



MAINS

Joyce Farms Roasted Chicken Breast * GF
summer potato salad/caramelized carrots 29

Crispy Duck Breast * GF
Michigan cherries/mascarpone-theme polenta/
smoked mushrooms 38

Lamb Chops * GF
jerk rubbed/sweet potato/pineapple/jalapeno-mint jam 44

Double Bone Pork Chop * GF
center cut loin chop/bourbon apples/confit cabbage 41

Lab Burger * MGF
certified Piedmontese beef/shallot jam/candied
bacon/Tillamook cheddar/truffle mayo 18

Ora King Salmon * GF
spicy cucumbers/forbidden rice/
truffle crème fraiche/ossetra caviar 46

Sea Scallops * GF
sweet corn and candied bacon risotto/
shaved asparagus slaw 45

Idaho River Sturgeon *GF
baby Yukon gold potatoes/chanterelles/
summer spinach/yuzu butter 48

Certified Piedmontese Beef * GF

8oz Filet 68

Brazilian Flank Steak
cowboy seasoned/chimichurri finished 29

Surf on Turf
grilled hanger steak/crab and spinach topped 33

Morgan Ranch Wagyu Beef * GF

16oz Ribeye 65

12oz N.Y. Strip 59

Steak Additions

2 oz seared foie gras 16

truffled onions 6

Pointe Reyes bleu cheese 8

roasted mushroom 8

All steaks finished with lab's umami butter

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

GF – Gluten Free
MGF – Modified Gluten Free

The LAB politely declines any other modifications or substitutions to
our menu. Our Chef will be happy to accommodate vegan or
vegetarian needs.

STARTERS

Everything Spiced Soft Rolls
wagyu tallow candle 8

Charcuterie Plate * MGF
chef's selection/rotates often 21

Roasted Bone Marrow * MGF
gremolata/charred lemon/French bread 19

Tomato Gazpacho * GF
heirloom tomatoes/poached rock shrimp/avocado 13

Parmesan Churros
local honey/thyme/pears 13

Lab Crab Cakes *
signature recipe/celery root slaw/remoulade 13

SHAREABLES

Crispy Brussels Sprouts * GF
candied bacon/creamy caesar/
shaved parm/lemon zest 12

Creamed Spinach GF
parmesan/nutmeg/cognac 13

Crab Mac *
cavatappi/four cheese fondue/lump crab 19

Potato Barrels GF
four cheese fondue/chives 12

SALADS

House-Made Burrata * GF
koji roasted asparagus/prosciutto/citrus zest 17

Heirloom Tomato Salad MGF
arugula/feta/charred bread/oregano vinaigrette 18