

LOCAL *Montecito*

Dinner Menu

Cold Bar

Jumbo Shrimp Cocktail	24
Marie Rose sauce, cocktail sauce, lemon (gf)	
Oysters on the Half Shell	24/46
See server for selection of the day (gf)	
Ahi Crudo	24
Salsa macha, avocado, cilantro (gf)	
Yellowtail Crudo	24
Charred pineapple broth, fresno chile	

Appetizers

Burrata	20
Sicilian caponatina, capers, basil, olive oil, crostinis <i>(Gluten free bread available upon request)</i>	
Korean Maple Glazed Chicken Wings	16
Sesame crunch, pickled scallion ranch (gf)	
Blistered Shishitos	12
Citrus ginger aioli, toasted sesame, dried shrimp (gf)	
Montecito Potato Skins	15
Pickled scallion ranch, bacon, chive, smoked gouda (gf)	
Flatbread Pizza	20
Fresh mozzarella, sungold tomatoes, shallot, chili flake	
Lamb Sliders	18
Lamb meatball, whipped goat cheese, b&b pickles	

Soups & Salads

Green Gazpacho	12
Cucumber, galia melon, avocado, Marcona almonds, feta <i>add shrimp +4</i>	
Seafood Chowder	15
Chive, bacon (gf)	
Red Gem Caesar	18
Chopped red gem lettuce, red onion, fried leeks, garlic croutons, Caesar dressing, parmesan	
Citrus Beet Salad	19
Whipped ricotta, watercress, toasted hazelnuts, mint, orange, ninja radish (gf)	
The Louie	28
Chopped butter leaf lettuce, jumbo shrimp, avocado, bacon, sieved egg, cherry tomatoes, Louie dressing (gf)	
House Salad	12
Mixed greens, cucumber, tomato, red onion, ricotta salata, sherry vin (gf)	
<i>(add protein to any salad)</i>	
<i>\$10 / \$11 / \$19 / \$22</i>	
<i>Chicken / Shrimp / Salmon / Steak</i>	

Mains

Pan Seared Salmon	Red coconut curry broth, sauteed vegetables, fried leeks, basil, black Jasmin rice (gf)	36
White Seabass	Yuzu beurre blanc, black garlic shoyu, maitake mushrooms, pole beans	44
Seared Blue Prawns	Whole prawns, calabrian chili glaze, roman gnocchi	34
Cast Iron Hanger Steak	Prime steak, red pepper potato hash, avocado chimichurri (gf)	39
Creekstone Prime Ribeye	35-ounce bone-in ribeye, truffle butter, chive (gf)	145
Jerk-Spiced Half Chicken	Black beans, rice, mango salsa, mojo sauce	36
Handmade Pasta	Handmade rigatoni, fennel sausage, broccoli rabe, parmigiano reggiano	24
LOCAL Burger	8-ounce short rib/brisket patty, cheddar, Swiss, fun sauce, caramelized onions, house made pickles; served with French fries or side salad <i>*vegan patty available</i>	27

Sides

Sauteed Vegetables	10	XO Brussels Sprouts	14	Baked Mac & Cheese	15
Mixed vegetables (v, gf)		Housemade XO sauce, maple lime gastrique, cilantro (gf)		Asiago, provolone, fontina, parmesan, white cheddar	
Smashed Potato Hash	14	Roasted Carrots	14	French Fries	8
Pee wee potatoes, garlic confit, red bell pepper (gf)		Harissa yogurt, spiced cashews, honey (gf)		Served with ketchup and LOCAL aioli (v, gf) <i>*cajun style upon request</i>	

Executive Chef Adam Sanacore

22% gratuity will be added to parties of 6 or more