

# LA VIE

LIMITED MENU

## Cold Bar

RIVIERA SEAFOOD TOWER 115  
Lobster, mussels, shrimp, oysters, ceviche, seaweed salad, cocktail sauce, mignonette

### OYSTERS

Cocktail sauce, mignonette  
Assorted Half Dozen 16  
Assorted Dozen 30

### SHRIMP COCKTAIL 19

Poached jumbo shrimp, cocktail sauce

### CEVICHE 15

Halibut, fresnos chili, yellow tomato, citrus, tequila, lavash

## Mussel Pots

### LA VIE 22

Heirloom tomatoes, spinach white wine cream sauce

### DIABOLO 22

Leeks, tomato, chili flakes, cider

## Sides to Share

LOBSTER BAKED POTATO 18

TRUFFLE MAC N CHEESE 12

CRAB MAC & CHEESE 16

GRILLED TOMATO 8

GRILLED ASPARAGUS 8

POMMES FRITES 8

HOUSE GREENS 8

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, POULTRY, PORK, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS

## Let's Get Started

### SEAFOOD MISTO 16

Lightly breaded shrimp, calamari, banana peppers, lemon aioli

### CRISPY BRUSSELS 11

Charred brussel sprouts, coriander, honey lemon yogurt

### FRIED ARTICHOKE 12

Lemon zest, smoked aioli

### BAKED OYSTER 15

Feta cheese, creamy spinach, artichoke

### SEARED SCALLOPS 17

Hearts of palm mousse, heirloom tomatoes, garlic oil

### SHRIMP IMPERIAL 21

Maryland jumbo lump crab, fresh herbs, shallots, beurre blanc

### IMPORTED BURRATA 18

Heirloom tomatoes, basil, zaatar, garlic crostini

## Greens

ADD SALMON, SHRIMP, STEAK +7

### BEET SALAD 15

Gold & red beets, bibb lettuce, grilled goat cheese croquette, maple vinaigrette

### CAESAR WEDGE 15

Baby romaine lettuce, crispy parmesan cheese, creamy caesar dressing, rustic crouton

### NICOISE SALAD 24

Pan-seared tuna, french beans, potato, greek olives, artichoke tomatoes, egg, champagne vinaigrette

### KALE SALAD 16

Granny Smith apple, Anjou pears, cranberries with lemon vinaigrette, blue cheese mousse

## House Made Pasta

### LOBSTER RAVIOLI 42

Maine lobster, english peas, ricotta cheese, cherry tomatoes, lobster bisque with brandy, lobster claw

### ZUCCHINI TORTELLINI 28

Fontina cheese, roasted cauliflower, sundried tomato, squash purée

### GARDEN RISOTTO 26

Asparagus, heirloom tomato, English green peas and crispy blossom squash

### SEAFOOD LINGUINI 36

Baby clam, mussels, jumbo shrimp with diavolo sauce

## Coastal

### WHOLE BRANZINO 46

Pan-roasted branzino, artichokes, heirloom tomatoes, shallots, clams, beurre blanc

### HALIBUT 36

Panko-crusted, potato cake, compressed tomato

### SOCKEYE SALMON 32

Parsnips purée, pearl onions, green beans, baby carrots, citrus caviar, beurre blanc

### MARYLAND CRAB CAKES 36

Jumbo lump crab cake, summer succotash and remoulade sauce

## Mainlands

### STEAK FRITES 29

Cedar River farm flat iron steak, pomme frites, bearnaise, chimichurri sauce

### LA VIE BURGER 18

Short rib & brisket blend, grilled onions, dry-aged cheddar cheese, sunchoke relish, challah bun

### NEW ZEALAND LAMB CHOPS 42

Herb couscous, harissa, tzatziki

### FREE RANGE ROASTED CHICKEN 27

Pickled Shitake mushroom, roasted cauliflower, fingerling potato, cranberry

# LA VIE

## Cocktails & Drinks

### SPECIALTY COCKTAILS

#### Dip Your Toes

Light & Refreshing

APEROL SPRITZ 13  
Sparkling wine, watermelon,  
lime zest, water

PRINCESS PEAR 14  
Lillet Blanc, pears, apples, citrus,  
VSOP, sparkling wine

CÉLANGE OF THE LAMBS 14  
Sparkling rosé wine, Sancerre,  
citrus, tonic

ST GERMAIN SPRITZ 13  
St. Germain, Maurin Quina, Falernum,  
sparkling wine

#### Off the Deep End

Strong, Don't Drown

LA VIE AF 15  
Bourbon, Herbs de Provence,  
balsamic reduction, strawberry,  
VSOP

CUCUMBER NASTURTIUM  
MARTINI 15  
Ketel One, Dry Vermouth,  
cucumbers, nasturtium

RELAXED COCONUT 15  
Don Julio Reposado, coconut water,  
Corazon bitters

#### Dive In

Medium & Bold

RIVIERA HIGHBALL 14  
Grey Goose, St. Germain,  
huckleberry, citrus, soda

YOU SAY TOMATO 13  
Glendalough Wild Irish Gin,  
strawberry, tomato, lemon, salt &  
pepper

PINK PEPPERCORN 13  
Tanqueray, Combiar Rose, anise

GREEN DAY 13  
Absinthe, apple, cucumber soda

C'EST LA VIE 13  
Armagnac, hibiscus, citrus

#### Jacuzzi

Very Exclusive

CRAZY PINEAPPLE 75  
Vodka, pineapple, Rooibos tea,  
szechuan peppercorn, citrus

ROCK & ROSES 60  
Old Raj gin, Rujero Singani,  
raspberry, rose, blood orange,  
citrus

### BEER

#### Bottles/Cans

AMSTEL LIGHT 6

BUD LIGHT 5

HEINEKEN 6

STRONGBOW CIDER 6

#### Drafts

STELLA 6  
*Pale Lager*

PERONI 6  
*Pale Lager*

VICTORY 7  
*Cherry Gose*

TROEGS 7  
*Perpetual IPA*

GOOSE ISLAND 6  
*312 Urban Ale*

3 STARS 8  
*Ghost White IPA*

DOS EQUIS 6  
*Lager*

MAHOU 7  
*Cinco Estrellas*

### WINE

#### Sparkling

NV SALASAR, CREMANT 9  
Chenin/Chardonnay | Limoux

JEIO PROSECCO SUPERIOR 11  
Valdobbiadene | Glera, IT

#### Rose

2017 ROSA DEL GOLFO 11  
Negramaro | Salento

#### White

2016 DOMAINE FICHET 13  
Chardonnay | Macon-Villages, FR

2016 DOMAINE BELLEVUE 8  
Sauvignon | Touraine, FR

2016 MARCO FELLUGA 11  
Pinot Grigio | Friuli, IT

#### Red

2009 DOMAINE DES ALLGRETS,  
'VOYAGES D'OENOS' 13  
Cab Sauv/Merlot | Cotes de Duras, FR

2014 CHATEAU FAMAIEY, 10  
'FUT DE CHENE'  
Malbec | Cahors, FR

2013 FATTORIA DEL CERRO 12  
Sangiovese | Vino Nobile di  
Montepulciano, IT

### BOTTLES

#### White Bottles

2014 DOMAINE LAFOUGE 'LES  
HAUTES' 90  
Chardonnay | Auxey-Duresses

2016 GD VAJRA 80  
Reisling | Langhe

#### Red Bottles

2014 EREDI LODALI, 'ROCCHIE DEI 7  
FRATELLI' 80  
Nebbiolo | Barbaresco

2012 BRUNO LORENZON, CHAMPS  
MARTIN 105  
Pinot Noir | Mercurey, Burgundy

#### Sparkling Bottle

NV LEGRAS ET HAAS, GRAND  
CRU BLANC DE BLANC 130  
Champagne