

DINNER



LATITUDE 34
Restaurant & Bar

APPETIZERS

CRAB CAKES lump crab meat, grilled corn fennel relish, rémoulade sauce, lemon wedge \$24

SHRIMP MOFONGO coconut shrimp, peach plum sauce, fried plantain cake with chicharron \$19

CHEESE & MEAT PLATE Saint Andre Triple Creme, Cambazola, Manchego, prosciutto, salami, fruit, fig jam, crostini \$24

FILET MIGNON BITES Korean-glazed filet mignon, garlic chili noodles, pickled cucumber, wasabi ginger aioli \$22

TRUFFLE ARANCINI wild mushroom fried risotto bites, parmesan, truffle oil, garlic aioli, arrabiata sauce \$14

CALAMARI breaded fried calamari, seasoning, sliced chiles, lemon garlic aioli, arrabiata sauce \$19

CHICKEN TENDERS and French fries \$14

CHICKEN WINGS crispy lightly breaded, house dipping sauce. *Choice of:* garlic lemon pepper | Korean soy chili oil | Yucatan buffalo habanero \$16

ROASTED BRUSSEL SPROUTS with grilled onions, candied bacon, lemon garlic butter, parmesan \$13

MAC & CHEESE cavatappi, house cheese sauce, *Choice of:* truffle mushrooms | crispy buffalo chicken | candied bacon \$14

DIABLO TARTARE ahi tuna, avocado, ginger ponzu, cucumber, sriracha, chili oil, wontons \$21

POLENTA LASAGNA roasted eggplant, zucchini, peppers, pomodoro, mozzarella, burrata, olive oil, balsamic \$14

SEAFOOD CEVICHE cooked shrimp/scallops/octopus, cucumber, avocado, tomato, red onion, cilantro, ceviche sauce, lime, tortilla chips \$22

PORK BELLY SLIDERS slow-roasted pork belly, soy ginger glaze, coleslaw, pickled onions, sriracha aioli, brioche buns \$16

BEEF SLIDERS Angus beef, cheddar cheese, bacon, house sauce, brioche bun \$14

TACOS

- **SHRIMP** blackened grilled shrimp, cheese, avocado pico, chipotle sauce \$18
- **BIRRIA** beef birria-style short ribs, cheese, green salsa, birria broth \$18
- **FISH** beer batter local sea bass, cabbage coleslaw, pico de gallo, house sauce \$18

STEAKS, RIBS & CHOPS

FILET MIGNON 8 oz. asparagus, Yukon mashed *or au gratin* potatoes, *choice of sauce* \$52

NEW YORK STEAK 12 oz. asparagus, Yukon mashed *or au gratin* potatoes, *choice of sauce* \$48

RIB EYE STEAK 14 oz. asparagus, Yukon mashed *or au gratin* potatoes, *choice of sauce* \$54

SOUPS

CHEF ALEX'S SOUP cup \$6, bowl \$9

SALADS

MEDITERRANEAN CHOPPED romaine, iceberg, tomatoes, cucumber, garbanzo, green onions, parmesan, gorgonzola, provolone, roasted turkey, salami, champagne balsamic vinaigrette \$17

MESQUITE GRILLED CHICKEN breast with romaine, iceberg, sweet corn, avocado, Chihuahua cheese, black beans, cilantro, tomatoes, tortilla strips, ranch dressing \$17

SEASONAL Belgium endive, arugula, apples, strawberries, grapes, candied pecans, lavender goat cheese, honey citrus dressing \$14

CAESAR crisp romaine, fresh croutons, parmesan cheese, Caesar dressing \$13

WEDGE iceberg lettuce, cherry tomatoes, Gorgonzola, red onion, candied bacon, blue cheese dressing \$14

ENTREES

CHICKEN RAVIOLI seasoned chicken, ricotta and mozzarella; rosemary lemon, light wine cream sauce, pine nuts, parmesan \$24

PASTA ALLA NORMA rigatoni, grilled eggplant, zucchini, mushrooms, pomodoro sauce, basil, romano cheese \$19 | *Add chicken* \$8 | *Add shrimp* \$10

LOBSTER SEAFOOD PASTA tagliolini, sautéed shrimp, half lobster tail, sea bass, mussels, garlic, white wine, tomato cream sauce \$38

BRIE CHICKEN breaded chicken breast, brie, prosciutto, Dijon white wine sauce, Cacio e Pepe gnocchi, broccolini \$29

SEAFOOD

SESAME AHI TUNA pan seared rare, soy-ginger sauce, sriracha sauce, chili oil, spinach bok choy, steamed rice \$34

ATLANTIC SALMON pecans, orange honey glazed, farro & wild rice, sautéed broccolini \$30

CHILEAN SEA BASS Hong Kong style steamed fish, soy, ginger, green onions, cilantro, bok choy, rice \$44

LOBSTER CRAB BISQUE cup \$7, bowl \$10

BUTTER LEAF lettuce, Gorgonzola, avocado, green onions, pear tomatoes, champagne balsamic vinaigrette \$15

ROASTED BEET little gems lettuce, mandarins, blueberries, honey citrus dressing, candied pecans, lavender goat cheese \$15

SEARED AHI TUNA mixed greens, sliced ahi, avocado, green onions, cilantro, cucumber, mandarins, wontons, ginger-wasabi, sesame dressing \$22

BURRATA cheese with arugula, pears, strawberries, balsamic reduction, pine nuts, olive oil \$17

ADD

Filet Mignon Tips (4)\$12
Blackened Salmon\$10
Grilled Shrimp (5)\$10
Grilled Chicken Breast \$8

ROASTED JIDORI CHICKEN breast, pan jus gravy, mashed potatoes, seasonal vegetables \$28

BACON CHEDDAR BURGER double chuck brisket beef patties, cheddar cheese, caramelized onions with bacon, pickles, house sauce, brioche bun, French fries \$19

BISTRO BURGER chuck brisket beef, Swiss Gruyère, butter leaf lettuce, red onion, tomato, Dijon aioli, brioche bun, French fries \$19

SOUTHERN CRISPY CHICKEN breast sandwich, coleslaw, house sauce, brioche bun, French fries \$18

ALASKAN HALIBUT citrus panko crust, lemon dill sauce, quinoa blend, seasonal vegetables \$38

SEA SCALLOPS pan cooked scallops, blackened shrimp, lemon grass beurre blanc, grilled vegetables risotto, citrus zest \$38

PORK CHOPS 12 oz. bourbon sauce, apple fruit chutney, Yukon mashed potatoes, brussels sprouts \$34

SAUCES: Herb butter | cambazola bordelaise | cognac peppercorn sauce | tarragon dijon sauce | Korean BBQ sauce

EXECUTIVE CHEF: Alex Castillo

At Latitude 34 our Award-Winning Executive Chef Alex Castillo creates his traditional recipes as inspired by savory California-Fusion flavors from seasonal, locally-sourced (as available) ingredients.

For parties of eight (or more) guests, an 18 % gratuity fee is included. If you have a food allergy, please inform your server.