

## APPETIZERS

Soup of yesterday	7
Roasted chicken tortilla soup avocado and pico de gallo	8
Lantana salad mixed greens, purple haze chevre wonton, grapes pinenuts, cucumber ribbon and maple-balsamic vinaigrette	10
Caesar salad ciabatta crouton and marinated white anchovies	12
Avocado and tomato salad red onion, bell pepper and cumin dressing	11
Grilled California artichoke red pepper aioli	9
Roasted baby beets truffle sherry vinaigrette, goat cheese mousse	11
Crispy baby calamari Chef's signature dipping sauce	11
Chicken ravioli asparagus, mushrooms, fresh lemon and fennel	14
Seared scallops and lobster cauliflower puree, chive oil drizzle	12
Grilled prime rib skewers prime rib cap, trio of Asian sauces, kimchi	12

## ENTRÉES

Two fish that used to swim long grain red rice, papaya relish, beurre rouge	27
* Grilled rib eye mushroom demi, applewood bacon potatoes and roasted tomatoes	29
* Pepper crusted ahi tuna baby spinach, sweet onions, huckleberry demi-glace and celery root puree	28
Vegetarian of this day Chef's creation	23
* Mushroom crusted filet mignon Lantana E.T. potatoes broccolini, California cabernet reduction	29
Grilled salmon orzo, roasted shallots, basil, and olive date relish	28
Oregano roasted chicken cous cous, artichokes, Kalamata olives, pear tomatoes with feta cheese crumbles	24

Executive Chef Chris Mitchum  
Chef de Cuisine Kieran Fleming

For parties of 8 or more, an 18% service charge will be added.

\*Consuming raw or undercooked food may be hazardous to your health.