

# LOCAL *Montecito*

Winter 2022

## 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)	

### Appetizers

Burrata	20
Sicilian caponatina, capers, basil, olive oil, crostinis	
<i>(Gluten free bread available upon request)</i>	
Korean Maple Glazed Chicken Wings	17
Sesame crunch, pickled scallion ranch (gf)	
<i>(\$2 of every order will be donated to SB Food Bank)</i>	
Montecito Potato Skins	16
Pickled scallion ranch, bacon, chive, smoked gouda (gf)	
Flatbread Pizza	20
Fresh mozzarella, sungold tomatoes, rosemary, chili flake	
Wagyu Carpaccio	30
3oz wagyu beef, horseradish aioli, fried capers	
Sweet & Sour Pork Belly	18
Sweet and sour gastrique, puffed rice	

### Soups & Salads

Butternut Squash	14
Roasted butternut squash, salsa macha, queso fresco (gf)	
Seafood Chowder	15
Chive, bacon (gf)	
Red Gem Caesar	18
Chopped red gem lettuce, red onion, fried leeks, garlic croutons, parmesan	
Citrus Beet Salad	19
Whipped ricotta, watercress, toasted hazelnuts, mint, orange, ninja radish (gf)	
The Louie	28
Chopped 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 / 6oz Salmon / 8oz Steak</i>	

### Mains

Braised Short Rib	Parmesan pomme puree, mushroom ragu (gf)	55
Pan Seared Salmon	Red coconut curry broth, sauteed vegetables, fried leeks, basil, black Jasmin rice (gf)	36
Branzino	Yuzu beurre blanc, black garlic shoyu, maitake mushrooms, pole beans (gf)	44
8oz Filet Mignon	Parsnip puree, rainbow cauliflower, peppercorn sauce (gf)	58
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 Fried 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	8	XO Brussels Sprouts	14	Baked Mac & Cheese	15
Served with ketchup and LOCAL aioli (v,gf)		Housemade XO sauce, maple lime gastrique, cilantro (gf)		Asiago, provolone, fontina, parmesan, white cheddar	
<i>*cajun style upon request</i>					

*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*