

# LAVILLA

## LUNCH, SUNDAY BRUNCH & SPECIAL EVENTS

La Villa proudly supports local, organic farming, utilizing Scissortail Farms and Philbrook gardens for produce, herbs, & greens.

### STARTERS

- Fried Artichoke Hearts (v)** 10  
served with creamy lemon Dijon
- Sesame Seared Ahi** 10  
carrot thread salad, pickled ginger jam & wasabi aioli
- Wild Mushroom Strudel (v)** 10  
phyllo wrapped with blue cheese & served with fig jam shaved radish-arugula salad

### SANDWICHES

served with a choice of house-cut french fries, or chef-made potato crisps: substitute cup of soup +2, fresh fruit +2, or small green salad +3

- Cobb Club** 12  
grilled chicken, smoked bacon, local lettuce, grilled tomato, egg & blue cheese aioli on sourdough
- Cuban Sandwich** 12  
pork loin, grilled ham & swiss cheese served on cuban bread with house-made mustard & pickles
- La Villa Cheese Burger** 13  
grilled angus, aged cheddar, tomato, arugula, braised vidalia onion & pickle on brioche (vegetarian option available)
- Blackened Shrimp Tacos** 13  
served with cilantro crème & shredded napa cabbage slaw

### ENTREES

- Pan Seared Crab Cake** 14  
on a bed of philbrook greens with charred tomato & mango salsa
- PHO Fridays** 12  
served traditional style with choice of beef, chicken or vegetarian accompanied with green tea
- Asparagus & Portobello Gnocchi** 13  
garlic, shallot, asiago & fine herb beurre blanc
- Tilapia Enrobed Crab & Shrimp** 19  
with sweet pea-risotto & maple dijon cream
- Quiche (v)** 12  
house-made with seasonal ingredients, mixed greens, & fresh fruit

\*Consuming raw or undercooked meats may increase risk of foodborne illness.

### SOUPS & SALADS

- Soup of the Day** 4/6
- Grilled Steak Salad** 13  
seasoned steak, secret garden greens, radish, cucumber, blue cheese crumbles, pearl tomatoes, maple vinaigrette & balsamic glaze
- Warm Spinach Salad** 10  
onion, candied walnut, radish, boiled egg & pancetta bacon vinaigrette (vegetarian option available)
- Romaine Heart Salad** 10  
shaved parmesan, crouton, anchovy, & cracked pepper caesar dressing
- Additions to any Salad**  
grilled salmon +7.5  
grilled chicken +5

### KIDS MENU

- served with a choice of house-cut french fries, sweet potato fries, or chef-made potato crisps.
- Philbrook PB&J with Fruit (v)** 5
- Grilled Cheese (v)** 6
- Chicken Strips** 6

### PHILBROOK WINE EXPERIENCE WINES

- White**
- True Myth Chardonnay 6/20  
Baileyana Chardonnay 9/34  
Tangent Sauvignon Blanc 8/28  
Tangent Albarino 9/32  
Zocker Gruner Veltliner 10/40
- Red**
- True Myth Cabernet Sauvignon 6/20  
Paraiso Pinot Noir 10/40

full bar service available

### SEASONAL DESSERTS

- Caramel-Vanilla Bean Flan** 7
- Chef-Made Passion Fruit Sorbet** 4
- Petite Pineapple Upside Down Cake** 6  
served with pickled cherry glaze
- Fresh Berry Shortcake** 6  
honey butter biscuit with crème chantilly

(v) vegetarian  
(gf) gluten free

#### HOURS

Lunch, Tues.-Sat., 11-2 p.m.  
Sunday Brunch  
10:30 a.m.-2:30 p.m.

#### CATERING

La Villa would be honored to cater your next party.  
Info. at [lavillaphilbrook.com](http://lavillaphilbrook.com)

#### MEMBER DINING DISCOUNT

Show your membership card to receive 10% off your lunch.  
Not yet a member? Join at the Philbrook front desk.