

LAMORAGA

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Lobster Bisque
Kale Ceasar Salad
Bang! Bang! Cauliflower (V)

SECOND COURSE

Miso-Glazed Baked Halibut

Lemongrass Rice, Tempura Vegetables

Marinated Lamb Chops

Goat Cheese Risotto With Haricot Vert And Topped With A Mint Demi Glaze

Truffle Pasta (V)

Tossed With Beyond Fennel Sausage, Porcini Mushroom, Vegan Cream, Truffle Oil

N.Y. Strip Oscar *add \$10.00*

French Fries And Grilled Asparagus

Seafood Paella *add \$10.00*

Chorizo, Topped With A Maine Lobster Tail

Baked Chilean Sea Bass *add \$10.00*

Wasabi Pea Crust, Roasted Cauliflower Potato Mash, Shiitake Mushroom And Bok Choy In A Sweet Soy Reduction

THIRD COURSE

Carrot Cake (V)
Trapezienne Cake
Espresso Belgium Chocolate Mousse (decaf)

SIZZLE COCKTAIL

Blueberry Lemonade \$15.00

Stoli Blueberry, St Germain, Lemon Juice, Agave, Soda



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.