

## BRUNCH

### LAMORAGA CLASSICS

#### LOBSTER QUICHE | 15

Maine lobster, asparagus and goat cheese quiche over puff pastry topped with Hollandaise sauce and mixed greens

#### SHORT RIB HASH | 16

Chopped slow braised short rib, potatoes and onions topped with two eggs and mixed greens

#### CHICKEN & CHURROS | 13

House-made cinnamon churros and crispy fried chicken with a cayenne maple syrup

#### OUR "FRENCH TOAST" | 9

Coconut laced baguette cooked in house made caramel and finished on the griddle, topped with cinnamon sugar, whipped cream and fresh fruit

#### STEAK & EGGS **GF** | 19

\*Grilled, grass-fed hanger steak, two eggs, caramelized onions, patatas fritas and chipotle Hollandaise sauce

#### HOLE-IN-ONE | 12

\*Bacon, avocado and mahon cheese sandwich with two eggs cooked in center of bread and polenta fries

### SALADS

#### SMOKED SALMON SALAD | 16

Thinly sliced smoked salmon (Lachs) over arugula, cherry tomatoes, capers and bagel croutons & lemon vinaigrette topped with grated hardboiled egg

#### GOAT CHEESE SALAD | 16

Warm goat cheese on crostini, red & golden beets, baby kale, mixed greens, pistachios & balsamic reduction

#### TOMATO & FRESH BURRATA **GF** | 15

Heirloom & cherry tomatoes with burrata, baby arugula, pine nuts, basil pesto drizzle & lemon vinaigrette

#### MELON & SERRANO HAM **GF** | 14

Serrano ham with cantaloupe melon on baby arugula & port reduction

### OMELETTES & BENEDICTS

#### SPANISH OMELETTE **GF** | 13

Traditional Spanish omelette made with eggs, potatoes and onions with chorizo and mixed greens

#### TRUFFLE OMELETTE | 15

Three-egg black truffle and spinach omelette, sour cream atop, with pan con tomate, mixed greens and bacon

#### VEGETABLE OMELETTE **GF** | 11

Three-egg omelette with onions, sun dried tomatoes, spinach, mushrooms and feta cheese and mixed greens

#### LAMORAGA BENEDICT | 15

\*English muffin, Serrano ham, manchego cheese, arugula, poached egg & truffle Hollandaise with a side of creamy polenta w/crispy Serrano

#### BACON & MORE BENEDICT | 14

\*English muffin, bacon wrapped pork, arugula, poached egg & chipotle Hollandaise with a side of creamy polenta w/crispy Serra

### ENSALADAS

#### ENSALADA DE SALMON AL AHUMADO

#### ENSALADA DE QUESO DE CABRA

#### ENSALADA DE TOMATE Y BURRATA

#### JAMON IBERICO CON MELON

**GF** – Denotes a Gluten-Free item

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness.

20% gratuity is added to check for parties of 6 or more

## SOUPS

### ANDALUSIAN GAZPACHO | 6

Chilled traditional tomato gazpacho with a delicate tomato foam, basil oil and pine nuts

### CHERRY GAZPACHO | 6

Chilled cherry gazpacho with feta cheese snow, anchovy, pistachios and basil oil

### LOBSTER BISQUE | 6 Cup | 10 Bowl

Creamy lobster bisque topped with sherry infused cream

## SOPAS

### GAZPACHO ANDALUZ

### GAZPACHO DE CEREZAS

### SOPA DE BOGAVANTE

Add a sherry shot | 2

## LUNCH ENTREES

### FROM THE SEA

#### LAMORAGA PAELLA **GF** | 19

\*Traditional Spanish saffron rice prepared with a selection of fresh seafood and chorizo

#### GRILLED MAHI MAHI **GF** | 17

Grilled local Mahi Mahi topped with orange-ginger-chili sauce, lemongrass rice, shiitake mushrooms, bok choy & mango salsa

#### SEARED SALMON | 18

\*Seared Scottish salmon with a tomato-ginger-citrus salsa, roasted cauliflower, kale and farro

#### GRILLED SWORDFISH **GF** | 19

Portuguese inspired piri-piri marinated swordfish, onion and red pepper skewers, grilled and served over creamy polenta and sautéed arugula

### DEL MAR

#### PAELLA DE MARISCOS

#### DORADO A LA PARRILLA

#### SALMON A LA PLANCHA

#### PEZ ESPADA

### FROM LAND

#### THE CLUB | 15

Grilled chicken breast, bacon, tomato, hard-boiled egg, lettuce and chipotle mayonnaise on toast served with French fries

#### HANGER STEAK **GF** | 19

\*Grilled marinated hanger steak with French fries, vegetables of the day and chipotle Hollandaise

#### BEEF SHORT RIBS | 25

Slow-braised short ribs in a red wine reduction with house made mashed potatoes & vegetables of the day

#### CHICKEN RIGATONI | 17

Imported rigatoni pasta, grilled chicken breast, crimini mushroom and peas tossed in a house-made vodka sauce

### DE LA TIERRA

#### EL BOCADILLO MEJOR

#### FILETE DE ARRACHERA

#### COSTILLAS ESTOFADAS

#### PASTA DE POLLO

## SIDES | 5

#### FRENCH FRIES **GF**

#### THICK CUT BACON **GF**

#### CREAMY POLENTA W/ CRISPY SERRANO

#### POLENTA FRIES

#### CHORIZO **GF**

#### FRESH FRUIT **GF**