

LON's

Starters

***HIMALAYAN SALT SEARED AHI TUNA 19**
yuzu-soy sauce, togarashi cracker, cilantro, pickled onion

SIZZLING HOUSE BACON (GF) 18
house pepper bacon, aged sherry vinegar, maple syrup,
Noble bread

LOBSTER TEMPURA 24
shishito pepper, red onion, aji-amarillo aioli

TORTILLA SOUP (GF) 10
chicken, avocado, tortilla strips, cilantro

HERMOSA SALAD (GF, V) 11
local greens, Crow's Dairy goat cheese, apples, pecans,
pomegranate vinaigrette

BABY GEM SALAD (GF) 11
house pancetta, pickled onions, heirloom tomatoes,
smoked blue cheese

Entrées

PAN SEARED ALASKAN HALIBUT (GF) 44
sugar snap peas, local mushrooms,
crisp marble potatoes, scallion vinaigrette

DRY-AGED DUROC PORK CHOP 39
corn + cheddar polenta, roasted summer vegetables,
barbacoa sauce

***WOOD FIRED FILET MIGNON (GF) 44**
spinach fondue, crisp potato cake, cippolini onion,
red wine demi

BRAISED BEEF SHORT RIBS (GF) 36
whipped celery root, local mushrooms, green beans,
roasted garlic jus

***SEARED DAY BOAT SCALLOPS (GF) 37**
asparagus risotto, citrus-herb emulsion,
roasted heirloom tomatoes

Taste of Summer \$49

STARTERS

**MARINATED LOCAL HEIRLOOM
TOMATOES (V) 14**

Noble toast baby greens, cheese curds,
citrus balsamic, herb oil

TEMPURA SQUASH BLOSSOM 16
crab + cheese stuffed, shaved fennel, citrus,
Chimayo mayo

ENTRÉE

***SCOTTISH SALMON (GF) 32**
fennel, baby bok choy, charred tomatoes,
pickled peppers, tomato broth

HERITAGE CHICKEN (GF) 33
AZ cheddar whipped potatoes, turnip,
green beans, roasted chicken jus

DESSERT

RICOTTA CHEESECAKE (GF, V) 11
marinated strawberries, rhubarb, coconut

STONE FRUIT CROSTATA (V) 11
honey-buttermilk gelato

Wood Fired

***20 OZ BONE-IN BLACK ANGUS RIBEYE
(GF) 59**

6 OZ TRISTAN LOBSTER TAIL (GF) 50
served with asparagus, butter, lemon

ADD ONS

SAUTÉED SHRIMP (4) (GF) 13

***SEARED SEA SCALLOPS (3) (GF) 14**

CRAB "OSCAR" (GF) 25
asparagus, Chimayo hollandaise

FOIE GRAS BUTTER (GF) 8

PEPPERCORN STEAK SAUCE (GF) 3

HOUSE STEAK SAUCE (GF) 3

Sides For Sharing

GREEN BEANS (GF, V) 9
smoked garlic, chile oil

**CHARRED BRUSSELS SPROUTS
(GF) 9**
bacon, mesquite butter

**CRÈME FRAÎCHE MASHED
POTATOES (GF, V) 9**

LON'S MAC N' CHEESE (V) 13
cavatelli, aged cheddar, gruyere,
Parmesan

PARMESAN TRUFFLE FRIES (V) 9
truffle-goat cheese dipping sauce

SHISHITO PEPPERS (GF, V) 9
malted caramel, black pepper feta