

LOKAJ

EATERY & BAR

RAW BAR

OYSTERS min 6 EAST 4 WEST 4.5
mignonette, horseradish sauce

BOARDS

CHEESE 28
chef's selection of artisanal cheeses, seasonal accompaniments, grilled bread (contains nuts)

CHARCUTERIE 30
cured meats, cornichons, whole grain mustard, grilled bread

STARTERS

CHEF'S SEASONAL SOUP 11

YELLOWFIN TUNA TARTARE 24
avocado, chives, herb oil, potato chips

STRAWBERRY & BURRATA 19
berry compote, balsamic reduction, basil mint, house bread (V)

CRISPY CALAMARI 18
spicy aioli/grilled lemon/chives

LITTLE GEM & AVOCADO SALAD 22
little gem lettuce, avocado, cucumber, heirloom tomato, fine herbs, lemon shallot vinaigrette
add grilled chicken 9 -grilled shrimp 13 - salmon 17

ROASTED BEETS & GOAT CHEESE SALAD 19
pistachio, aged balsamic, herbs (V/nuts)

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

PRIX-FIXE LUNCH 30

STARTER choice of

CHEF'S SEASONAL SOUP

LITTLE GEM & AVOCADO

little gem lettuce, avocado, cucumber, heirloom tomato, fine herbs, lemon shallot vinaigrette

CAESAR SALAD

market greens, creamy dressing
parmesan, toasted breadcrumbs

MAINS

ROASTED SALMON 28
spring vegetables, lemon herb butter

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

STEAK FRITES 45
6 oz prime grilled hanger steak, herb fries, peppercorn sauce

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

MAINE LOBSTER ROLL 39
Maine lobster/lemon aioli/brioche/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

STRAWBERRY & CREAM 16
mascarpone cream, macerated strawberries

PISTACHIO BASQUE 16
burnt basque-style cheesecake, infused with pistachio

SEASONAL GELATO 12
house-selected gelato

SEASONAL SORBET 12
refreshing fruit-based sorbet (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

PRIME BEEF BURGER

port salut cheese, caramelized onions, garlic aioli
choice of herb fries or dressed greens

add a dessert +10

V - vegetarian | VV - vegan

20% service charge added to parties of 6 or more