LATITUDES LIMITED OPENING MENU

SHAREABLES

ELOTES BOWL \$8.50 (GF)

Fire roasted sweet corn, tossed with cotija cheese, green onion, cilantro, and chipotle aioli. Finished with a dusting of lemon chili powder. (<u>served cold</u>)

AGUACHILE VERDE \$9.50(GF and DF)

6 Lime cured shrimp, with red onion, cucumber, cilantro, jalapeno, and coconut lime crema. Finished with lemon chili powder. (*served cold*)

FOR THE LITTLES \$12.50

* 12 AND UNDER ONLY PLEASE*

(served with seasoned fries and a juice box or bottled water)

- Cheeseburger
- Chicken nuggets
 - Mini corn dogs
 - Grilled cheese

HANDHELDS / MAINS

ADD FRIES AND A NON-ALCOHOLIC DRINK \$7.25

LOBSTER ROLL \$28.75

Maine lobster claw meat mixed with fresh lemon and mayonnaise. Served in a butter toasted brioche roll. Topped with chipotle aioli, green onion, and fresh lemon zest.

CLASSIC CHEESEBURGER \$15.50

6OZ Flame grilled beef patty, with thick cut Bacon and cheddar cheese. Served on toasted sesame brioche with lettuce, tomato, red onion, and pickles.

SPICY CHEESEBURGER \$15.50

60Z Flame grilled beef patty with pickled jalapenos and pepperjack cheese. Served on toasted sesame brioche with habanero bacon jam, and lettuce.

GRILLED CHICKEN SANDWICH \$12.50

Grilled chicken breast. Served on toasted sesame brioche with pickles, sliced tomato, honey mustard slaw, and crispy onions.

CHICKEN CAESAR WRAP \$12.50

Grilled chicken, crisp romaine, parmesan, and a tangy Caesar dressing. Tossed and wrapped in a flour tortilla.

CHICKEN CAESAR SALAD \$14.50

Grilled chicken, crisp romaine, parmesan, garlic butter croutons and a tangy Caesar dressing.

CHICKEN STRIPS \$12.50

4 chicken tenders. Breaded and fried.

PRIME NIGHT MENU

1ST COURSE

APPETIZER: Our famous lobster roll on butter toasted brioche. Topped with chipotle aioli, green onion and fresh lemon zest.

MAIN COURSE

BEEF: A 2lb. slow smoked portion of Prime rib, accompanied with a loaded baked potato cake, herb roasted beets, red wine demi-glace, and creamy horseradish.

-OR-

FISH: Cedar smoked salmon with herb roasted beets, and a fresh lemon dill sauce.

-OR-

VEGETARIAN: King oyster mushroom wellington, finished with a truffle herb pesto.

3RD COURSE

DESSERT: Cast Iron chocolate chip cookie, with warm caramel, espresso whip cream, and dusted with cocoa and cinnamon.

vegan options are available with a 48-hour notice

PLEASE KNOW: Our menu items no longer automatically come with Fries and a drink. There is an option to upgrade any meal.

LATITUDES HATS 25.00



WE ARE NOW OFFERING A CASH DISCOUNT OF 2.5% TO ALL TRANSACTIONS

COMING SOON

- HOT DIGGITY DOG
 - SHRIMP PO BOY
- BLACKENED SALMON CAESAR SALAD
 - TACO TUESDAYS