

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 - Steak \$12 - Shrimp \$10

Roasted Tomato Bisque with Lump Crabmeat and Crème Fraiche	13
Soup of the Day	12
Baby Spinach with Duck Confit Wontons, Goat Cheese, Dried Cranberries, Candied Pecans, Red Onions and Orange Sherry Vinaigrette	16
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
Ahi Tuna, Mango and Avocado Ceviche with Plantain Chips (GF) *	18
Burrata with Roasted Red and Yellow Beets , Pickled Red Onions, Pesto Puree, Pomegranate Balsamic Reduction, Grgich Hills Extra Virgin Olive Oil, Fleur de Sel, Fried Basil and Ciabatta Crisps	18
Hummus Trio Traditional, Avocado Lime and Beet Ricotta Served with Pita Triangles (V)	15
Antipasto Platter for Two An Assortment of Imported Meats and Cheeses with Castelvetrano Olives, Roasted Red Peppers, Dried Cranberries and Apricots, Marcona Almonds, Fig Jam, Whole Grain Mustard and Cornichons	29
Cheese Plate Aged Cheddar, Brie and Humboldt Fog Goat Cheese with Fresh Fruit, Fig Jam and Marcona Almonds (V)	19
Assorted Charcuterie Prosciutto di Parma, Bresaola, Soppressata, Cornichons, Whole Grain Mustard and Dried Cranberries	18
Deviled Eggs with Pancetta and Parmesan Crisps (GF)	13

HOT

Charbroiled Filet Mignon with Roasted Garlic Gorgonzola Cream, Five Cheese Potato Gratin and Grilled Asparagus	21
Mini Lamb Chops crusted with Garlic, Herbs and Breadcrumbs served with Sweet Potato Mash	20
Slow Braised Pork Cheek with Creamy Sundried Tomato Basil Polenta and Apple Gravy	18
Crispy Tamarind Chipotle Duck Tacos with Grilled Pineapple Slaw (GF)	16
Seared Jumbo Scallops with Meyer Lemon and Caperberry Sauce (GF)	25
Seared Ahi Tuna with Charred Pineapple and Wasabi Aioli (GF)	17
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

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HOT

Tapas of the Day Ask Your Server for Today's Preparation	MKT \$
Flash Fried Calamari Rings and Tentacles with Roasted Tomato Aioli	15
Sweet and Spicy Shrimp (GF)	14
Littleneck Clams and Mediterranean Mussels with Pesto, White Wine, Lemon Broth and Garlic Crostinis	16
Fettucine Con Anatra Primo's Homemade Fettucine with Duck Confit, Shiitake Mushrooms, White Truffle Oil, Duck Demi Glace and Shaved Parmesan	18
Pistachio Crusted Halibut with Citrus Buerre Blanc and Creamy Red Quinoa with Tomatoes and Spinach (GF)	19
Prosciutto di Parma Wrapped Asparagus with Pomegranate Balsamic Reduction and Shaved Parmesan (GF)	14
Ricotta Gnocchi with Wild Boar and Venison Bolognese and Ricotta Salata (GF)	16
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 Smashed Red Skin Potatoes, Crispy Fried Onions and Bourbon Barbeque Sauce (GF)	15
Grilled Elk Tenderloin with Five Cheese Potato Gratin, Wilted Spinach and Blueberry Demi Glace	21
Fresh Fettucine Pasta with Arugula Pesto Primo's Homemade Fettucine with Roasted Pistachio and Arugula Pesto, Sundried Tomatoes and Fresh Mozzarella (V)	16
Seafood Risotto with Shrimp, Lump Crab, Asparagus, Lobster Broth, Fresh Thyme and Meyer Lemon Juice	19
Gruyere and Cheddar Grilled Cheese Dippers with Roasted Tomato Bisque (V)	16
Roasted Brussel Sprouts with Pancetta and Parmesan (GF)	12
Fried Potatoes with Spicy Tomato Aioli (GF) (V)	10
Blistered Shishito Peppers with Browned Butter, Meyer Lemon and Parmesan (GF) (V)	13
Seafood Crepe Savory Herbed Crepe with Scallops, Lump Crab and Shrimp in a Lobster Brandy Sauce	18

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LARGE PLATES

Loft Steak Frites - 14 Oz Grilled Ribeye with Shallot-Black Peppercorn Demi Glace, White Truffle Fries and Mixed Vegetables	45
Sun Dried Tomato Pesto Crusted Chilean Sea Bass - over Lemon Pepper Risotto with Tomato Lobster Saffron Broth (GF)	43
"The Burger" - Grilled 8 oz Pat La Frieda Short Rib Burger Patty on a Brioche Bun topped with Melted Brie, Candied Jalapeno Bacon, Caramelized Onions, Roasted Tomato, Arugula and Fig Jam Aioli served with Garlic Parmesan Fries	24
Cioppino with Jumbo Crab Claw, Scallops, Halibut, Shrimp, Clams and Mussels in a Spicy Lobster Fennel-Tomato Broth and Grilled Garlic Bread	47

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 \$32 (+tax/fees) in advance, and \$37 (+tax/fees) the day of, and \$22 (+tax/fees) in advance, and \$27 (+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 sometime sick mind of award-winning magician-comedian Robert Hall, reserved for those 18 years of age or older. Join Robert, and his beautiful assistant, Tiffani, 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 also have portable charging stations. Just ask your server.

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