

Gluten Free

More Gluten-Free options available our full menus available at the restuarant or at www.lacave5280.com.

Breakfast

La Cave Buffet* 15

Roasted Home Potatoes, Bacon, Sausage, Eggs, Roasted Granola, Milk, Yogurts, Season's Best Melons and Berries, Fresh Fruit Juice and House Blend Coffee

Sliced Melons and Seasonal Berries 9

Vanilla Yogurt

Fresh Fruit Yogurt Crunch 7

Vanilla Yogurt, Roasted Granola and Seasonal Berries

Omelet by La Cave* 12

You Choose: Whole or Whites Filled w/ Honey Ham, Sausage, Smoked Bacon, Spinach, Mushrooms, Peppers, Olives, Jalapenos, Tomatoes, Avocado, Cheddar, Pepper Jack or Feta

La Cave Classic* 11

Two Eggs Any Style w/Choice of Bacon, Sausage or Ham

Steak and Eggs* 15

Eggs Any Style, 5 oz. Sirloin, Grilled Tomatoes, Sauteed Mushrooms*

Irish Cut Oatmeal 7

Maple Honey and Dried Fruits

Lunch

La Cave Salad 7

House greens tossed in roasted lemon vinaigrette topped with dried cranberries, candied walnuts and Moody Blue smoked blue cheese crumble
+ Wine Pairing: Ruffino Moscato d'Asti

Wedge Salad 8

Iceberg lettuce, house-made blue cheese dressing, Moody Blue smoked blue cheese crumble, crispy bacon, shaved shallot and aged balsamic reduction drizzle
+ Wine Pairing: Wild Horse Central Coast Chardonnay

Gluten Free Pizzette 12

Hummus spread, lemon dressed spinach leaves, Haystack mountain goat cheese, sundried tomato
+ Wine Pairing: Kim Crawford New Zealand Sauvignon Blanc

Seared Scallops* 19

Sweet corn puree, sautéed zucchini ribbons and rock shrimp cream sauce
+ Wine Pairing: Wild Horse Central Coast Chardonnay

Angus Patty* 10

½ pound USDA grilled beef, lettuce, tomato, onion, choice of cheese
+ Wine Pairing: Hayman & Hill Paso Robles Cabernet Sauvignon

Roasted Portobello 9

Roasted mushroom, red bell pepper and tomato, cipollini aoli, fresh spinach, melted Fontina cheese
+ Wine Pairing: Mark West California Pinot Noir

Steak Frites* 20

Grilled USDA New York steak served with house-made French fries tossed in garlic and herbs
+ Wine Pairing: Klinkerbrick 'Old Vine' Lodi Zinfandel

Tapas

Sicilian Arancinis 5

Golden Saffron risotto spheres
+ Wine Pairing: Hogue Columbia Valley Chardonnay

Gluten Free Pizzette 6

Grilled gluten free pizza crust, hummus spread, lemon dressed spinach leaves, Haystack mountain goat cheese & sundried tomato
+ Wine Pairing: Kim Crawford New Zealand Sauvignon Blanc

Olives & Almonds 5

Castro villa & Kalamata olives with toasted spiced almonds
+ Wine Pairing: Mark West Pinot Noir

Nagano Edamame 5

Japanese ponzu sauce
+ Wine Pairing: Blüfeld Mosel Riesling

Artisan Cheese Plate 12

Chef's selection of three artisanal chesses, fresh pepper jam, dried fruit and candied walnuts
+Wine Pairing: Taylor-Fladgate 10-Year Tawny Port

Dinner

Seared Scallops* 24

Sweet corn puree, butter sautéed zucchini ribbons and rock shrimp cream sauce
+ Wine Pairing: Frog's Leap Napa Valley Sauvignon Blanc

Buffalo Short Rib* 25

Braised Colorado buffalo, blackberry demi-glace, pan seared Parmesan polenta, and garlic sautéed spinach
+ Wine Pairing: Estancia 'Reserve' Paso Robles Meritage

Filet Mignon* 34

Grilled celery root and potato gratin, tomatoes confit and black truffle béarnaise
+ Wine Pairing: Genesis Columbia Valley Syrah

Steak Au Poivre* 28

Pan seared peppercorn crusted USDA New York steak, garlic rosemary whipped potatoes, grilled asparagus and classic au poivre sauce
+ Wine Pairing: Klinkerbrick 'Old Vine' Lodi Zinfandel

Grilled Atlantic Salmon* 24

Parmesan polenta, crispy pan seared Brussels sprouts, fennel-arugula salad and orange-basil vinaigrette
+ Wine Pairing: Trimbach Alsace Pinot Gris

Lamb Shank Bourguignon* 26

Served over warm creamy lemon mascarpone polenta, caramelized cipollini onions and lemon-lime gremolata
+ Wine Pairing: Château Vignot - St Emilion

Mel's Chicken* 22

Roasted free-range chicken, saffron arancinis, grilled balsamic asparagus and tarragon Beurre Blanc
+ Wine Pairing: Robert Mondavi Napa Valley Chardonnay

South Indian Curry 13

Slightly spicy, coconut based red curry, sautéed zucchini, mushrooms, and bell peppers, cilantro basmati rice
Add grilled chicken 5 Add grilled shrimp 5
+ Wine Pairing: Elk Cove Oregon Pinot Gris