

# LON's

## Starters

**lobster tempura** | pickled red onion, shishito peppers, aji-amarillo aioli 24

**\*Himalayan salt seared ahi tuna** | yuzu-soy sauce, togarashi cracker, cilantro, pickled onion 19

**sizzling house bacon** | house pepper bacon, aged sherry vinegar, maple syrup, Noble bread 18

### tortilla soup

chicken, avocado, tortilla strips, cilantro 10

**hermosa salad** | local greens, Crow's Dairy goat cheese, apples, pecans, pomegranate vinaigrette 11

**baby gem lettuce** | house pancetta, pickled onions, heirloom cherry tomatoes, Rovey blue cheese dressing 11

## Entrées

### \*smoked Sonoma valley duck breast

crisp duck brik, garden succotash, wheat berries, cherry jus 38

**\*Scottish salmon** | fennel, baby bok choy, charred tomatoes, pickled peppers, tomato broth 32

**\*pecan smoked filet mignon** | truffle spinach fondue, crisp potato cake, cippolini onion, red wine demi 44

**braised beef short ribs** | smoked tomato chutney, semolina gnocchi, local mushrooms, crispy onions 36

### seared dayboat scallops

mushroom-truffle risotto, lemon-parsley emulsion, fennel pollen 36

## Sides For Sharing

**green beans** 9  
garlic, feta, pepper flakes

**caramelized brussels sprouts** 9  
bacon, mesquite butter

**crème fraîche mashed potatoes** 9

**truffle mac 'n' cheese** 13  
Sonoran Pasta Co. trottola pasta  
truffle goat cheese

**parmesan truffle fries** 9  
truffle dipping sauce

**blistered shishito peppers** 9  
lime salt

## Taste of Summer \$49

### Starters

**marinated local heirloom tomatoes** 14  
Noble bread, baby greens, cheese curds, balsamic & herb oil

**watermelon gazpacho** 15  
shrimp, cucumber, mint, lime olive oil

**tempura squash blossoms** 16  
crab & cheese stuffed, shaved fennel, citrus, Chimayo mayo

### Entrée

**pan seared Alaskan halibut** 44  
sugar snap peas, local mushrooms, crisp marble potatoes, onion vinaigrette

**dry-aged Duroc pork chop** 39  
corn & cheddar polenta, roasted summer squash, grilled pineapple, barbacoa sauce

**Mary's chicken** 33  
AZ cheddar mashed potatoes, turnip, green beans, roasted chicken jus

### Dessert

**ricotta cheesecake** 11  
marinated strawberries, rhubarb, coconut

**stone fruit crostata** 11  
honey-buttermilk gelato

## Wood Fired

**\*20 oz Bone-In Angus Ribeye** 59

**6 oz Tristan lobster tail**  
served with asparagus, butter & lemon 50

### add ons

sautéed shrimp (4) 13

seared sea scallop (3) 14

Crab "Oscar"

asparagus, Chimayo hollandaise 25

foie gras butter 8

peppercorn sauce 3

house steak sauce 3