

LUNCH



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

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 with house dipping sauce. *Choice of:* garlic lemon pepper | Korean soy chili oil | Yucatan buffalo habanero \$16

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 \$19

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

ENTREES

CHICKEN ENCHILADAS shredded chicken, poblano tomatillo sauce, melted chihuahua cheese, avocado pico, blanco rice, refried black beans \$18

SHORT RIB ENCHILADAS poblano tomatillo sauce, melted chihuahua cheese, avocado pico, blanco rice, refried black beans \$19

CHICKEN RAVIOLI seasoned chicken, ricotta and mozzarella; rosemary lemon, light wine cream sauce, pine nuts, parmesan \$20

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

SANDWICHES

Choice of French fries, house salad, or Chef's soup. For onion rings add \$3

ITALIAN turkey, Mortadella, salami, mozzarella, pickled veggies, lettuce, garlic aioli, focaccia \$18

MONTE CRISTO roasted turkey, ham, Gruyère cheese, brioche bread, dipped into a batter then fried, dusted with powder sugar, served with berry marmalade \$18

FRENCH DIP sliced roast beef, sautéed onions, melted provolone, creamy horseradish aioli, au jus, french roll \$19

SOUTHERN CHICKEN crispy chicken breast, coleslaw, house sauce, brioche bun \$18

TUSCAN PANINI grilled chicken, Fontina cheese, grilled eggplant, grilled onions, garlic aioli focaccia bread \$18

PASTA ALLA NORMA rigatoni, grilled eggplant, zucchini, mushrooms, pomodoro sauce, basil, romano cheese \$19

LOBSTER SEAFOOD PASTA tagliolini, sautéed shrimp, half lobster tail, sea bass, mussels, garlic, white wine, tomato cream sauce \$34

ASADA PLATE marinated skirt steak, chicken enchilada, avocado pico, blanco rice, refried black beans \$28

BRIE CHICKEN breaded chicken breast, brie, prosciutto, Dijon white wine sauce, Cacio e Pepe gnocchi, broccolini \$26

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

GRILLED CHICKEN BREAST avocado, smoked mozzarella, lettuce, tomato, sriracha aioli, whole wheat bun \$18

CUBANO PANINI roasted pork, Gruyère cheese, forest ham, pickles, Dijon mustard aioli, French style roll \$18

BACON CHEDDAR BURGER double Angus patties, cheddar cheese, caramelized onions with bacon, pickles, house sauce, brioche bun \$19

BISTRO BURGER Angus beef, Gruyère, butter leaf lettuce, red onion, tomato, Dijon aioli, brioche bun \$19

MALIBU BURGER garden vegetable patty, grilled red onions, avocado, leaf lettuce, tomato, herb aioli, whole wheat bun \$18

ROASTED JIDORI CHICKEN breast, pan jus gravy, mashed potatoes, seasonal vegetables \$25

SESAME AHI TUNA pan seared rare, soy-ginger sauce, sriracha sauce, chili oil, spinach bok choy, steamed rice \$32

ATLANTIC SALMON pecans, orange honey glazed, farro & wild rice, sautéed broccolini \$29

ALASKAN HALIBUT citrus panko crust, lemon dill sauce, quinoa blend, seasonal vegetables \$36

FISH & CHIPS beer batter sea bass, French fries, coleslaw, tartar sauce \$26

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.