella, basil

Fennel & Sausage 11.00
panna, fennel, red onion, scallion

Prosciutto Di Parma 11.00
tomato, mozzarella, arugula

Champignon 11.00
fontina, gruyere, thyme, truffle oil

Lox & Cream Cheese 12.00
salmon, capers, red onion, dill

Ananas & Jambon 12.00
sour cream, onion, ham, jalapenos,
bell pepper, pineapple

Soppressata 11.00
tomato, mozzarella, parmigiano
reggiano

Quatro Fromaggio 11.00
buffalo mozzarella, fontina, gruyere,
gorgonzola

APPETIZERS & SALADS

Crispy Calamari Salad 8.50
carrot, herbs, spicy guava dressing

LT Vegetable Salad 8.50
tomato, olive, feta, oregano vinaigrette

Classic Caesar Salad 8.50
rustic parmesan crouton

Tomato Mozzarella Caprese 11.00
balsamic shallots, basil pesto, arugula

Crispy Shrimp Lemon Creole 9.00
japanese tempura style, citrus chili

Turkey Meatball Soup 7.50
baby spinach, mozzarella, dried tomato

THE SIGNATURE

All of our meat is Certified Angus Beef
grilled at 1700 degrees fahrenheit

New York Strip 14oz 36.00
green peppercorn sauce

Filet Mignon 10oz 38.00
Reyes blue cheese sauce

Ribeye 18oz 42.00
homemade steak sauce

Marinated Skirt Steak 31.00
with a spicy chimichurri sauce

LT Burger, 7oz CAB 13.00
with aged cheddar & smoked bacon,
french fries

Brick Chicken Diablo 12.00
spinach, mustard-tarragon,
sauce, sweet chillies tempura

SUSHI & CEVICHE

Amberjack 10.00
avocado puree, fresh jalapeno,
cucumber, siracha mayo

Vegetable Roll 8.50
carrot, heart of palm, cucumber,
aspargus, scallion, hoisin

Coconut Shrimp Tempura 10.00
avocado, chili-ginger mayo, cilantro

Spicy Yellowtail Tuna 11.00
siracha, crispy shallots, avocado

Thai Style Corvina Ceviche 9.50
pico chili, red bell pepper,
cucumber, cilantro, coconut milk,
heart of palm, sweet pepper

LT Corvina Ceviche 9.00
tomato, red onion, heart of palm
jalapenos, avocado, culantro, mandarin

FISH

Corvina & Shitake Vinaigrette 18.00
soubise, soy, ginger, cilantro

Seared Curry Corvina 18.00
japanese eggplant, coco red curry rice

Pacific Gambas 17.00
cauliflower, caper brown butter

Bacon Wrapped Tuna 17.00
ginger ketchup sauce

Blackened Tuna Steak 17.00
with pineapple jalapeno vinaigrette

Baked Wood Oven Spiny Lobster 32.00
armagnac, fresh herbs

PASTA

Rigatoni & Braised Shortribs 17.00
parmesan garlic cream

Tagliatelle Parmesan 15.00
onion soubise, white wine, tarragon

SIDE DISHES

Super Green Spinach 8.00
nutmeg whipped cream

Grilled Asparagus 7.50
lemon-parmesan crumbs

Blooming Onion 7.00
tartare sauce

Everything Baked Potato 6.50
bacon, sour cream, cheddar, scallion

Roasted Garlic Mashed Potato "Aligot" 6.50
gruyere, fontina, raclette