

# LALA ST PETE

## DINNER MENU

5pm to 11pm



At LALA St Pete, we offer an American Craft Menu with a French Touch and an Inspiration from the Mediterranean. We prepare all our items in House, upon order, using only the Highest Quality of Fresh Ingredients.

### OUR BOARDS

**BUILD YOUR BOARD PICK 3 19 - PICK 5 31 - PICK 7 39**  
 Served with Cornichon, Dijon Mustard, Onion Jam, Red Grapes, Seasonal Berries, House Blend Nuts & Crostini's  
 Extra Crostini's 2.50

MEAT	CHEESE
Soppressata Salami	Vintage Cheddar, 2 Years, Cow, UK
Prosciutto Di Parma	Brie, Cow, France
Spanish Chorizo	Burrata, Cow, Italy
Paté de Campagne	Bucheron, Goat, France
Parisian Ham	Roquefort, Blue, Sheep, France
Pan-Seared Foie Gras +9	Montchevre, Goat, France

**ARTISAN VEGGIE BOARD 20 V**  
 Cauliflower Tabbouleh, Seasonal Veggies, Artichoke, Marinated Tomato, Black Olive Tapenade, Hummus, Bruschetta, Kalamata Olive, Served with Crostini's

**SEACUTERIE BOARD\* 36**  
 Smoked Salmon with Capers and Red Onions, Lobster & Shrimp Salad, Smoked Fish Dip, Shrimp Cocktail, Tuna Sashimi with Tamari Sauce, Served with Crostini's

**MEDITERRANEAN DIPS 18**  
 Black Tapenade, Tzatziki, & Hummus Served with Crostini's  
 Add Crudités 2.50

**BRUSCHETTA CROSTINI'S 13**  
 Diced Tomato, Mixed with Fresh Garlic & Basil, Topped with Balsamic Glaze & Parmesan

### SMALL PLATES

**CHEVRE CHAUD 15**  
 Candied Bacon Wrapped Goat Cheese on Crostini's. Served on a Balsamic Frisée Salad with roasted Red Bell Pepper & Pepperoncini

**CHARRED SPANISH OCTOPUS 18 GF**  
 Grilled Octopus, Crispy Prosciutto and Roasted Fingerling Potatoes on a Bed of Arugula, Lemon Capers Vinaigrette

**TUNA CRUDO\* 19 GF**  
 Yellowfin Tuna, Mango, Avocado, Marinated Cucumber, Jalapeno & Tamari Sauce

**LALA'S FRIES 9 GF**  
 House Cut Bistro French Fries, Rosemary and Garlic, Served with Aioli

**CHICKEN STRIPS 12**  
 ½ lb of Fresh Hand Breaded Chicken Strips, House Made Ranch

**FOIE GRAS TOAST 22**  
 Pan-Seared Foie Gras au Gros Sel, on a Brioche Toast, Topped with a Brandy Seasonal Berry Compote

### LALA'S FLAMIN'S WINGS

Jumbo, Fresh & Never Frozen Wings.  
 Deep Fried Then Flame Broiled to Give Them our Unique LALA's Flavor. Served with Your Choice of House Made Signature Sauce, Blue Cheese or Ranch, Carrots & Celery  
 Extra Carrots & Celery 2.50

**5 WINGS 12 - 10 WINGS 19 - 20 WINGS 37 GF**  
 One Flavor by Order

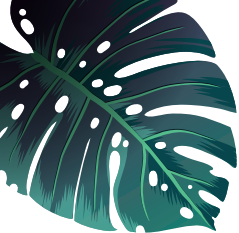
Mild Buffalo	Blackened	BBQ
Medium Buffalo	Lemon Pepper	Sweet Thai Chili
Hot Buffalo	Creamy Garlic Parmesan	Bourbon



V Vegan option GF Gluten Free option

An 20% gratuity may be added for rooms & parties of 6 or more. Substitutions & additions may subject to additional charge.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## FRANCY TOUCH ENTRÉES

### STEAK FRITES 28 GF

8 oz Hanger Steak Cooked with Himalayan Salt, Topped with Dijon Mustard Sauce & Caramelized Onion, Served with LALA's Fries

### CHICKEN MILANAISE 19

Handbreaded Chicken Breast served with Arugula Salad, Cherry Tomato, Asparagus, Parmesan Flakes & Lemon Capers Vinaigrette

### MEDITERRANEAN PASTA 14

Artichoke, Marinated Tomato, Kalamata Olive, Extra Virgin Olive Oil, Feta, Served with Fusilli Pasta  
Add Grilled Chicken +6, Grilled Shrimp +9 or Duck Confit +9

### DUCK LINGUINE 22

Duck Confit Sauteed in a Creamy Mushroom Port Sauce, Served with Linguine Pasta & Topped with Grated Parmesan

### GRILLED RED SNAPER WITH HERB BUTTER 32 GF

Local Red Snapper Served with Heirloom Baby Carrot, Roasted Asparagus & Forbidden Rice

### BRAISED BOURGUIGNON SHORT RIB 30

Bone-in Short Rib Braised slowly with Pinot Noir, Lardon, Carrot, Onion, Mushroom, & Red potato. Served with Crostini's.

### FILET MIGNON & BEURRE ROUGE 38

8 oz cast iron Seared Filet with duck Fat, roasted Fingerlings & Tri-colored carrots. Finished with beurre rouge.  
Make It Rossini with Pan-Seared Foie Gras +15  
Add Torched Roquefort +6

### LOBSTER ROLL 30

Lobster Meat, Cucumber, Onion, Butter Lettuce, Remoulade, on a New England Bun

## GREENS

Add Grilled Chicken +6, Grilled Shrimp +9 or Tuna Sashimi +9

### NICOISE SALAD 16 GF

Red Potato, Asparagus, Cherry Tomato, Hard Boiled Egg, Capers, Chives, Anchovies, Dijon Mustard Vinaigrette

### PROSCIUTTO BURRATA CAPRESE SALAD 17 GF

Heirloom Tomato, Burrata, Prosciutto Di Parma, Fresh Basil, Balsamic Glaze

### CAESAR SALAD Half 7 Full 11

Romaine Lettuce, Parmesan, House made Croutons, Caesar Dressing

### LALA'S FRISEE HOUSE SALAD Half 7 Full 11 GF

Frisee Lettuce, Cucumber, Red Onion, Cherry Tomato, Dijon Mustard Vinaigrette

## LALA'S BURGERS

Come With a Side of LALA's Fries, Citrus Slaw or a Side Salad

### TRUFFLE AIOLI BURGER 17

1/2 lb Steak Burger, Crispy Shallots, Black Truffle Aioli, Swiss Cheese, Heirloom Tomato, Butter Lettuce on a Brioche Bun  
Add Pan-Seared Foie Gras +15.

### IMPOSSIBLE BURGER 16 V

Pepperoncini, Dill Pickle, Cheddar Vegan Cheese, Butter Lettuce, Heirloom Tomato, Red Onion & Srinacha

## SWEET & SWEET

SALTY CARAMEL CHEESE CAKE 7

KEY LIME PIE 7

CREME BRULEE 7

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