



DINNER MENU

5pm to 12am

At LALA, We offer an American Craft Menu with a French Touch and Mediterranean Inspiration. All of our Dishes are Prepared in-House and Made to Order using only High-Quality, Fresh Ingredients.

OUR BOARDS

BUILD YOUR BOARD

PICK 3 28 - PICK 5 42 - PICK 7 55

Served with Cornichons, Dijon Mustard, Onion Jam, Red Grapes, Seasonal Berries, House Blend Nuts and Half Baguette | Extra Half Baguette +3
Add Carrots and Celery +3

MEAT

Soppressata Salami
Prosciutto Di Parma
Spanish Chorizo
Parisian Ham

CHEESE

Vintage Cheddar, 2 Years, Cow, UK
Brie, Cow, France
Burrata, Cow, Italy
Provolone Caciocavallo, Cow, Italy
Montchevre, Goat, France
Manchego, Sheep, Spain
18 Month Aged Gouda, Cow, Holland
Parmesan, Cow, Wisconsin

VEGGIE VE V

Marinated Mushrooms
Marinated Artichokes
Marinated Tomatoes
Hummus
Bruschetta

SEACUTERIE BOARD* 34

Smoked Salmon with Capers, Red Onions and Creme Fraiche, Smoked Fish Dip, Shrimp Cocktail, Tuna Sashimi with Tamari Sauce, Served with Half Baguette

BRUSCHETTA CROSTINI 12 VE

Diced Tomatoes, Mixed with Fresh Garlic, Evoo & Basil, Topped with Balsamic Glaze & Parmesan

SOUPS

FRENCH ONION SOUP 12

Caramelized Onions, Rich Savory Broth, Melted Swiss Cheese & Toasted Crostini

LOBSTER BISQUE 13

Creamy Lobster Bisque, Herbs and Lobster Meat.

APPETIZERS & SHAREABLES

FRIED CALAMARI 17

Hand Breaded and Fried Squid Rings tossed with Pepperoncini and Fresno Peppers. Served with Garlic Aioli and Grilled Lemon Aioli

LALA'S MEATBALLS 15

Three Meatballs «Beef, Pork». Served on Ricotta Cheese and Topped with Marinara Sauce

SMOKED SALMON PLATE 19

Served with Capers, Red Onions, Creme Fraiche & Crostini

BLACK TRUFFLE

MAC' N' CHEESE 17 VE

Cavatappi Pasta, LALA's Gourmet Cheese Sauce, Shaved Black Truffle, Breadcrumbs

CHARRED SPANISH

OCTOPUS 22 GF

Grilled Octopus, Potatas Bravas, Calabrian Chiles, Charred Scallions, Saffron Aioli, Pickled Shallots

ROASTED RATATOUILLE & GOAT CHEESE TOAST 17 VE

Grilled Zucchini, Yellow Squash, Roasted Red and Yellow Bell Peppers, Tomatoes, And Red Onions. Served on a Baguette with a Montchevre Spread

TUNA CRUDO* 19 GF

Yellowfin Tuna, Avocado, Marinated Cucumbers, Mango Jalapeños & Tamari Sauce

LALA'S FRIES 9 VE GF

Bistro French Fries, Rosemary and Sea Salt, Served with Garlic Aioli

CHICKEN STRIPS 14

Fresh Hand Breaded Chicken Strips. Served with House Made Blue Cheese, Ranch or Honey Moustard

SHRIMP COCKTAIL 14 GF

Eight Shrimp Served with Lemon Wedge and Cocktail Sauce

WINGS

LALA'S FLAMIN WINGS GF

Jumbo, Fresh & Never Frozen Wings. Deep Fried Then Flame Broiled to Give Them our Unique LALA Flavor. Served with Your Choice of House Made Signature Sauce, Blue Cheese or Ranch, Carrots & Celery Extra Carrots & Celery +3, Extra Sauce +1.5

5 WINGS 12 - 10 WINGS 19- 20 WINGS 37

One Flavor per Order

Mild Buffalo	Blackened	BBQ
Medium Buffalo	Lemon Pepper	Sweet Thai Chili
Hot Buffalo	Creamy Garlic Parmesan	Bourbon



VEGAN



VEGETARIAN



GLUTEN FREE OPTION

A mandatory 20% automatic gratuity is added to the food and beverage tab for all private karaoke room parties and parties of 8 or more to compensate our service team.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FRANCY TOUCH ENTRÉES

BABY BACK RIBS

Half Rack 22 | Full Rack 37 
Beautifully Tender, Fall-off-the-Bone
Baby Back Pork Ribs with LALA's
Signature Tangy BBQ Sauce, White
Cheddar Popcorn, and Scallions.
Your Choice of One Side.

WILD MUSHROOM RISOTTO 18

Creamy Risotto with a Medley of
Wild Mushrooms. Add Grilled Chicken
+8, Grilled Shrimp +8, Grilled Octopus
+10, Grilled 7 oz Grouper +14,
Grilled 4 oz Hanger Steak +12

GRILLED STEAK & FRIES

«STEAK FRITES» 34 
Sea Salt-Grilled 8 oz Hanger Steak
Served with LALA's Fries. Choice of Au
Poivre or Dijon Mustard with
Caramelized Onions.

GROUPE PROVENÇAL 32

Pan-Seared Grouper, Served with
Roasted Ratatouille & Jasmine Rice,
Romesco Sauce

GRILLED PETIT FILET MIGNON 42

6oz Grilled Filet & your Choice of Two
Sides. Choose one Sauce: Au Poivre or
Dijon Mustard with Caramelized Onions.

ROASTED CHICKEN & FRIES 26

Classic French Poulet Frites au jus.
Roasted Skin-on Airline Chicken Breast.
Served with LALA's Fries.
Sauce: Au Poivre or Dijon Mustard with
Caramelized Onions

BRAISED BOURGUIGNON

SHORT RIB 42
Bone-in Short Rib Braised Slowly with
Pinot Noir, Bacon, Carrots, Onions,
Mushrooms, & Red Potatoes.
Served with Baguette.

DUCK LEG CONFIT 34

Traditional Slow-Cooked Duck Leg
Confit Served with Roasted Fingerling
Potatoes and Grilled Asparagus,
Finished with a Classic Orange
Bigarade Sauce.

CHICKEN PARMESAN 24

Breaded Chicken Breast over
Linguine, Topped with House Made
Marinara, Mozzarella & Parmesan

MEDITERRANEAN PASTA 16

Pappardelle Tossed with Artichoke
Hearts, Roasted Tomatoes, Kalamata
Olives, Feta, Arugula, Extra Virgin Olive
Oil. Add Grilled Chicken +8,
Grilled Shrimp +8, Grilled Octopus
+10, Grilled 7 oz Grouper +14,
Grilled 4 oz Hanger Steak +12

DUCK LINGUINE 29

Duck Confit Tossed with Mushroom
Port Wine Sauce Over Linguine,
Finished with Shaved Parmesan.

SHRIMP SCAMPI 22

Sautéed Shrimp and Linguine Tossed
in a Garlic-Shallot, White Wine, and
Lemon Butter Sauce, finished with
Parmesan, Basil, and Parsley.

BURGERS & SANDWICHES

Our Burgers come on a Brioche Bun. Served with a Side of LALA's
Fries, or a House Salad or Caesar Salad. Enhance your Side :
Ratatouille +2, Brussel Sprouts +3, Mac'n'Cheese +3.
Add Bacon +3 | Double Patty Stack +7

LALA'S TRUFFLE AIOLI BURGER 19

1/2 lb Wagyu Patty, Crispy Shallots,
Black Truffle Aioli, Swiss Cheese,
Tomatoes, Butter Lettuce

FRENCHY BURGER 18

1/2 lb Wagyu Patty, Melted Brie
Cheese, Fig Jam, Sun-Dried
Tomatoes, Frisée Lettuce.

AMERICAN BURGER 18

1/2 lb Wagyu Patty, American
Cheese, Lettuce, Tomatoes, Red
Onions, House Pickles, Dijonnaise.

SMASH BURGER 18

Double Angus Smash Patties, Potato
Bun, American Cheese, Pickles,
Caramelized Onions, Dijonnaise.

IMPOSSIBLE BURGER 19

Pepperoncini, House Pickles,
Vegan Cheddar Cheese,
Butter Lettuce, Tomatoes, Red
Onions & Sriracha

ITALIAN CHICKEN BURGER 18

Grilled Chicken, Mozzarella
Cheese, Arugula, Balsamic
Glaze, Sundried Tomatoes,
Crispy Onions, Marinated Bell
Peppers, Pesto

GROUPE SANDWICH 22

Grouper Your Way: Grilled or
Blackened, Brioche Bun, Butter
Lettuce, Tomatoes, Pickled
Red Onions, Remoulade

SIDES

FRENCH FRIES 9

MAC' N' CHEESE 12

ROASTED RATATOUILLE 10

CRISPY BRUSSELS SPROUTS 12

Bacon, Balsamic, Capers

PARMESAN GRILLED ASPARAGUS 10

ROASTED FINGERLING POTATOES 8

JASMINE RICE 8

GREENS

Add Grilled Chicken +8, Grilled Shrimp +8,
Grilled Octopus +10, Smoked Salmon +10,
Grilled 7 oz Grouper +14, Grilled 4 oz Hanger
Steak +12

PROSCIUTTO BURRATA CAPRESE SALAD 17

Heirloom Tomatoes, Burrata, Prosciutto Di Parma,
Fresh Basil, Balsamic Glaze

FRENCH FARMHOUSE SALAD 16

Fried Goat Cheese Served on Top of Arugula,
Cherry Tomatoes, Roasted Red Bell Peppers,
Bacon, Walnuts, Balsamic Vinaigrette.

CAESAR SALAD Half 8 Full 12

Romaine Lettuce, Parmesan, Croutons, House
Made Caesar Dressing. Add Anchovies +4

LALA'S FRISEE HOUSE SALAD

Half 8 Full 12   
Frisee Lettuce, Cucumbers, Red Onions, Cherry
Tomatoes, Dijon Mustard Vinaigrette

SWEET & SWEET

*Contain Dairy

SALTED CARAMEL CHEESECAKE* 12

KEY LIME PIE* 10

CREME BRULEE* 9

CHOCOLATE MOUSSE* 12

With Seasonal Berries

VANILLA ICE CREAM SUNDAE* 8

Served with your choice of Salted Caramel, Chocolate
or Strawberry sauce. Contain Peanuts