

PROVISIONS

Fresh Pull-Apart Dinner Rolls (7)

with Maldon sea salt

Crispy Brussels Sprouts* (12)

apple gastrique, roasted almonds, goat cheese dipping sauce

Dixie Picnic Chicken Snack* (13)

herbs, spices, hot sauce

Baja Style Seafood Cocktail* (14)

jumbo lump crab, shrimp, scallop, and tomato

Salt and Pepper Crispy Calamari (13)

Thai dipping sauce

Voodoo Fried Rice (15)

shrimp, organic chicken, peas, gojuchang, red fresnos

Sushi Grade White Fish Ceviche* (15)

avocado, cherry tomato, roasted sweet potato, fennel, scallops

Steak Tartare* (18)

LGO Reserve beef tenderloin, egg yolk, LGO bake shop sprouted rye

SALADS

LGO Caesar (11)

sweet gem romaine, Parmesan Reggiano, hand-torn croutons / add salmon +6

Arcadian Mixed Greens Salad (11)

baby salad greens, chopped vegetable vinaigrette add shrimp +3.50 ea

Smoked Fish Salad (16)

avocado, olives, fennel, grapefruit, lemon vinaigrette

Evil Thai King Crab Salad (22)

avocado, mango, peanut, shredded lettuce, cilantro

Dungeness Crab "Wedge" Salad (23)

iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing

ROLLED SUSHI

Deluxe Spicy Tuna Roll (12)

sushi grade tuna, avocado, spicy mayo

Crunchy Shrimp Roll (13)

roasted almonds, avocado, spicy mayo, Serrano peppers

Crab & Macadamia (12)

blue crab, asparagus, Fresno chilies, shiso remoulade

Baked Yuzu Crab Roll (16)

blue crab, topped with spicy tuna and Serrano peppers, soy paper

Spicy Avocado Roll (10)

Fresno chilies, mango, cilantro, soy paper

Lobster Tobanjan (16)

jicama, mango, Fresno chilies, soy paper



TODAYS SELECTION OF FRESH FISH



Our chefs select only the best fish from around the world. Ask your server about today's Market Catch.

Includes choice of side and any of our signature sauces.

lemon caper beurre blanc ~ pommery mustard sauce ~ romesco ~ piri piri

MORE ENTRESS

Sushi Grade Ahi Tuna Burger* avocado, lettuce, homemade bun (16)

"Clark Street" Burger* LGO Reserve Angus Beef, Beechers cheddar, grilled onion, housemade steak sauce (14)

Pan Roasted PEI Mussels chorizo, white wine, grilled rustic sourdough (17)

Organic Roast Chicken crispy skin, simple, delicious, with market vegetables (21)

BBQ Pork Ribs fall off the bone tender, housemade bbq sauce, farmer's market vegetables (21)

Radio Milano Pasta Troife shrimp, housemade chicken sausage, sun-dried tomatoes, kale, almond pesto (21)

Pan Crisp French Loup de Mer* market vegetables, lemon caper buerre blanc (27)

Fresh Blue Crab Cakes* pommery mustard sauce, gojuchang spice, summer squash with romesco (32)



LGO RESERVE ANGUS STEAK



Buck & Rider proudly serves LGO Reserve Angus Beef. Our beef is breed specific Black Angus and comes from the Midwest. It is grainfed and aged between 25 and 35 days providing maximum flavor and tenderness.

Center Cut Filet Mignon*	8 oz.	(39 or 5 per oz.)
Ribeye Steak*	14 oz.	(37)
New York Strip*	12 oz.	(35)
Lobster Surf & Turf	6 oz. / 8 oz.	(45)

SIDES (7)

loaded baked potato
hand cut french fries
summer squash with romesco
farmer's market vegetables
creamy cole slaw (4)

* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness. Our lemonade contains raw egg whites. *Gluten Free! We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.