

Wine List

White

WAYNE GRETZKY PINOT GRIGIO
NIAGARA
\$13 | \$38

LILLY SPARKLING
NIAGARA
\$39

STONELEIGH SAUVIGNON BLANC
NEW ZEALAND
\$42

MARGARETT'S CHARDONNAY
CALIFORNIA
\$50

Red

CENTOANELI MONTEPULCIANO
ITALY
\$13 | \$38

MONTES DEL ANFORAS
PORTUGAL
\$36

VERADERE NEGRE
SPAIN
\$38

LIBERTY SCHOOL CAB SAUV
CALIFORNIA
\$50

STONELEIGH PINOT NOIR
NEW ZEALAND
\$50

CASTELLODI MELETO CHIANTI
ITALY
\$54

First Course

CHILLED OYSTERS & SHRIMP

Salad

LAMA'S MIXED GREENS
WHITE BALSAMIC VINAIGRETTE

Chowder

OUR SIGNATURE CREAMY
SEAFOOD CHOWDER

Main Course

DOUBLE SMOKED PORK CHOP
CHERRY BBQ GLAZE
VEG & FINGERLING POTATOES

-OR-

SEARED BEEF TENDERLOIN
LOBSTER, SHRIMP & SCALLOP
PEPPERCORN CREAM SAUCE
PRESERVED LEMON MASHED
POTATOES

-OR-

BAKED SALMON FILET
WILD MUSHROOM & BARLEY
SUMMER RISOTTO

-OR-

PROSCIUTTO WRAPPED
COD LOIN

CHARDONNAY BUTTER
SEASONAL VEG

-OR-

SEAFOOD PESCATORE
LINGUINE MARINARA

-OR-

WARM BLACK BEAN & SWEET
POTATO

RICE BOWL
(VEGETARIAN)

DESSERT

LAMA CHOCOLATE CAKE
SALTED CARAMEL SAUCE