

# LAURENZO'S<sup>®</sup>

## RESTAURANT

HAPPY HOUR PRICES FROM OPENING TO 7 PM • DAILY

### MARGARITAS HAPPY HOUR

FROZEN RITA	7.5	5
ROCKS RITA	7.5	5
FLAVORED RITAS STRAWBERRY, SANGRIA, MANGO, PEACH, RASPBERRY, GUAVA	8	5.5
GRAND GOLD RITA JOSE CUERVO GOLD TEQUILA, GRAND MARNIER, & COINTREAU	10	9
BLOOD ORANGE RITA HERRADURA SILVER TEQUILA, CHAMBORD, COINTREAU, BLOOD ORANGE, CINNAMON	10.5	9.5
SKINNY RITA JOSE CUERVO SILVER TEQUILA, COINTREAU, DIET 7-UP & LIME JUICE	8.25	6.75

### BEERS

		HAPPY HOUR
BLUE MOON	6	4.5
BLANCH DE BRUXELLES	7.75	5.5
BUD LIGHT	5	3.25
BUDWEISER	5	3.25
BUCCANEER	10	9
COORS LIGHT	5	3.75
CORONA	6	4.5
DOGFISH HEAD IPA (60 MIN)	6.75	5.5
DOS EQUIS GREEN	6	4.5
ERDINGER	7.75	5.75
FIREMAN 4	6.75	5.5
GUINNESS	7.25	5.5
HEINEKEN	7.25	5.5
MICHELOB ULTRA	5.5	4.5
MILLER LITE	5	3.75
NEWCASTLE	6.75	4.5
PACIFICO	6	4.5
SHINER BOCK	6	4.5
ST. ARNOLD/ELISSA IPA	7.25	5.5
STELLA ARTOIS	7.25	5.5

### AFTER DINNER

LIMONCELLO	6.5
GRAPPA	6
KAHLUA	6
WHITE RUSSIAN	6.5

### COFFEE

COFFEE	2.75	CAPPUCCINO	3.75
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### HOUSE WINES HAPPY HOUR

RED	7.75	4.75
WHITE	7.75	4.75
CHIANTI	7.5	5.75
RED SANGRIA	7	6

#### FEATURED FAVORITE ITALIAN WHITE WINE

LACRYMA CHRISTI	10.5	9
<i>CAMPANIA, ITALY... ADD CUT MANGO</i> 1.25		
PALE STRAW COLOR WITH GREEN TINTS WITH AN ABUNDANCE OF FRUIT ON THE NOSE AND AROMAS OF PEACHES AND LEMONS		

#### COMPLETE WINE LIST ON LAST PAGE

### COCKTAILS HAPPY HOUR

MOJITO	9	7.25
MUDDLED MINT & LIME, SIMPLE SYRUP, BACARDI LIGHT RUM, SPLASH OF SODA		
ULTIMATE CAIPIRINHA	9	7.25
FRESH SQUEEZED LIME JUICE, SIMPLE SYRUP, CABANA CACHACA, SPLASH OF SODA		
SWEET TEA MOJITO	9	7.25
MUDDLED MINT & LEMON, SIMPLE SYRUP, DEEP EDDY SWEET TEA VODKA, SPLASH OF SODA		
SWEET PEACH TEA	9	7.25
DEEP EDDY SWEET TEA VODKA, PEACH PUREE, SPLASH OF LEMONADE, ON THE ROCKS		
LEMON DROP MARTINI	10	8.25
ABSOLUT CITRON VODKA, COINTREAU, TUACA, SIMPLE SYRUP, SWEET & SOUR		
WASHINGTON APPLE	10	8.25
CROWN ROYAL AND APPLE PUCKERS, SPLASH OF SEAGRAMS 7, CRANBERRY JUICE		
BOURBON BREEZE	10	8.25
BULLIET BOURBON, INFUSED WITH MINT, SIMPLE SYRUP, SPLASH OF PINEAPPLE JUICE, SWEET & SOUR		
CHOCOLATE MARTINI	11	9.25
STOLI VANILLA VODKA, GODIVA WHITE & DARK CHOCOLATE LIQUEUR WITH A SPLASH OF CREME DE COCOA		

### SOFT DRINKS

SODA	2.5
PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, LEMONADE	
BOTTLED SODAS	2.85
COKE, DIET COKE, COKE ZERO, SPRITE	
IBC ROOT BEER	2.95
FLAVORED ICED TEA	3.25
MANGO OR RASPBERRY	
SAN PELLEGRINO	3.5
ACQUA PANNA	3.5
ICED TEA	2.5

# SOUP

<b>CHILI</b>	<b>SMALL CUP</b>	3.29	<b>LARGE CUP</b>	5.49
<b>CLAM CHOWDER</b>	<b>SMALL CUP</b>	3.29	<b>LARGE CUP</b>	5.49
<b>TODAY'S SOUP</b>	<b>SMALL CUP</b>	3.29	<b>LARGE CUP</b>	5.49

# SALADS

<b>ADD CHICKEN</b>	4.99	<b>ADD 6 GRILLED SHRIMP</b>	6.99
<b>ADD RARE AHI TUNA</b>	8.99	<b>ADD BEEF FILET</b>	8.99

**CAESAR SALAD** 10.99 **WITH SMALL CUP OF SOUP** 13.99  
ROMAINE, CROUTONS, ROMANO CHEESE AND CAESAR DRESSING

**MIXED GREEN SALAD** 10.99 **WITH SMALL CUP OF SOUP** 13.99  
MIXED GREENS, APPLEWOOD SMOKED BACON, EGG, CROUTONS,  
TOMATOES, CARROTS, CORN, RED CABBAGE WITH CHOICE OF DRESSING

**GREEK SALAD** 11.99 **WITH SMALL CUP OF SOUP** 14.99  
TOSSED WITH ROMAINE, SALONIKA PEPPERS, FETA CHEESE, KALAMATA OLIVES,  
CUCUMBERS, TOMATOES, OREGANO AND BALSAMIC VINAIGRETTE DRESSING

## INSALATA SPECIALE

**SEARED RARE AHI TUNA** 17.99 **SHRIMP** 16.99 **GRILLED CHICKEN** 15.99  
MIXED GREENS, CARROTS, FETA CHEESE, AVOCADO, MANGO, HONEY LIME  
VINAIGRETTE, THAI PEANUT SAUCE WITH WONTON OR TORTILLA STRIPS

## AHI SALADE NICOISE 17.99

SEARED RARE AHI TUNA, HARICOT VERTS, EGGS, TOMATOES, POTATOES,  
OLIVES, ANCHOVIES, RED PEPPERS, RED RADISH, ENDIVE AND SPINACH

## GRILLED BEEF TENDERLOIN NOODLE SALAD 17.99

## GRILLED CHICKEN NOODLE SALAD 15.99

MIXED GREENS WITH PINE NUTS, SESAME SEEDS, NOODLES, MINT, CARROTS,  
AVOCADO, MANGO, HONEY LIME VINAIGRETTE AND THAI PEANUT SAUCE

**ROASTED BEET SALAD** 11.99 **WITH SMALL CUP OF SOUP** 13.99  
BIBB LETTUCE, SPINACH, RED BEETS, APPLES, ENDIVE, CARAMELIZED WALNUTS,  
BLUE CHEESE, RADISH, HARICOT VERTS AND CHOICE OF DRESSING

**SMALL CAESAR OR MIXED GREEN** 6.59 **SMALL GREEK SALAD** 6.99

**DRESSINGS:** BUTTERMILK GARLIC RANCH; BLUE CHEESE;  
RUSSIAN; BALSAMIC; HONEY LIME VINAIGRETTE;  
FAT-FREE BEET; MISO VINAIGRETTE; HONEY MUSTARD

# APPETIZERS

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**SMOKED SALMON** 12.99

SERVED COLD OR WARM

WITH DRY TOAST CROSTINIS AND CREAMY DILL SAUCE

**FRIED OYSTERS** 9.99

6 CORNMEAL BREADED DEEP FRIED OYSTERS SERVED WITH TARTAR & COCKTAIL SAUCE

**SPINACH ARTICHOKE DIP** 12.99

WITH FRESH SPINACH AND MOZZARELLA CHEESE SERVED WITH CORN AND FLOUR TORTILLA CHIPS, RED SALSA MOLCAJETE AND SOUR CREAM

**CALAMARI FRITTI** 10.99

LIGHTLY SEASONED AND BREADED DEEP FRIED CALAMARI SERVED WITH OUR MARINARA SAUCE AND LEMON

**GUACAMOLE** **SMALL** 5.49 **LARGE** 9.99

WITH CORN AND FLOUR TORTILLA CHIPS AND RED SALSA MOLCAJETE

**GREEN CHILE WHITE QUESO** 8.99

WITH CORN AND FLOUR TORTILLA CHIPS AND RED SALSA MOLCAJETE

**WITH GROUND BEEF** 9.99

**WITH GROUND BEEF AND GUACAMOLE** 10.99

**CEVICHE** 9.99

WITH CALAMARI, SHRIMP, SCALLOPS AND DRY TOAST CROSTINIS, SERVED WITH COCKTAIL SAUCE AND LEMON

# ITALIAN HERITAGE

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## **ZESTY CHICKEN PICATTA** 16.99

SAUTÉED CHICKEN CUTLETS WITH LEMON, CAPERS, ARTICHOKE AND VEGGIES, SERVED OVER MALTAGLIATI PASTA

## **PORK TENDERLOIN MARSALA** 17.99

PORK CUTLETS SAUTÉED WITH MUSHROOMS, CHERRY TOMATOES, MARSALA WINE SAUCE, VEGGIES AND SERVED OVER MALTAGLIATI PASTA

## **FETTUCCHINI PESCATORE** 18.99

SCALLOPS, SHRIMP, FISH, PEAS, DICED BELL PEPPERS AND SPINACH OVER FETTUCCHINI WITH A BUTTER AND CHEESE ALFREDO SAUCE

## **SPICY SHRIMP FRA DIAVOLO** 17.99

8 SAUTÉED SHRIMP WITH LAURENZO'S SPICY RED SAUCE, RED PEPPER AND DRY WHITE WINE, SERVED OVER FETTUCCHINI

## **PASTA VEGITALIANO** 16.99

LAURENZO'S SPECIAL MARINARA SAUCE SAUTEED WITH CHEF'S SELECTED SEASONAL VEGGIES SUCH AS ASPARAGUS, FENNEL, MUSHROOMS, CARROTS, TOMATOES, GREEN BEANS, BRUSSELS SPROUTS AND OTHERS, SERVED WITH FETTUCCHINI

# BABY BACK RIBS

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## **FULL RACK BABY BACK RIBS** 25.99

SLOW COOKED, FINISHED ON HARDWOOD GRILL, WITH BBQ SAUCE AND CHOICE OF SIDE

## **HALF RACK BABY BACK RIBS** 15.99

SLOW COOKED, FINISHED ON HARDWOOD GRILL, WITH BBQ SAUCE AND CHOICE OF SIDE

## **PORK ASADO SANDWICH** 15.99

PORK TENDERLOIN STEAK WITH ASADERO, GUACAMOLE, PICO, ARUGULA, HATCH GREEN CHILES AND SPICY CHILE MAYO ON AN ITALIAN ROLL AND CHOICE OF SIDE

**SPLIT PLATE CHARGE 1.99**

# PIZZA

## PIZZA FLORENTINA 14.99

MORNAY SAUCE, FRESH GARLIC, SEA SALT, MOZZARELLA CHEESE, FRESH SPINACH, MINCED SHALLOTS, SLICED CHERRY TOMATOES PINE NUTS AND EXTRA VIRGIN OLIVE OIL

## PIZZA DI MARE 16.99

LOBSTER CREAM SAUCE, SCALLOPS, SHRIMP, FRIED CALAMARI, ARUGULA, FRESH GARLIC, SEA SALT, MOZZARELLA CHEESE, FRESH BASIL, MINCED SHALLOTS, CHERRY TOMATOES AND EXTRA VIRGIN OLIVE OIL

## PIZZA MARGHERITA 13.99

POMODORO SAUCE, MADE WITH SLICED TOMATOES, FRESH GARLIC, SEA SALT, MOZZARELLA CHEESE, FRESH BASIL, MINCED SHALLOTS, AND EXTRA VIRGIN OLIVE OIL AND PECORINO CHEESE

### ADDITIONAL TOPPINGS:

ITALIAN SAUSAGE 1.29

CAPOCOLLO 1.29

PEPPERONI 1.29

COUNTRY HAM 1.29

MUSHROOMS 1.29

EXTRA MOZZARELLA 1.29

JALAPENOS .59

APPLEWOOD SMOKED BACON 1.29

## MEXICAN HERITAGE

## PRIME RIB QUESADILLA 15.99

THINLY SLICED ROASTED PRIME RIB AND CARAMELIZED ONIONS. SERVED WITH PICKLED JALAPEÑOS, PICO DE GALLO, SOUR CREAM, GUACAMOLE, RICE AND CHARRO BEANS

## CHICKEN BREAST QUESADILLA 14.99

GRILLED CHICKEN AND CARAMELIZED ONIONS. SERVED WITH PICKLED JALAPEÑOS, PICO DE GALLO, SOUR CREAM, GUACAMOLE, RICE AND CHARRO BEANS

## PRIME RIB SOFT TACO 15.99

THINLY SLICED ROASTED PRIME RIB WITH SAUTÉED ONIONS AND PEPPERS IN A FLOUR TORTILLA, SERVED WITH PICKLED JALAPEÑOS, PICO DE GALLO, SOUR CREAM, GUACAMOLE, RICE AND CHARRO BEANS

## CHICKEN BREAST SOFT TACO 14.99

GRILLED CHICKEN WITH SAUTÉED ONIONS AND PEPPERS IN A FLOUR TORTILLA, SERVED WITH PICKLED JALAPEÑOS, PICO DE GALLO, SOUR CREAM, GUACAMOLE, RICE AND CHARRO BEANS

# PRIME RIB • FRENCH DIP

**ROASTED PRIME RIB WITH AU JUS AND CHOICE OF SIDE**

**8 OZ SMALL CUT 24.99**

**16 OZ LARGE CUT 37.99**

**12 OZ MEDIUM CUT 31.99**

**20 OZ EXTRA LARGE CUT 43.99**

## FAMOUS FRENCH DIP

THIN SLICED TO ORDER PRIME RIB ROAST ON ROLL CHOICE OF SIDE 17.99

**ADD ASADERO CHEESE 1.29**

# PRIME BEEF • CHICKEN • QUAIL

**ADD 5 GRILLED SHRIMP 5.99**

**PRIME AGED NEW YORK STRIP 33.99 WITH BLUE CHEESE 35.99**

10 OZ HAND CUT HARDWOOD GRILLED PRIME STRIP STEAK AND CHOICE OF SIDE

**PRIME AGED FILET MIGNON BERNAISE 36.99**

8 OZ HAND CUT HARDWOOD GRILLED, CENTER CUT PRIME FILET WITH BERNAISE SAUCE ON THE SIDE AND CHOICE OF SIDE

**PRIME AGED RIB EYE 35.99**

12 OZ HAND CUT HARDWOOD GRILLED PRIME MARBLED RIB EYE STEAK WITH CHOICE OF SIDE

**CANCUN PRIME AGED RIB EYE 29.99**

10 OZ TROPICAL MARINATED PRIME AGED RIB EYE STEAK WITH GRILLED PINEAPPLE AND CHOICE OF SIDE

**DOUBLE BREAST OF CHICKEN 17.99 ADD SIDE BÉARNAISE 2.99**

HARDWOOD GRILLED DOUBLE BREAST OF CHICKEN AND CHOICE OF SIDE

**WAGYU BEEF CHILI HOTDOG 12.99**

KOBE BEEF HOT DOG IN BUTTERED SPLIT TOP ROLL, BROWN MUSTARD, LAURENZO'S CHILI, CHEDDAR CHEESE AND JALAPEÑO RELISH WITH CHOICE OF SIDE

**HARDWOOD GRILLED QUAIL 21.99**

THREE QUAIL BASTED WITH SPICY BBQ SAUCE AND CHOICE OF SIDE

**JALAPEÑO USDA PRIME AGED FILET CHEESESTEAK 18.99**

WITH CARAMELIZED ONIONS, ASADERO CHEESE, RUSSIAN DRESSING, JALAPEÑOS AND CHOICE OF SIDE

# SEAFOOD

**ADD 5 GRILLED SHRIMP 5.99**

**GRILLED SALMON** 24.99

WITH BÉARNAISE, TOPPED WITH SALMORIGLIO GARLIC LEMON SAUCE AND SIDE

**FISH & CHIPS** 16.99

BEER BATTERED STRIPS OF FISH WITH OUR FAMOUS FRIES

**SHRIMP & GRITS** 17.99

SAUTÉED SHRIMP OVER CRISPY GRIT CAKE IN A CREAMY BOURBON SAUCE

**FRESH FISH OF THE DAY** ASK SERVER FOR SELECTIONS AND PRICES

**AHI TUNA STEAK** 28.99

SESAME CRUSTED SEARED RARE AHI, OVER FRESH GREENS WITH MISO VINAIGRETTE DRESSING AND CHOICE OF SIDE

**CRAB ETOUFFÉE ENCHILADA** (1) 17.99 (2) 22.99

SPICY SEASONED JUMBO LUMP CRAB WRAPPED IN A FLOUR TORTILLA, TOPPED WITH ÉTOUFFÉE SAUCE AND SOUR CREAM, SERVED WITH RICE AND CHARRO BEANS

**HALF & HALF SHRIMP & OYSTERS** 16.99

FRIED SHRIMP AND OYSTERS WITH CHOICE OF SIDE

## BRIOCHE BURGERS

HOUSE MADE 1/2 LB GROUND BEEF CHUCK OR TURKEY BURGERS

ADD TWO PIECES APPLEWOOD SMOKED BACON 1.99

**DOM BURGER** **GROUND CHUCK** 13.99 **TURKEY** 13.49

WITH SPICY CAPOCOLLO ITALIAN HAM, FRESH MOZZARELLA, ROASTED RED PEPPERS, ARUGULA, BROWN MUSTARD AND SPICY CHILE MAYO WITH CHOICE OF SIDE

**CHEDDAR BURGER** **GROUND CHUCK** 12.99 **TURKEY** 12.49

TOMATO, LETTUCE, PICKLES, ONIONS, MAYO, BROWN MUSTARD AND CHOICE OF SIDE

**GREEN CHILE BACON BURGER** **GROUND CHUCK** 13.99 **TURKEY** 13.49

APPLEWOOD SMOKED BACON, HATCH GREEN CHILES, ASADERO CHEESE, GUACAMOLE, PICO DE GALLO, ARUGULA AND SPICY CHILE MAYO WITH CHOICE OF SIDE

## SIDES

**POBLANO CHEESE RICE** 3.99

**FRENCH FRIES** 3.99

**BAKED POTATO** 5.49

**COLE SLAW** 3.99

**VEGGIES** 5.49

**SAUTÉED MUSHROOMS** 5.49

**CHARRO BEANS** 3.99

**SKIN ON GARLIC MASHED POTATOES** 3.99

WHITES	VINI BIANCHI ITALIANI	GLASS	HAPPY HOUR	BOTTLE
	RUFFINO, PINOT GRIGIO, VENEZIA GIULIA, ITALY	9	7.75	33
	LACRYMA CHRISTI FEUDI DI SAN GREGORIO, BIANCO, CAMPANIA, ITALY	10.5	9	40
	ANTINORI BRAMITO DEL CERVO, CHARDONNAY, VENEZIA GIULIA, ITALY	12	10.5	46
	SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY	13	10.5	56
SAUVIGNON BLANC				
OYSTER BAY, MARLBOROUGH, NEW ZEALAND	9	7.75	33	
DRYLANDS, MARLBOROUGH, NEW ZEALAND	9.5	8.25	35	
HERON, NAPA VALLEY, CALIFORNIA	9.5	8.25	35	
SPY VALLEY, MARLBOROUGH, NEW ZEALAND	10.5	9	40	
CHARDONNAY				
HERON, NAPA VALLEY, CA	9.5	8.25	35	
CLOS DU BOIS CALCAIRE, RUSSIAN RIVER VALLEY, CA	12	10	53	
SONOMA-CUTRER LES PIERRES, SONOMA, CA	13	11	65	
OTHER WHITE WINES				
SNOQUALMIE, NAKED REISLING, COLUMBIA VALLEY, WA	7.75	6.75	29	
MARTIN CODAX, ALBARINO, RAIS BAIXAS, SPAIN	9.5	8.25	35	
FERRARI-CARANO, FUME BLANC, SONOMA, CA	10.5	9.5	41	
MUMM NAPA CUVÉE M, SPARKLING, NAPA VALLEY, CA (187ML)			10	

REDS	VINI ROSSI ITALIANI	GLASS	HAPPY HOUR	BOTTLE
	RUFFINO AZIANO, CHIANTI CLASSICO, ITALY	10	9	37
	LAYER CAKE PRIMITIVO (A.K.A. ZINFANDEL), PUGLIA, ITALY	10	9	37
	TOMMASI VALPOLICELLA RAFAEL, ITALY	10.5	9.5	43
	TOMMASI "RIPASSO" VALPOLICELLA, ITALY			68
PINOT NOIR				
BLOCK NINE, CENTRAL COAST, CA	9	7.75	33	
BEARBOAT, RUSSIAN RIVER VALLEY, CA	10.5	8.25	40	
WILLAMETTE VALLEY VINEYARDS, WILLAMETTE, WA	12	10	53	
MALBEC				
DISENO, MENDOZA, ARG	7.75	7.25	29	
JEAN BOUSQUET, MENDOZA, ARG	9	7.75	33	
ZONDA, MENDOZA, ARGENTINA	10	8.25	37	
MERLOT				
RAVENSWOOD "VINTNER'S BLEND", NAPA VALLEY, CA	8.25	7.25	31	
BLACKSTONE SONOMA RESERVE, NAPA VALLEY, CA	12	10.5	46	
CAKEBREAD CELLARS, NAPA VALLEY, CA			132	
CABERNET SAUVIGNON				
DANTE, NAPA VALLEY, CA	8.25	7.25	31	
EDUCATED GUESS, NAPA VALLEY, CA	10	7.75	43	
SIMI, ALEXANDER VALLEY, CA	11	9	48	
BENNET LANE, NAPA VALLEY, CA			145	
OTHER RED WINES				
ZEN OF ZIN, ZINFANDEL, LODI, CA	8.25	7.25	31	
SEGHESSIO, ZINFANDEL, SONOMA, CA	13	11	54	
ANGLIM, GRANACHE, PASO ROBLES, CA	9	7.25	46	
BOGLE PETITE SYRAH, LODI, CALIFORNIA	9	8	33	
THE PRISONER, BLEND, NAPA VALLEY, CA			91	
JRE, PETITE ROUGE, SONOMA, CA			53	