

## **Appetizers**

Dip trio 11

crab / cilantro jalapeño-hummus/ roasted garlic  
grilled pita

Jumbo prawns cocktail 13

lemon/ micro greens/ cocktail sauce

Norwegian smoked salmon 10

egg/ capers/ red onion/ micros greens

Roasted beet and goat cheese 10

Baby beets/ Humboldt fog/ aged Balsamic  
Extra virgin olive oil/ micro Arugula

Fried calamari 10

remoulade/ marinara/ petite greens

Grilled flatbread pizza 10

sun dried tomato relish/ goats cheese/  
pesto/ prosciutto/ balsamic glaze

Charcuterie plate 12

prosciutto/ salami/ pepperoni  
Gouda/ marinated olives

## **Soups & Salads**

French onion soup 5

Gruyere cheese toast

Today's soup 5

Lael's chopped salad 7

romaine/ vine ripe tomato  
cucumber avocado/ egg

Boston wedge salad 7

baby iceberg/ pearl onions/ red bell  
peppers/ blue cheese/ walnuts

Caesar salad 7

romaine lettuce/ white anchovies Parmigiano-Reggiano/ herb crostini

## **Squeeze In**

With steak fries and a pickle

Turkey club 11

lettuce/ tomato/ bacon/ chipotle mayo

Angus burger 12

lettuce/ tomato/ red onion  
choice of cheddar / Swiss / American / blue cheese

## **Fresh Pastas**

Veal tagliatelle 20

morel mushroom cream sauce

Chicken penne pasta 18

herb oil / Alfredo sauce

Salmon fettuccini 18

asparagus/ tomato/ roasted bell pepper/ spinach/ basil pesto

Butternut squash ravioli 16

kabocha squash/ pepetas/ parmigiano-reggiano  
sage brown butter sauce/sunflower seed oil

## Main Course

### Only The Best

Lael's only serves USDA prime cuts of Angus beef from a small, select group of Midwest ranches. These traditional ranches provide open ranges that offer grazing on lush native prairie grasses. No antibiotics or added hormones, just natural beef.

**All entrées are served with a choice of**  
baked potatoes/ garlic mashed potatoes/ giant steak fries  
and choice of sauce

### **Matches Made in Heaven**

**Béarnaise-** Best with Chalone Chardonnay or Robert Mondavi Chardonnay

**Peppercorn-** Delicious with La Crema Pinot Noir or "A" by Acacia Pinot Noir

**Cabernet Reduction-** Enhanced with Sterling Cabernet Sauvignon,  
Hess Cabernet Sauvignon or Justin Cabernet Sauvignon

**Au jus-** Enjoyed with Canvas Cabernet, Merlot or Wolf Blass Shiraz

|   |       |
|---|-------|
| Filet mignon 6oz.                                       | 29    |
| Filet mignon 8oz.                                       | 32    |
| Filet mignon 10oz.                                      | 36    |
| Filet mignon Oscar                                      | 38    |
| Crab, asparagus, Béarnaise                              |       |
| New York strip steak 16 oz                              | 32    |
| Rib eye steak 18 oz                                     | 36    |
| Colorado rack of lamb                                   | 28    |
| Slow cooked prime rib 12oz, 16oz<br>Saturday and Sunday | 27-35 |
| Twin 6oz lobster tails                                  | 33    |
| Cedar plank wild salmon                                 | 22    |
| Crab crusted sea bass                                   | 26    |
| Roasted chicken   | 22    |
| Add a 6oz lobster tail to any entrée                    | 14    |

## Sides

\$5 with main course

|                             |                            |
|-----------------------------|----------------------------|
| Macaroni & five cheese 8    | Grilled herbed asparagus 8 |
| Sautéed baby spinach 8      | Garlic green beans 8       |
| Steamed buttered broccoli 8 |                            |
| Steak house onion rings 8   | Sautéed mushrooms 8        |

**Save room for our \$5 home made desserts**

**Eric j. Trevisan (Lael's Manager)**  
**Jevic N. Acain (Lael's -Chef de cuisine)**

Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs. For your convenience, 18% gratuity will be charged to parties of six or more