

LOKAJ

EATERY & BAR

RAW BAR

OYSTERS (min 6)
East Coast 4 / West Coast 4.5
mignonette/horseradish sauce (GF)

BOARDS

CHEESE 28
artisanal cheeses/honeycomb/crudités/
marinated olives/seasonal fruit (V)

CHARCUTERIE 30
cured meats/cornichons/whole grain mustard

STARTERS

CHEF'S SEASONAL SOUP 11

TUNA TARTARE 24
avocado/sesame/yuzu/chives (GF)

STRAWBERRY BURRATA 19
basil/fresh strawberries/olive oil/strawberry
coulis/aged balsamic/grilled baguette (V)

CRISPY CALAMARI 18
spicy aioli/grilled lemon/chives

MARKET GREENS & AVOCADO SALAD 16
avocado/cucumber/tomato/lemon vinaigrette
(GF/VV)
(add grilled chicken 9/grilled shrimp 13/
salmon 17)

ROASTED BEETS & GOAT CHEESE SALAD 17
pistachio/aged balsamic/herbs
(GF/V/contains nuts)

SPRING GRAIN BOWL 16
farro/chickpeas/asparagus/peas/herbs/ lemon
tahini/sesame seeds (VV/contains sesame)

PRIX-FIXE LUNCH \$30

STARTER choice of

CHEF'S SEASONAL SOUP

MARKET GREENS & AVOCADO SALAD
avocado/cucumber/tomato/lemon vinaigrette (GF/VV)

CAESAR SALAD
crispy bacon/creamy dressing

MAINS

ROASTED SALMON 28
spring vegetables/lemon herb butter (GF)

CHICKEN MILANESE 24
arugula/parmigiano/cherry tomato/fennel/lemon

STEAK FRITES 45
6 oz prime grilled hanger steak/herb fries/peppercorn sauce (GF)

ZUCCHINI PAPPARDELLE 22
squash/zucchini/parmesan/butter (V)

MAINE LOBSTER ROLL 39
brioche roll/lemon aioli/diced lobster tail/choice of herb fries or dressed
greens

GRILLED CHICKEN CLUB 23
avocado/bacon/tomato/arugula/basil aioli/choice of herb fries or dressed
greens

PRIME BEEF BURGER 25
port salut cheese/caramelized onions/garlic aioli/choice of herb fries or
dressed greens

GRILLED VEGETABLE & FRESH MOZZARELLA SANDWICH 21
roasted zucchini/peppers/eggplant/pesto (V)
choice of herb fries or dressed greens

DESSERTS 13

CRÈME BRÛLÉE
classic vanilla custard/caramelized sugar crust (GF)

PISTACHO BASQUE
burnt basque-style cheesecake/infused with pistachio (GF)

SEASONAL GELATO
house-selected gelato (GF)

SEASONAL SORBET
refreshing fruit-based sorbet (GF/VV)

MAIN choice of

CHICKEN MILANESE
arugula/parmigiano/cherry tomato/fennel/lemon

ZUCCHINI PAPPARDELLE
squash/zucchini/parmesan/butter (V)

ROASTED SALMON
spring vegetables/lemon herb butter (GF)

PRIME BEEF BURGER
port salut cheese/caramelized onions/garlic aioli

add a dessert +10