



menu

.small plates

warm spinach & mushroom salad	sautéed red onion, bacon & shaved parmesan	12
roasted beet & fennel salad	goat cheese, maple glazed walnuts & pommery mustard dressing	10
grilled figs, gorgonzola cheese & arugula salad	balsamic reduction	12
old world caesar salad	shaved parmesan & bacon	8
lobster dumplings & mushroom salad	miso chile sauce	11
seared quebec foie gras	caramelized pear & balsamic reduction	16
grilled tiger shrimp martini	red pepper feta mayo	12
beef carpaccio	olive oil, shaved parmesan	11
grilled calamari	oven dried tomatoes, black olives, capers & basil pesto	12
steamed mussels	white wine, garlic, roma tomato	12
seared prosciutto wrapped asparagus	lemon garlic aioli	12
feta cream tiger shrimp	feta, lemon & cream	21
oven roasted tomatoes & bocconcini	basil pesto	9

.large dishes

lolita's burger	bacon, white cheddar, caramelized onion & onion crisps	15
filet of beef	(10 oz) gorgonzola cream	26
seared chicken breast	stuffed with spinach & goat cheese, sour cherry demi	21
lamb shank	braised with caramelized onions, red wine, feta	20
crepelle	lemon scented crepes with feta & spinach, rose sauce	16
seared salmon	marinated in red beet juice, arugula, pine nuts & chili oil	21
baked halibut	olive, caper & tomato concasse	26
braised veal osso bucco	red wine demi reduction topped with gremolata	21

.sides

rapini	garlic, lemon & olive oil	6
feta scallop potato		5
sautéed mushrooms		5
green beans	caramelized onions & fresh tomatoes	5
charred asparagus		6
sweet potato rosemary mash		6
bok choy	garlic & olive oil	4
home-made gnocchi	caramelized onions, spinach & plum tomato sauce	13

15% service
added to
groups 6+

Aug 2010