



# Anchor Dine LA

## *\$65 Prix-Fixe*

### *1st Course*

CHOICE OF

ROASTED BUFFALO CAULIFLOWER

BLUE CHEESE CRUMBLE

BRUSSELS

APPLE / BACON / CARMELIZED SHALLOT / WALNUT / MAPLE

MEXICAN STREET CORN OFF THE COBB

ORGANIC ROASTED CORN / COTIJA / CREMA / CILANTRO / LIME ZEST

### *2nd Course*

CHOICE OF

LOBSTER ROLL

LIVE MAINE LOBSTER / SHAVED BLACK TRUFFLES

LOBSTER MAC N CHEESE

MAINE LIVE MAINE LOBSTER / TRUFFLE / BREADCRUMBS

SPICY TUNA CRISPY RICE

. SPICY TUNA / CRISPY SUSHI RICE / YUZU AVOCADO PUREE / EEL SAUCE / SESAME

### *3rd Course*

CHOICE OF

SPANISH GRILLED OCTOPUS

SPANISH OCTOPUS / POTATOES / ARTICHOKE / CHIMICHURRI

CATCH OF THE DAY

SAFFRON RICE / GREEN BEANS / MANGO CHUTNEY

BUTCHERS BLOCK SPECIAL

6OZ NY STRIP STEAK / MASHED POTATOES / ROASTED ZUCCHINI

### *Dessert*

CARAMEL KEY LIME PIE

MONDAY - SUNDAY 5-10PM | RESERVATIONS ENCOURAGED

AVAILABLE FOR DINE-IN AND CURBSIDE PICK UP

THE ANCHOR PRIDES ITSELF ON PROVIDING THE MOST LOCAL, ORGANIC, SUSTAINABLY FREE RANGE PRODUCTS WHEN AVAILABLE.

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