

Soups/Salads

French onion

Soup du Jour

Caesar Salad \$6

Chopped hearts of romaine, garlic croutons and Asiago cheese tossed in a creamy dressing

Grilled Caesar Salad \$7

Heart of romaine drizzled with olive oil and garlic and flash grilled fluted through a crouton and served with grilled tomatoes

House Salad \$5*

Mixed greens, carrots, red onions, cucumbers, and tomatoes served with your choice of dressing

The Birdcage \$7

Spinach, goat's cheese, craisins, and walnuts, wrapped in a birdcage crepe, served with warm bacon dressing

Lafayette Cobb Salad \$12

Mixed greens with crumbled eggs, bacon, green beans, tuna and blue cheese with your choice of dressing

You may add chicken, shrimp and scallops, lobster, or beef tenderloin to any salad for an extra charge

Appetizers

Chilled Shrimp Cocktail \$12

Jumbo shrimp poached in white wine with lemons, peppercorns, bay leaves and thyme with cocktail sauce and lemon garnish

Lobster Cup \$12

A light and crisp lettuce cup filled with a salad of chilled saffron poached lobster, grapefruit sections, and cucumber in a delicate lemon truffle aioli

Clams Du Jour \$11

Littleneck clams prepared at the chefs whim

Clams Casino \$10

Fresh clams' sautéed with bacon, peppers, and white wine

Tuna Tartar \$9

Ocean fresh tuna macerated and served with pickled ginger, Ponzu, and wasabi

Artichoke Hash \$7*

Artichokes, red onions, and potatoes, tossed in olive oil, roasted with green onions and basil

Chicken Satay \$8

Succulent chicken breast thinly sliced, skewered, and grilled, served with an array of Pacific Rim dipping sauces

Kashmiri Kabobs \$9

Braised lamb kabobs fragrant with north Indian spices and served with a fiery and sweet chutney

Lafayette's Cap \$12

A grilled Portobello mushroom stuffed with a lobster and crab salad and broiled

Scallops Napa \$8

Pan seared scallops in white wine with flash seared orange segments and star anise

Yucatan Ceviche \$9

A medley of fruits of the sea stewed in lime juice and cane sugar

Calamari in Banana Pepper Cream \$12

Calamari flash fried and served with sauce of the day

Shrimp and Crab Cocktail \$14

Jumbo shrimp and jumbo lump crab meat sautéed with garlic, white wine, and grapefruit juice, with a hint of tarragon and served tall.

Beef Skewers \$8

Beef tenderloin, Portobello mushroom, and red onion skewered with rosemary, marinated in olive oil and red wine, and grilled

Grilled Vegetable Short Stack \$8*

Assorted vegetables marinated with olive oil, balsamic vinegar, basil, and garlic grilled and assembled with fresh mozzarella

LAFAYETTE CLUB

Founded 1897



**du MOTIER, MARQUIS
de LAFAYETTE**

"True republicanism is the sovereignty of the people. There are natural and imprescriptible rights which an entire nation has no right to violate."

~du Motier, Marquis de Lafayette

Main Courses

Beef Tournedos \$22

Petite twin tournedos grilled to your liking alone or paired with petite crab cakes (\$26) or lobster tails (\$32)

Center Cut Beef Filet \$32

A full sized 9 ounce portion of prime Angus beef with a rosemary and red wine demiglace

Beef and Portobello Napoleon \$28

Beef tenderloin medallions aged blue cheese and Portobello mushrooms roasted, stacked, and kissed with demiglace

New York Strip Steak \$25

12 ounce New York strip steak grilled and topped with your choice of sautéed peppers and onions, marinara and provolone, or a chipotle demiglace

Wiener Schnitzel \$24

Veal light breaded and fried, served atop a mountain of pomme frites with a traditional white wine, lemon, and parsley sauce.

Piccata

Lightly breaded and fried chicken (\$20) or veal (\$23), with lemon, white wine, and capers

Veal Lafayette \$30

Veal pounded thin and stuffed with lobster and crab salad rolled and baked, served with a golden truffled saffron buerre fondue

Warm Water Lobster \$35

Twin warm water lobster tails, broiled with brown butter, grapefruit juice and tarragon

Lafayette Cakes \$21 Single, \$24 Double

A single or double order of our famous crab cakes, served with a spicy Creole remoulade

Stuffed Chicken \$25

Oven roasted capon breast stuffed with blueberries, brie and pancetta

Pesto Chicken \$22

Chicken sautéed with sundried tomatoes, artichoke hearts, olives and Asiago cheese over house made parpardelle pasta

Paella a la Valenciana \$30

Chicken, shrimp, chorizo, clams, and salt pork with chopped tomatoes, artichoke hearts, peas, and roasted peppers with short grain Spanish rice in a saffron tomato broth

Catch of the Day \$26

Only the freshest available seafood will be selected for this entrée, it will be simply prepared in order that the catch shines through.

Flounder Imperial \$32

Flounder fillet stuffed with crab imperial and wrapped in thick cut apple wood smoked bacon and broiled with a light and bright scampi

Thai Bouillabaisse \$30

Fruits of the sea simmered in aromatic coconut milk and your choice of curry; red, yellow, of green, with steamed rice

Tuna Steak \$28

Seared sashimi grade tuna steak, seared to order and served with Asian vegetables and fried rice.

Lobster Ravioli \$26

House made raviolis stuffed with lobster, mushrooms, and mozzarella, served in a saffron Asiago cream

Pasta \$18

Your choice of angel hair, linguini, fettuccini, or parpardelle pasta in the sauce of your choice. Sauces are alfredo, bolognese, marinara, primavera, scampi, pesto, or extra virgin olive oil with olives, garlic, and basil. Add chicken, shrimp and scallops, lobster, or beef tenderloin if you wish.

Rack of Lamb \$30

A frenched rack of lamb, spiced with garlic, Spanish sweet paprika, saffron, rosemary, roasted and served with grilled bread

Bison Meatloaf \$24

A blend of bison, salt pork, and hamburger baked and served with house made tomato ketchup and macaroni and cheese.

Portobello and Grilled Vegetable Napoleon \$22*

Grilled portobello mushroom, onions, tomatoes, peppers, and artichoke hearts stacked and served with light pesto vinaigrette

Stuffed Eggplant \$20*

Italian eggplant sliced layered with blended cheeses and baked in the shell with provincial spices

North African Stuffed Peppers \$20*

Red peppers stuffed with rice, pine nuts, onion, and spinach, topped with a creamy feta sauce

Eggplant, Roasted Pepper, And Spinach Curry \$22*

Eggplants, roasted red peppers, and spinach stewed with massaman curry, with cashews and steamed rice

Items marked with an asterisk () are vegetarian friendly*

Be sure to ask your server about the fresh daily dessert selections

Consuming raw or undercooked food items may carry health risks

All Entrees come with choice of side House or Caesar Salad