La Loba’s Steak House Menu

“Strength of the Pack is the Wolf; Strength of the Wolf is the Pack”

-Rudyard Kipling

**The Wolf Regions**

1. The Great Lakes: 8 Grilled Chicken Wings, in house made Buffalo Sauce $18
2. Rustic Woods: Paella A La Valencia $22
3. Sub Zero: Blackened Shrimp Avocado Cucumber Bites $15
4. The Rockies: Red wine braised short rib; bed of sweet corn polenta $20
5. The Wetlands: 6 Venison or Bison meatballs in a garlic tomato sauce $25
6. Mid Atlantic: Two Chesapeake Blue Crab Cakes $20
7. East Atlantic: 2 Jumbo Coconut Shrimp & 2 Jumbo Garlic Herbed Shrimp $22

**The Wolf Hierarchy**

1. The Alpha Male: Pan seared & grilled 22oz T-bone, Asparagus and Roasted Broccoli $65
2. The Alpha Female: 12oz Grilled Ribeye, peppercorn whisky sauce, roasted min potatoes $45
3. The Beta Wolf: 10oz Butter & Herb basted sirloin, roasted corn and sweet potato $35
4. The Subordinate Wolf: Grilled NY Strip, pat of garlic butter, pasta Carbonaro $45
5. The Omega Wolf: Pan seared Filet Mignon, red wine sauce, vegetable medley $50

**The Little Wolf**

1. The Newborn: Orecchiette mac n cheese with grilled chicken. $10
2. The Pup: Chicken Parmesan on a bed of Fresh made Fettuccini $15
3. The Teen: Grilled Steak Frites $15
4. The young adult: Freshly ground Hamburger grilled with your choice of cheese and seasoned fries $15

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**The Wolf Habitat**

1. The Eastern Wolf: Grilled Salmon with avocado salsa on a bed of Fresh in-house made rice pilaf $55
2. The Ethiopian Wolf**:** (Native to Ethiopia) Red Wine Braised beef tips with sweet potato mash $25
3. The Grey Wolf: Pan Seared Filet Mignon with 4 Jumbo Shrimp $650or Lobster tail $75
4. The Himalayan Wolf: Nepali Chicken Curry on bed of wild rice $22
5. The Indian Wolf: Lamb Tikka Masala served with Steamed Vegetables and Rice Pilaf $25
6. The Red Wolf: 2 Herb Roasted Pork Chops with Roasted Root Vegetables. $25
7. The Arctic Wolf: Walnut Crusted halibut in a lemon wine sauce with roasted mix vegetables $32

**The Wolf Morsels:**

1. Coconut Crème Brulee or Caffe Mocha Crème Brulee $18
2. Skillet Brownie topped with ice cream $12
3. Chocolate Gateau with Crème Anglaise $15
4. Imprisoned Mini Vanilla Bean Cheesecake or Double Chocolate, caramel glaze $20
5. Raspberry Amaretto Semifreddo, Fresh Raspberries, fresh mint $18
6. White chocolate Junmai Sake Mousse, Citrus Udon, Junmai Sake Macerated Berries $25
7. Goat Cheese Panna Cotta with a Guava Gelee $18

**The Grasslands**

1. Fresh Spring Mix with Strawberries and fresh goat cheese $15
2. Watermelon and Cress Salad with grilled shrimp and hearts of palm $15
3. Avocado and Hearts of Palm with coriander vinaigrette $15
4. Cesar Salad $15
5. Arugula Pear Salad $15
6. Peach Caprese Salad $15

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**The Water Truce**

Fountain Drinks $2.50

Water $2 flavored $2.50

Fresh squeezed lemonade $3

 Strawberry, Peach, or Raspberry

**Spirits**

**Culinary Team**

**\*Executive Chef/Owner**

**Eve Loftus**

 **Sous Chef Pastry Chef Lead Line Cook Lead Pastry Cook**

 **General Manager Catering Lead**

 Katerina Quintavollie

**\*Consumer Advisory: Consuming raw foods or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness; all items are cooked to order.**