

TASTE

AT THE LOFT

AMERICAN TAPAS LAKE TAHOE

Welcome to Taste At The Loft. All of our dishes are meant to be shared and delivered to your table fresh in the order they are prepared by our Chefs. All compositions are made daily in-house using the best sustainable, local, and seasonal ingredients.

We recommend choosing 2 to 3 items per person

SOUPS AND SALADS

Add to any salad: Chicken \$8 - Shrimp \$10

Roasted Tomato Bisque - with Lump Crabmeat and Crème Fraiche	14
Soup of The Day	MKT \$
Baby Spinach - with Duck Confit Wontons, Goat Cheese, Dried Cranberries, Candied Pecans, Red Onions and Orange Sherry Vinaigrette	18
Bleu Wedge - Iceberg Wedge with Gorgonzola Crumbles, Pancetta, Tomatoes, Red Onions, Bleu Cheese Dressing and Balsamic Glaze (GF)	15
House - Mixed Baby Greens with Tomatoes, Cucumber, Red Onions, Balsamic Vinaigrette and Shredded Parmesan (GF) (V)	12
Ciabatta Bread - with Olive Oil, Herbs and Spices (V)	(full) 12 (half) 7

V=Vegetarian GF=Gluten-Free

COLD

Bison Carpaccio with White Truffle Oil, Capers, Red Onions, Fleur de Sel, Cracked Black Pepper, Shaved Parmesan and Ciabatta Crisps *	16
Shrimp, Mango and Avocado Ceviche with Plantain Chips (GF) *	20
Pesto Burrata Fresh Burrata Cheese filled with Basil Pesto and served with Blistered Tomatoes, Pomegranate Balsamic Reduction, Grgich Hills Extra Virgin Olive Oil, Fleur de Sel, Fried Basil and Ciabatta Crisps	20
Hummus Trio Traditional, Avocado Lime and Beet Ricotta Served with Pita Triangles (V)	16
Roasted Red and Golden Beets with Laura Chenel Goat Cheese, Hot Honey and Fried Sage Leaves (V)	16
Deviled Eggs with Pancetta and Parmesan Crisps (GF)	15

HOT

Charbroiled Filet Mignon with Roasted Garlic Gorgonzola Cream, Five Cheese Potato Gratin and Grilled Asparagus	27
Slow Braised Pork Cheek with Creamy Sundried Tomato Basil Polenta and Apple Gravy	18
Crispy Tamarind Chipotle Duck Tacos with Grilled Pineapple Slaw (GF)	18
Seared Jumbo Scallops with Meyer Lemon Caperberry Sauce and Lemon Pepper Risotto (GF)	29
Blackened Shrimp Mac n Cheese with Gemelli Pasta and Five Cheeses	16
Portabella Tempura Sliced Portabella Mushrooms Flash Fried in a Light Tempura Batter with Chipotle Aioli (V)	14
Flash Fried Calamari Rings and Tentacles with Roasted Tomato Aioli	15
Sweet and Spicy Shrimp (GF)	14
Fettucine Con Anatra Primo's Homemade Fettucine with Duck Confit, Shiitake Mushrooms and a Rich Marsala Sauce with Shaved Parmesan	22

HOT

Gnocchi Bolognese Asiago Stuffed Pasta Dumplings with a Wild Boar and Venison Meat Sauce topped with Shaved Parmesan	19
Goat Cheese, Mushroom and Spinach Arancini with Spicy Roasted Red Pepper Sauce (V)	15
Tofu Buffalo Wings Crispy Tofu with Garlic Buffalo Sauce, Celery, Carrots and Bleu Cheese Dressing (GF) (V)	14
Grilled Chicken Skewers with Bourbon Barbeque Sauce, Sweet Potato Mash and Crispy Fried Onions (GF)	16
Fresh Fettucine Pasta with Arugula Pesto Primo's Homemade Fettucine with Roasted Pistachio and Arugula Pesto, Sundried Tomatoes and Fresh Mozzarella (V)	18
Gruyere and Cheddar Grilled Cheese Dippers with Roasted Tomato Bisque (V)	16
Honey Balsamic Roasted Brussel Sprouts with Shaved Parmesan	12
Fried Potatoes with Spicy Tomato Aioli (GF) (V)	10
Blistered Shishito Peppers with Browned Butter, Meyer Lemon and Parmesan (GF) (V)	13

LARGE PLATES

Cabernet Braised Boneless Beef Short Rib - with Mushroom Risotto and Mixed Vegetables	47
Cajun Seafood Pasta - Primo's Homemade Fettucine with Shrimp, Scallops and Calamari in a Spicy Tomato Cream Sauce	45
"The Burger" - Grilled 8 oz Pat La Frieda Short Rib Burger Patty on a Brioche Bun topped with Aged White Cheddar, Candied Jalapeno Bacon, Caramelized Onions, Roasted Tomato, Arugula and Fig Jam Aioli served with Garlic Parmesan Fries	26

Magic Fusion Show

The Loft Theatre is host to Tahoe's #1 rated show *Magic Fusion* starring world-class magicians from around the world. The show performs 7-nights a week in our 107-seat stadium-style theatre located right here inside The Loft. If you haven't purchased tickets in advance, please ask any of our staff to assist with reserving a seat for any performance. Tickets are \$34 (+tax/fees) in advance, and \$39 (+tax/fees) the day of, and \$24 (+tax/fees) in advance, and \$29 (+tax/fees) the day of, for children 14 and under. The show runs approximately 75 minutes.

For those guests who are looking for a more adult experience, we are pleased to present "Magic After Dark – Robert Hall #Unfiltered" every Friday night at 9:00pm. It's an irresistible window into the edgy, sexy, sophisticated and sometimes sick mind of award-winning magician-comedian Robert Hall, reserved for those 18 years of age or older. Join Robert, and his beautiful assistant, on this 75-85 minute journey of unique magic, hilarious comedy, adult mind-games that will satisfy even the insatiable. The show is for (im) mature audiences only.

Extras

Free WiFi is available. Just look for @thelofttahoe Free Wifi and connect.

We hope you enjoy your entire experience here at The Loft. If there is anything that we can do to improve your stay, please don't hesitate to ask.

Please share your experience with others on our Yelp, Facebook, and Trip Advisor pages.



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions