

# CHELSEA'S KITCHEN

2024 lunch

## STARTERS & SNACKS

<b>CHELSEAS CORN BREAD</b>	our famous GF green chile cornbread	13.
<b>GUACAMOLE &amp; CHIPS</b>	charred tomatillo salsa, all house-made	15.
<b>DEVEILED EGGS*</b>	delish, bacon optional - don't resist!	8/15.
<b>SHRIMP CEVICHE</b>	avocado, tomato, jicama, lime juice	17.
<b>CRAB TOSTADA</b>	fresh blue crab, avocado, celery root, habanero, cilantro	18.
<b>TUNA TARTARE &amp; GUACAMOLE*</b>	sashimi grade tuna, radish, soy-citrus vinaigrette	20.
<b>NACHITOS</b>	sour cream, house-made guacamole, salsa, rotisserie chicken	17.
	- add green chile 3, add short rib 10	

## SPECIAL SALADS

<b>TODAY'S SOUP</b>	soup made fresh daily for you	9.
<b>LGO CAESAR SALAD*</b>	sweet gem romaine, parmesan reggiano, hand-torn croutons	15.
<b>BRUSSELS SPROUT SALAD</b>	almonds, manchego, dried berries, bacon optional	17.
<b>SHREDDED KALE &amp; QUINOA SALAD</b>	sunflower seeds, raisins, parmesan, manchego	17.
<b>THE DEL MAR SALAD</b>	shrimp ceviche, blue crab, iceberg, avocado, olives	24.
<b>SOUP &amp; SALAD</b>	today's soup and choice of caesar, kale or brussels sprout salad	17.
	add organic chicken white or dark 8 : ora king salmon* 12	
	wild shrimp 4 each, add a cup of soup to any salad 5	

## BURGERS & SANDWICHES

	our Angus Beef burger is ground in house, all day - we recommend medium rare	
<b>CHELSEA'S CHEESEBURGER*</b>	with russian dressing, served on a bun or leaf	19.
<b>GREEN CHILE BURGER*</b>	freshly roasted green chiles, Tillamook cheddar	19.
<b>CRISPY CHICKEN SANDWICH</b>	granny smith apples, pickles, slaw, spicy aioli	18.
<b>BRANZINO SANDWICH</b>	pan-seared filet, tartar sauce, brioche bun	18.
<b>VEGETARIAN BLACK BEAN BURGER</b>	made here, vegan nut cheese, spicy	17.
	- add green chile 3	
<b>PRIME RIB FRENCH DIP*</b>	mayonnaise, beef au jus, noble baguette	27.
	- add green chile 3	

## TACO PLATTERS

	with hand pressed corn tortillas, guacamole, pico de gallo & kale slaw	
<b>ETHAN'S VEGETARIAN</b>	locally farmed vegetables, vegan nut cheese, spicy	22.
<b>SHORT RIB</b>	the original, braised & beautiful	28.
<b>BLACKENED HAWAIIAN SWORDFISH*</b>	hardwood grilled, guaranteed best in town	28.
<b>WILD JUMBO SHRIMP</b>	cilantro, lime, mesquite grilled, tobanjan	29.
<b>#1 SUSHI GRADE AHI TUNA*</b>	center cut, seared rare, tobanjan	29.
<b>RIBEYE STEAK*</b>	mesquite grilled medium rare	32.

## VERY SPECIAL

	We proudly serve Angus Beef, which is breed-specific Black Angus from the Midwest. Aged between 25 and 35 days, providing maximum flavor and tenderness.	
<b>ORGANIC CHICKEN</b>	spanish spice rub, slow roasted in the smokeyard	26.
<b>GRILLED ORA KING SALMON*</b>	sustainably raised in New Zealand	34.
<b>LGO RESERVE FILET MIGNON*</b>	hardwood grilled, finished with maitre d butter	49.

## ALL SEASON - IN SEASON

<b>FRENCH FRIES MADE-IN-HOUSE</b>	8.	<b>MAC &amp; CHEESE</b>	9.
<b>FARMERS MARKET VEGETABLES</b>	9.	<b>KALE SLAW</b>	8.

## FOR KIDS WE LOVE FOR 12 YEAR OLDS AND YOUNGER ALL 8.

<b>CHICKEN TACOS</b>	•	<b>PB&amp;J</b>	•	<b>FISH PLATE</b>	•	<b>GRILLED CHEESE</b>	•	<b>MAC'N CHEESE</b>
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\* Gluten Free or can be Modified to be Gluten Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. We please ask that anyone with Celiac's Disease or wheat allergies please use caution. Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.

\*These items contain raw or uncooked products, the state health code requires us to inform you eating raw,