

# Chez Lola

BISTRO WITHOUT BORDERS

## APPETIZERS

<b>French Onion Soup</b>	6.50	<b>Steamed Manila Clams</b>	9
<b>Soup of the Day</b>	6	Served in coconut curry broth OR	9
<b>Empanadas del Dia</b>	7.50	Served in creamy pesto sauce	
<b>Arugula Salad</b>	8	<b>Warm Portuguese Octopus</b>	9
Sliced pear, walnuts, smoked paprika dusted goat cheese and lemon vinaigrette		Mixed mediterranean olives, smoked paprika, fresh herbs	
<b>Boston Lettuce Salad</b>	7	<b>Chicken Chop-Chop Salad</b>	9
Fresh herbs, cashews, wholegrain mustard vinaigrette		Napa cabbage, jicama, apples, cashews, raisins and sesame dressing	
<b>Marinated Spanish Sardines</b>	8	<b>Filet Mignon Beef Carpaccio</b>	9
With mixed peppers escabeche		Avocado, shaved parmesan, red onion, worcestershire vinaigrette	
<b>Tarte Flambée</b>	10	<b>Vegetable Parcel</b>	7.50
Alsatian Pizza topped with bacon, onions and goat cheese		Baked eggplant, tomato, zucchini, portobello, goat cheese, balsamic vinaigrette	
<b>Sauteed Black Tiger Shrimp</b>	8	<b>Assorted Cheese Platter</b>	13
Sauteed with garlic butter & parsley, herbed crouton		Served with nuts and fruit	
<b>Charcuterie Board</b>	13		
Cured meats, olives and dijon mustard			

## ENTREES

<b>Homemade Ravioli of the Day</b>	12
AS APPETIZER	8.50
<b>Veal Meatballs &amp; Guitarra Pasta</b>	13
In a tomato-oregano sauce & fresh Parmesan Reggiano	
<b>Penne Pasta</b>	12
Eggplant, zucchini, extra virgin olive oil, garlic & fresh ricotta	
<b>Cobb Salad</b>	12.50
Grilled chicken, smoked ham, bacon, tomatoes, hardboiled egg, avocado & gorgonzola cheese	
<b>Oven Roasted Half Chicken</b>	14
Free Range Chicken, fingerling potatoes, French beans & caramelized onions and pears	
<b>Falafel Crusted Grilled Atlantic Salmon</b>	16
Roasted plum tomatoes, sauteed spinach, fingerling potatoes & coriander and lemon broth	
<b>Grilled Striped Bass</b>	18
Aromatic vegetables gratin and virgin herb sauce	
<b>Oven Roasted Diver Scallops</b>	19
Pearl barley risotto, butternut squash, parmesan and truffle sauce	
<b>Paella</b>	for one 19 for two 36
Chicken, shrimp, calamari, clams, mussels, chorizo and saffron rice	
<b>Moroccan Lamb Tagine</b>	18
Slow cooked lamb with Moroccan spices, carrots, parsnip, zucchini & chickpeas, side of couscous with dates	
<b>Brined Pork Chop</b>	17
Fork-hashed potatoes and mushroom ragout	
<b>Slow Braised Short Ribs</b>	20
Sauteed greens and macaroni & cheese	
<b>Spicy Salmon Burger</b>	12
Roasted tomato, lettuce, chipotle mayonnaise	
<b>Beef Burger</b>	10
Roasted tomato, lettuce, onion and homemade pickle	
ADDITIONAL BURGER OPTIONS (+\$.50):	
SWISS CHEESE, GOAT CHEESE, CHEDDAR CHEESE, BACON	
*ALL BURGERS SERVED ON HOMEMADE BUN WITH SALAD/SKINNY ONION RINGS/FRIES	

CHEF: OCTAVIO SIMANCAS

### From The Grill

<b>Skirt Steak</b> 8oz	16
<b>Sirloin</b> 12oz	20
<b>Ribeye</b> 12oz	22
<b>Filet Mignon</b> 8oz	23

Sauces: Green Peppercorn, Chimichurri, Herb Butters  
Choose a sauce or butter & one side dish from below

SIDES \$4 SKINNY ONION RINGS, COUSCOUS, SAUTEED GREENS, FORK HASHED POTATO, MAC & CHEESE, FINGERLING POTATOES

SIDES \$5 FRENCH BEANS, SAUTEED SPINACH, FRENCH FRIES

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

CASH AND AMEX ONLY