

THE LARRUPIN' CAFÉ

Trinidad, California

APPETIZERS

Brie En Croute ~ 18.

pastry wrapped baked brie accompanied by apple & fig compote

Carpaccio ~ 18.

thinly sliced tenderloin with lemon caesar dressing, rosemary oil & fresh manchego

Claudia's Rosemary Roasted Garlic ~ 16.

served with tapenade, cambazola cheese, herbed olive oil and crostini

Creole Prawns ~ 20.

scampi style prawns sautéed in spicy creole butter

Mesquite Grilled Portobello ~ 16.

prepared with sherry & garlic butter. Served with Manchego



Our local organic growers and partners!

LARRUPIN'CAFÉ



John, Little River Farms:

Spring Mix, Pea Shoots, Braising and Micro Greens

Claudia and Von:

Freshly Picked Garlic

Rhonda, Becks Bakery:

Sourdough and Seeded Crostini

Amy and Jaque, Nukem Farms:

Fresh Fruit



Shelly Luna:

Wild Chantrelles

Matt, Tofu Shop:

Fresh Tofu



North Bay Shellfish, Ashley's Seafood and the Maclay Family:

Incredible Oysters and Fresh Fish

* Consuming raw or uncooked meat, eggs, or shellfish may increase your likelihood of food-borne illness.



Dinners Include Larrupin Appetizer Board, House Salad And Choice Of Coconut-Macadamia Basmati Rice, Twice-Baked Potato, Honey-Maple Sweet Potato Or Seasonal Vegetable. The Larrupin' Uses Local Organic Produce Whenever Possible.

FROM THE MESQUITE BARBECUE

BABY BACK BARBECUE RIBS ~ 44.

Served with our Larrupin' Red Sauce for dipping

SMOKED BEEF BRISKET ~ 44.

Smoked 24 hours, then finished on the barbecue ~ hot & spicy!

HALF & HALF ~ 44.

Enjoy the best of both worlds: hot and spicy beef brisket and baby back barbecue ribs

MESQUITE BARBECUED FISH SELECTION

Ask your server for today's fresh fish special

NEW YORK STRIP LOIN ~ nude 52. ~ dressed 57.

Prime center cut cooked on the mesquite grill and served with black truffle compound butter. Options include gorgonzola cream sauce and/or brandied mushrooms.

TOFU KABOBS ~ 40.

Tofu Shop Organic tofu & vegetables marinated in oriental seasonings

FILET & PRAWN KABOB ~ 54.

Filet mignon skewered with white mexican prawns and fresh vegetables prepared over the mesquite barbecue with citrus and molasses teriyaki glaze

ANGUS FILET MIGNON ~ nude 55. ~ dressed 60.

Dressed option includes gorgonzola cream sauce and/or brandied mushrooms

LAMB CHOPS ~ 50.

Kosher, australian lamb drizzled with port wine, balsamic & fig reduction

FROM THE OVEN

CHICKEN WRAPPED IN PHYLLO DOUGH ~ 40.

stuffed with organic chicken, cream cheese, artichoke hearts & spices

SPANOKOPITA ~ 36.

fresh spinach, mushrooms, chard & cheese dish with a touch of spice, wrapped in phyllo pastry

STUFFED BELL PEPPER & PORTOBELLO MUSHROOM ~ 38.

feta and herb stuffed bell pepper served over a large portobello mushroom then finished with braising greens and pine nuts

CORDON BLEU ~ 45.

Organic chicken breast layered with freshly sliced prosciutto, havarti cheese and a creamy marsala-mushroom sauce

Meal Split Includes Appetizer Board, Salad & Choice Of Side ~ 20.
20% Gratuity Will Be Added To Check Total (Including Tax) For Parties Of Eight Or More.
We Apologize, But We Cannot Split Checks.

7-29-22