

APPETIZERS & SALADS

SPINACH & ARTICHOKE DIP 15.99
GUACAMOLE 11.99
WHITE CHILE CON QUESO 11.99
CRAB CAKES ONE 19.99 TWO 27.99
COCONUT SHRIMP 17.99
CALAMARI FRITTI 17.99

MIXED GREEN SALAD **SMALL** 8.99 **LARGE** 14.99
CAESAR SALAD **SMALL** 8.99 **LARGE** 14.99
WEDGE SALAD **SMALL** 8.99 **LARGE** 14.99

SALAD ADD-ONS

GRILLED CHICKEN ADD 4.99 **5 GRILLED SHRIMP** ADD 9.99 **GRILLED SALMON** ADD 9.99

★ **DRESSINGS • Buttermilk Garlic Ranch • Danish Blue Cheese • Caesar •**

DINNERS

PRIME RIB Choice of side, garlic bread & au jus 8 oz CUT 33.99 12 oz CUT 40.99

USDA PRIME FILET 8 oz filet mignon, choice of side & garlic bread 49.99

COUNTRY FRIED PORK CHOPS Two 6 oz breaded & fried center cut pork chops topped with fresh made sausage cream gravy; with whipped potatoes & brown gravy 21.99

FRENCH DIP French dip with cheese, au jus & choice of side HALF 18.99 FULL 21.99

ALL AMERICAN CHEESE BURGER **ADD THICK CUT APPLEWOOD SMOKED BACON** ADD 2.99
1/2 lb beef burger, cheese, tomato, lettuce, pickles, onions, house made mayo & brown mustard; with fries 15.99

BEEF FAJITAS With poblano queso rice, charro beans, pico, sour cream, cheddar, onions & tortillas 26.99

CHICKEN FAJITAS With poblano queso rice, charro beans, pico, sour cream, cheddar, onions & tortillas 22.99

MIXED FAJITAS With poblano queso rice, charro beans, pico, sour cream, cheddar, onions & tortillas 24.99

CHICKEN OR BEEF QUESADILLA Jalapeños, pico de gallo, sour cream, guacamole, poblano queso rice & charro beans CHICKEN 16.99 BEEF 18.99

CARNE ASADA OR PECHUGA ASADA "La Jana" Topped with house made fresh mozzarella, garlic slices & spicy serrano chiles; with rice, beans & tortillas BEEF FAJITA 31.99 CHICKEN BREAST 24.99

CHICKEN PICATTA Chicken breast cutlets sautéed with lemon, capers, artichokes & house made Maltagliati pasta; with sautéed spinach & garlic bread 21.99

CHICKEN PARMIGIANA Breaded chicken breast with marinara sauce, house made fresh mozzarella; with house made fettuccine Alfredo & garlic bread 23.99

PEPPERONI PIZZA 15.99

BLACKENED PRIME RIB PIZZA 19.99

LASAGNA Classic meat lasagna & garlic bread 19.99

CHICKEN FETTUCCINE Grilled chicken breast, fettuccine Alfredo & garlic bread 19.99

SUNDAY GRAVY Meat gravy with 2 meatballs over fettuccine & garlic bread 20.99

HOUSE MADE MEATBALL SANDWICH

Three handmade meatballs on a house made split top roll with provolone cheese & Grandma Ninfa's Sunday meat gravy; with macaroni & cheese 16.99

AHI TUNA STEAK Sesame crusted seared Ahi tuna steak, wasabi, ginger, miso & oyster sauce & kale 32.99

SALMON SALMAORIGLIO Grilled 10 oz filet with garlic & herb lemon olive oil sauce; with kale salad 34.99

DURANGO TEXAS RED FISH

Blackened pan fried Texas redfish, topped with sautéed Gulf shrimp & jumbo lump crab, bacon, tomato, jalapeños & cilantro; with poblano queso rice 8 oz Filet 32.99

LEMON BUTTER TEXAS RED FISH

Pan fried Texas redfish, topped with sautéed crab & Gulf shrimp, with creamy lemon butter sauce; with poblano queso rice 8 oz Filet 32.99

GRILLED SHRIMP B.L.T.

Six grilled Gulf shrimp with thick cut applewood smoked bacon, lettuce, tomato & house made mayonnaise on house made brioche toast; with fries 20.99

SHRIMP PO'BOY

Fried Gulf shrimp, tomato, pickle & tartar sauce on a house made Italian roll; with fries 19.99

FRIED OR GRILLED GULF SHRIMP Panko breaded fried Gulf shrimp; with fries EIGHT 20.99 TWELVE 31.99

DESSERT

CHOCOLATE BROWNIE DESSERT 5.99

CHEESE CAKE 5.99

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

SIDES

MAC & CHEESE 5.99

COLE SLAW 4.99

KALE SALAD with PEANUTS 5.99

CREAMED CORN 4.99

BUTTERED PEAS 3.99

WHIPPED POTATOES 4.99

SAUTEED BABY SPINACH 5.99

POBLANO RICE 5.99

HAND CUT FRENCH FRIES 4.99

Laurenzo's



Laurenzo's

\$1.00 OFF OF GLASS PRICE DURING EVERYDAY HAPPY HOUR

EVERYDAY HAPPY HOUR FROM 11 - 7 WHEN OPEN THROUGHOUT THE RESTAURANT

MARGARITAS

		EVERYDAY HAPPY HOUR
FROZEN RITA	9	7
ROCKS RITA	9	7
FLAVORED RITAS	10	8
Strawberry, Sangria, Mango, Peach or Raspberry		
BLOOD ORANGE RITA	15	13
Herradura Reposado tequila, Chambord, Grand Marnier, blood orange & cinnamon		

COCKTAILS

		EVERYDAY HAPPY HOUR
MOJITO	10	8
SWEET TEA MOJITO	10	8
FRENCH MARTINI	13	12
IRISH MULE	11	9

SANGRIA

Glass 8 Carafe 28

A Laurenzo family recipe made with red wine, brandy & fruit juices

DRAFT BEER

		EVERYDAY HAPPY HOUR
LONE PINT YELLOW ROSE IPA	6	5
KARBACH SEASONAL	6	5
EUREKA HEIGHTS BUCKLE BUNNY	6	5
UNDER THE RADAR LAURENZO'S LAGER	6	5
EUREKA HEIGHTS MINI BOSS	6	5
ST. ARNOLD SEASONAL	6	5

BOTTLED BEER

		EVERYDAY HAPPY HOUR
BUD LIGHT	5	4
BUDWEISER	5	4
COORS LIGHT	5	4
MICHELOB ULTRA	5	4
SHINER BOCK	5	4
MILLER LITE	5	4
ST PAULI GIRL (NON ALCOHOLIC)	5	4
CORONA	6	5
MODELO ESPECIAL	6	5
DOS EQUIS LAGER	6	5
HEINEKEN	6	5
STELLA ARTOIS	6	5
GUINNESS	6	5

ROSÉ

THE DREAMING TREE Rosé, California	11/40
BARNARD GRIFFIN Rosé, Columbia Valley, WA	12/44

SPARKLING

JFJ Sparkling, California 187ml	13
BISOL JEIO Prosecco, Italy	11/40
MIOLO Rosé Cuvée, Brazil	13/48
DOMAINE CARNEROS Sparkling, California	80
PERRIER JOUET Champagne	120

WHITE WINES

RICOSSA Moscato d'Asti, Italy	11/40
GRAVEL BAR Riesling, Columbia Valley, WA	10/36
SANTA MARGHERITA Pinot Grigio, Italy	17/64
ITALO CESCONE Pinot Grigio, Italy	11/40
OYSTER BAY Sauvignon Blanc, New Zealand	10/36
VILLA MARIA Sauvignon Blanc, New Zealand	11/40
EVE Chardonnay, Washington State	10/36
KENDALL JACKSON Chardonnay, Santa Maria Valley	14/52
SONOMA CUTRER Chardonnay, Sonoma County	15/56
JORDAN Chardonnay, Sonoma County	90
ROBERT MONDAVI Chardonnay, Monterey	12/44
<i>Aged in bourbon barrels</i>	

RED WINES

VAMPIRE Pinot Noir, California	10/36
KOKOMO Cabernet Sauvignon, Sonoma	17/64
MEIOMI Pinot Noir, California	13/48
WILLAMETTE VALLEY Pinot Noir, Oregon	17/64
BELLE GLOS Pinot Noir, Santa Maria Valley	125
SEPTIMA Malbec, Argentina	10/36
MEDRANO Malbec, Argentina	11/40
SKYFALL Merlot, Columbia Valley, WA	12/44
RUTHERFORD HILLS Merlot, Napa Valley	70
CAKEBREAD Merlot, Napa Valley	145
STARRY NIGHT Zinfandel, Lodi	14/52
1,000 STORIES Zinfandel, Monterey County	12/44
SIMI Cabernet, Alexander Valley	16/60
FRANCIS COPPOLA Cabernet, Alexander Valley	16/60
JOSEPH CARR Cabernet, Napa Valley	17/64
JORDAN Cabernet, Sonoma County	145
CAYMUS Cabernet, Napa Valley	170
INKBLOT Cabernet Franc, Lodi	90

RED BLENDS

TORSELLINO DEL POGGIO Sangiovese, Italy	11/40
BARACCHI Sangiovese, Italy	60
INCOGNITO Lodi	13/48
MICHAEL DAVID "FREAKSHOW" Lodi	50
THE PRISONER Napa Valley	100
MASI COSTASERA Italy	145