

# Latitude

Kitchen & Bar

## Eat a Little

<b>PENN COVE MANILA CLAMS</b> Butter, white wine, garlic and thyme Grilled garlic bread	14.90	<b>STEAK BITES</b> <sup>GF DF</sup> Wagyu steak, green onions, soy, ginger and sesame seeds	10.90
<b>CALAMARI</b> Deep fried rings and tentacles Coleslaw and garlic aioli	13.90	<b>AVOCADO FRIES</b> <sup>V</sup> Avocado wedges, spicy Sriracha ranch batter and Panko bread crumbs Chipotle aioli	12.50
<b>BACON WRAPPED PRAWNS</b> <sup>GF DF</sup> 5 deep fried hickory-smoked bacon wrapped prawns. Sambal honey sauce	13.90	<b>HALIBUT TACOS</b> Grilled halibut, shredded cabbage, Baja sauce and Pico de Gallo Flour or corn tortillas	14.90
<b>EDAMAME</b> <sup>GF V</sup> Whole soy bean pods, olive oil, garlic, butter, tangy citrus shoyu and pink Himalayan sea salt	10.90	<b>AHI TACOS</b> * Sashimi grade Ahi seared rare, Thai slaw, carrot, radish and sweet Wasabi vinaigrette Flour or corn tortillas	14.90
<b>SALMON TACOS</b> <sup>DF</sup> Salmon, shredded cabbage, Baja sauce and Pico de Gallo Flour or corn tortillas	14.90	<b>CILANTRO LIME TACOS</b> Marinated prime steak, Pico de Gallo and cilantro creme fraiche Flour or corn tortillas	13.90

Locally owned and operated, from our family to yours. We source the best products possible for each season, buying quality meats, dairy, fresh seafood and local vegetables. Fresh is best!

## Soups & Salads

<b>THAI CHICKEN SALAD</b> <sup>GF</sup> Grilled chicken, organic greens, shredded cabbage, red onion, red bell pepper, Vermicelli noodles, peanuts and cilantro Thai vinaigrette	15.90	<b>BEET + GRAPEFRUIT SALAD</b> <sup>GF V</sup> Beets, kale, grapefruit, Goat cheese, red onion and beet vinaigrette	13.90
<b>MIXED GREEN SALAD</b> <sup>V</sup> Mixed greens, cucumbers, radish, carrots, tomatoes, croutons and 3 cheese blend	11.90	<b>SEARED AHI SALAD</b> * <sup>GF DF</sup> Sashimi grade Ahi seared rare, sesame seeds, mixed greens, wakame & diakon root Wasabi vinaigrette	17.90
<b>LATITUDE CLAM CHOWDER</b> Creamy New England style chowder. Bacon, clams, herbs, celery, onions, and potatoes CUP 5.90   BOWL 8.90		<b>CAESAR SALAD</b> Roma crunch lettuce, garlic herbed croutons and grated Parmesan blend 🌿 Add Anchovies	11.90 2.00
<b>SOUP OF THE DAY</b> CUP 5.90   BOWL 8.90			

🌿 Extra side of dressing	0.75
Add grilled chicken, steak, salmon, or prawns	6.00
Add sashimi grade Ahi tuna	10.00

GF=Gluten Free    DF=Dairy Free    V=Vegetarian

\* Consumer Warning - Some items are served raw, or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

18% gratuity added to parties of 8 or more guests.

# Latitude

Kitchen & Bar

## Eat a Lot

<p><b>BAKED MANICOTTI</b> 17.90 Dungeness crab, scallops, prawns, red bell pepper, corn, red onion, cheddar + herb + cream cheese, eggplant puree and basil creme fraiche</p> <p><b>MEDITERRANEAN GNOCCHI</b> <sup>DF V</sup> 13.90 Potato gnocchi, peppers, onions, broccolini, sundried tomatoes, fennel, Kalamata olives, Feta cheese and Tzatziki sauce</p> <p><b>CRAB RAVIOLI</b> 24.90 Dungeness crab, Asiago cream sauce, red pepper remoulade and basil crème fraiche Grilled garlic bread</p> <p><b>BUTTERNUT SQUASH RISOTTO</b> <sup>GF V</sup> 17.90 Roasted butternut squash, asparagus, roasted pumpkin seeds, shallots, 3 cheese blend and fried sage leaves.</p> <p><b>SEAFOOD CHIMICHANGA</b> 23.90 Dungeness crab, scallops, prawns, red bell pepper, corn, red onion, Cheddar + herb + cream cheeses in a crispy fried tomato basil tortilla. Baja sauce, Chipotle aioli and cilantro crème fraiche Mixed green salad</p> <p><b>SIRLOIN STEAK</b> 19.90 6oz Baseball Sirloin, garlic + 3 cheese mashed potatoes, demi glace and seasonal vegetables</p>	<p><b>BROWN RICE + QUINOA BOWL</b> <sup>GF DF</sup> 13.90 Red bell pepper, kimchi, egg, edamame, onion, avocado, carrot, soy, sesame oil, sesame seeds and radish</p> <p><b>CAJUN MAC &amp; CHEESE</b> 23.90 Prawns, Dungeness crab, crawfish, Andouille sausage, onion, garlic, red bell peppers, cajun cheese sauce, Cavatappi pasta, Panko crumbs and green onions Grilled garlic bread</p> <p><b>LINGUINI</b> <sup>V</sup> 13.90 Your choice of the following: Basil, garlic, pesto sauce, 3 cheese garlic Alfredo or White wine sauce with seasonal vegetables, Grilled garlic bread</p> <p><b>FISH &amp; CHIPS</b> 2 pieces of beer battered deep fried Pacific halibut or cod and house-cut fries Dill-caper tartar sauce HALIBUT 14.90   COD 13.90 🌿 Extra piece Halibut 7.00   Cod 6.00</p> <p><b>YAKISOBA STIR FRY</b> <sup>DF</sup> 13.90 Chinese Yakisoba noodles, red bell pepper, broccolini, bok choy, asparagus, yellow onion, cilantro, citrus shoyu, garlic and ginger</p>
---	--

## Burgers & Sandwiches

<p><b>AMERICAN KOBE BURGER</b> * 15.90 1/2 lb. patty, grilled onions, arugula, tomato and Swiss cheese Grilled Telera roll</p> <p><b>PRIME RIB PHILLY AU JUS</b> * 15.90 Sliced prime rib, grilled onions, red bell peppers and Provolone cheese Grilled Telera roll</p> <p><b>LOFT BURGER</b> * 12.90 Red onion, lettuce, tomato, dill pickle wedge and mayo Grilled Pretzel bun</p> <p>🌿 Add cheese, grilled onions, jalapeños or mushrooms. 1.00 🌿 Avocado, bacon, or deep fried jalapeños. 2.00</p> <p><b>SOUTHWEST CHICKEN WRAP</b> 12.50 Chicken, black beans, mixed greens, Pico de Gallo, cheddar cheese, tomato basil tortilla, Chipotle aioli</p>	<p><b>DIABLO BURGER</b> * 15.90 Beer battered deep fried jalapeños, Pepper Jack cheese, lettuce, tomato and Ghost chili diablo sauce Grilled Pretzel bun</p> <p><b>SOUTHWEST BEAN BURGER</b> 13.90 Panko crumbs, black beans, mushrooms, red bell pepper, corn, red onion and egg patty, Pepper Jack cheese, Pico de Gallo, lettuce, tomato and Chipotle aioli Grilled Brioche bun</p> <p><b>SMOKED SALMON CAESAR WRAP</b> 12.90 Smoked salmon, Roma crunch lettuce, grated Parmesan blend, tomato basil wrap, Caesar dressing</p> <p><b>CHICKEN AVOCADO MELT</b> 15.90 Roasted, seasoned breast of chicken, Hickory smoked bacon, avocado, Provolone cheese and Chipotle aioli Grilled Sourdough bread</p>
---	---

🌿 All burgers & sandwiches come with fries.  
Upgrade to sweet potato fries, Caesar or green salad, chargrilled zucchini drizzled with balsamic or coconut purple sticky rice 3.00  
Garlic Parmesan fries with Truffle oil 4.00

🌿 Extra side of sauce 0.75