



SOUP & SALADS

NEW ENGLAND CLAM CHOWDER	\$14
HOUSE SALAD	\$11
CAESAR SALAD	\$11

PASTA & BRUNCH

SPAGHETTI & MEATBALL	\$26
FRESH TOMATOES, GARLIC, BASIL, AND VIRGIN OLIVE OIL.	
VEGETARIAN RAVIOLI	\$25
HOMEMADE RAVIOLI WITH RICOTTA CHEESE, SPINACH IN FRESH TOMATO SAUCE.	
CREPES	\$26
HOMEMADE CREPES STUFFED WITH DUNGENESS CRAB MEAT, SHRIMP, AND RICOTTA CHEESE TOPPED WITH MOZZARELLA, SERVED WITH LEMON CREAM SAUCE.	

SEAFOOD

CATCH OF THE DAY	\$32
CATCH OF THE DAY SERVED WITH MASHED POTATOES AND SPINACH. ASK OUR SERVERS FOR MORE DETAILS.	
SALMON	\$33
GRILLED PACIFIC SALMON WITH MANGO PICO SALSA. SERVED WITH MASHED POTATOES AND SAUTEED SPINACH	
SCAMPI	\$31
SAUTEED PRAWNS WITH LEMON CAPERS SAUCE, MASHED POTATO AND SEASONAL VEGETABLES.	

APPETIZERS

BRUSCHETTA	\$13
CALAMARI	\$16
CHICKEN WINGS (BUFFALO or BBQ)	\$16

STEAKS, CHOPS & POULTRY

TURKEY DINER	\$36
ROASTED TURKEY, VEGETABLES, MASHED POTATOES AND GRAVY WITH STUFFING, YAMS AND CRANBERRY SAUCE	
LAMB SHANK	\$34
BRAISED LAMB SHANK WITH VEGETABLES ON A BED OF GARLIC MASHED POTATOES.	
PRIME RIB	\$41
SLOW ROASTED PRIME RIB ENCRUSTED HERBS WITH HORSERADISH SAUCE. MASHED POTATOES AND ASPARAGUS.	

COFFEE & TEA

Espresso	\$4
Cappuccino/Caffe Latte	\$4.50
Caffe Mocha	\$4.75
Coffee/Decaf	\$3.25
Tea	\$3.25
Soda	\$3
Sparkling Water	Sm \$4/Lg \$6

DESSERTS

Pecan Pie
Pumpkin Pie
Cheesecake
Chocolate Mousse

Thanksgiving Hours 11am-8pm
www.larasfinedining.com