

DINNER

starters

PEKING DUCK EGGROLLS 13

Duck & vegetables fried in a crisp Chinese wrapper
with blueberry dipping sauce

CRISPY CALAMARI 15

Lightly breaded calamari, tomato basil sauce & chipotle aioli

BEEF EMPANADAS 15

Flavorful beef wrapped in pastry, jicama slaw and dipping salsas

PRAWN & SCALLOP POT STICKERS 16

Pan-fried oriental dumplings with a ponzu dipping sauce

CRAB AND SHRIMP CAKES 14

Lump crab meat & shrimp, peppers & spices, breaded then grilled,
lemon caper aioli

AHI TUNA POKE 16

Diced Ahi tuna seasoned with soy sauce, chili oil & scallions,
seaweed salad

CALIFORNIA QUESADILLA 10

Flour tortillas griddled with Monterey Jack and cheddar cheeses,
avocado tomatillo salsa & roasted tomato poblano salsa.

Add Chicken: \$3 / Add Shrimp: \$4

soups & salads

CHEF'S SOUP OF THE DAY 7

fresh daily

FRENCH ONION SOUP 9

Classic onion soup with melted Swiss cheese

 **CHOPRA DAHL 13**

Seasoned lentils served over steamed basmati rice

LEGENDS WEDGE 10

Iceberg lettuce, cucumber, tomato and crumbled bleu cheese

TOSSED COBB SALAD 15

Chicken, bacon, egg, tomato, cucumbers, avocado and crumbled blue
cheese, served with house made ranch dressing

CAESAR SALAD 10

Romaine lettuce, creamy Caesar dressing and aged Parmesan cheese

ASIAN CHOPPED CHICKEN SALAD 16

Napa cabbage, red cabbage, cilantro chicken, carrots, snow peas,
green onions, and crispy wontons tossed in ginger sesame vinaigrette

pizzas

BBQ CHICKEN PIZZA 16

BBQ sauce, diced chicken, smoked gouda, mozzarella, red onion & fresh
cilantro

PEPPERONI PIZZA 16

Spicy pepperoni, tomato sauce and mozzarella

CHEESE PIZZA 12

Mozzarella and tomato sauce topped with fresh basil & parmesan cheese

sandwiches


TURKEY BURGER 16

Grilled onions, mushrooms and Gruyere cheese, lettuce, tomato and onion garnish

LA COSTA BURGER 18

Char grilled burger topped with mushrooms, bacon, grilled onions
& a choice of Gruyere, cheddar or Monterey Jack cheese

plates

 **RAINBOW RISOTTO 18**


Creamy Arborio rice made with parmesan cheese, vegetable stock and
a mix of arugula, spinach, celery, carrots, shallots, white beans and fresh
chopped herbs. Finished with balsamic vinegar and tamari

CLAM AND SHRIMP PENNE PASTA 29

Fresh penne with sautéed rock shrimp, Manila clams, oregano, basil, spinach,
roasted tomatoes and mascarpone cheese

 **MEDITERRANEAN PASTA 18**

Fresh pasta tossed with leeks, artichokes, asparagus, green beans, tomatoes,
red Swiss chard, kalamata olives and fresh herbs. Finished with
extra virgin olive oil and balsamic vinegar

 **CHOPRA STIR FRY 18**

Napa cabbage, broccolini, snow peas, carrots and sesame ginger sauce
on steamed basmati rice

GRILLED AHI 27

Soy ginger glazed, grilled rare, served with Asian stir fry vegetables,
ponzu sauce & steamed rice

GRILLED SALMON 27

Grilled salmon filet with tomato horseradish mashed potato and
a spinach mushroom ragout

SEARED SEA BASS 28

Pan seared sea bass with creamy black olive risotto and lemon thyme sauce

ROASTED GARLIC & ROSEMARY FREE RANGE CHICKEN 25

Half chicken with roasted garlic mashed potatoes,
and natural herb pan jus

JACK DANIELS® BBQ BABY BACK RIBS 28

Baby back ribs slowly smoked with Jack Daniels® wood chips and finished with
a tangy BBQ sauce. Served with cole slaw and sweet potato fries

"POT ROAST" 27

Slow braised boneless beef in vegetables, herbs and red wine,
served with mashed potatoes

12 OUNCE NEW YORK STEAK 40

Grilled center cut New York Strip steak, vegetables & garlic mashed potatoes

8 OUNCE FILET OF BEEF 40

The leanest and tender of all beef cuts, vegetables & garlic mashed potatoes

