

LOCAL *Montecito*

Fall 2022

Dinner Menu

Cold Bar

Jumbo Shrimp Cocktail Marie Rose sauce, cocktail sauce, lemon (gf)	24
Oysters on the Half Shell See server for selection of the day (gf)	24/46
Ahi Crudo Salsa macha, avocado, cilantro (gf)	24
Salmon Gravlax Beet cured salmon belly, dill, cucumber, caper (gf)	24

Appetizers

Burrata Sicilian caponatina, capers, basil, olive oil, crostinis <i>(Gluten free bread available upon request)</i>	20
Korean Maple Glazed Chicken Wings Sesame crunch, pickled scallion ranch (gf) <i>(\$2 of every order will be donated to SB Food Bank)</i>	17
Montecito Potato Skins Pickled scallion ranch, bacon, chive, smoked gouda (gf)	16
Flatbread Pizza Fresh mozzarella, sungold tomatoes, rosemary, chili flake	20
Peking Duck Tacos Pickled vegetables, hoison sauce, flour tortillas	24

Soups & Salads

Butternut Squash Roasted butternut squash, salsa macha, queso fresco (gf)	14
Seafood Chowder Chive, bacon (gf)	15
Red Gem Caesar Chopped red gem lettuce, red onion, fried leeks, garlic croutons, parmesan	18
Citrus Beet Salad Whipped ricotta, watercress, toasted hazelnuts, mint, orange, ninja radish (gf)	19
The Louie Chopped lettuce, jumbo shrimp, avocado, bacon, sieved egg, cherry tomatoes, Louie dressing (gf)	28
House Salad Mixed greens, cucumber, tomato, red onion, ricotta salata, sherry vin (gf)	12

(add protein to any salad)

\$10 / \$11 / \$19 / \$22

Chicken / Shrimp / 6oz Salmon / 8oz Steak

Mains

Braised Short Rib	Spiced lentils, chicory salad, sage honey glaze (gf)	55
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 (gf)	44
Seared Blue Prawns	Whole prawns, calabrian chili glaze, roman gnocchi	38
Cast Iron Hanger Steak	Prime steak, red pepper potato hash, rosemary chimichurri (gf)	39
Blackened Fish Tacos	Santa Barbara rockfish, baja crema, avocado, pico de gallo (gf)	28
Jerk-Spiced Half Chicken	Black beans, rice, mango salsa, mojo sauce (gf)	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

French Fries Served with ketchup and LOCAL aioli (v,gf) <i>*cajun style upon request</i>	8	XO Brussels Sprouts Housemade XO sauce, maple lime gastrique, cilantro (gf)	14	Baked Mac & Cheese Asiago, provolone, fontina, parmesan, white cheddar	15
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Executive Chef Adam Sanacore

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

Please inform your server of any allergies or dietary restrictions