

LATITUDE
41

at

FIFTY,
NORTH THIRD
STREET

614-233-7541

LATITUDE 41

OUR CUISINE

SAMPLE MENUS - DINNER | LUNCH | DESSERT

Dinner menu

Artisan Flatbreads

Tomato Mozzarella - vine ripe pomodoro sauce, hickory-smoked mozzarella, fresh basil 8

Greek Gyro - lamb sausage, tzatziki sauce, roma tomato, romaine lettuce, feta cheese, kalamata olive 11

Whole Milk Ricotta and Tunisian Spices - Tunisian spiced tomatoes, goat cheese, cilantro, shaved carrot 9

Appetizers

Latitude 41 House Salad - soy beans, avocado, orange segments, egg, soy ginger vinaigrette 7

Romaine Caesar Salad - shaved parmesan, cured white anchovy, croutons, Caesar dressing 8 add chicken 12

Spring Fennel and Arugula Salad - Granny Smith apple, dried tart cherries, candied pecans, yogurt-dill vinaigrette 7

Chilled Cantaloupe Soup - crème fraiche, basil, extra virgin olive oil 6

Butter Poached Lobster and Truffle "Mac 'N Cheese" - mascarpone-enriched pasta, parmesan tuile 15

Vietnamese Lemongrass-Infused Mussels - ginger, cilantro, lemongrass broth, sriracha chili sauce 9

Cold Korean Buckwheat Noodles - spicy Korean chili paste, nori, cabbage, carrot, cucumber, daikon radish 6

Fish and Pasta

Seafood Garganelli - jumbo shrimp, fresh fish, mussels, white wine broth, grape tomatoes, fresh basil 21

Free Form Spring Vegetable Lasagna - roasted tomato, braised mushrooms, house-made ricotta, spinach 16

Seared Georges Bank Scallops - potato and sweet onion latke, truffled sweet corn relish 23

Tempura Soft Shell Crab - fried local Japanese eggplant, spicy lychee vinaigrette, bamboo green rice 19

Potato Crusted Pacific Barramundi - wild mushrooms, spring asparagus, bacon, blackberry gastrique 18

Meats

All Natural Roasted Chicken - farro pilaf, apple wood bacon, spring peas and garlic, baby carrots 19

Thyme Scented Rack of New Zealand Lamb - spring bean cassoulet, fiddlehead ferns, rosemary jus 25

Braised Beef Short Rib - goat cheese-enriched Anson Mills polenta, baby root vegetables, honey thyme shallots 22

Natural Beef Tenderloin - gruyere-enriched potato gratin stuffed Vidalia onion , wilted organic greens 38

Natural 16oz. Beef Ribeye - roasted Vidalia onion "malt", crisp hand cut potatoes, horseradish jus 35

Side Dishes \$5

Roasted asparagus, French beans, root vegetables, truffle pommes purée, bacon and blue potatoes, organic goat cheese polenta

Latitude 41 Chef's Tasting Menu

Allow Chef Tony Miller to take you on a journey of sights, aromas and flavors with a hand selected menu of our best, handpicked local, organic ingredients.

Five courses - 65

With wine pairings - 95

Requires participation from entire table. Vegetarian alternatives available

Lunch Menu

Wild Mushroom - braised mushrooms, Bel Paese, white truffle oil, shaved parmesan, chives 11

Goat Cheese and Tunisian Spices - Tunisian spiced tomatoes, goat cheese, cilantro, shaved carrot 10

Tomato Mozzarella - braised

Appetizers

Fennel and Arugula Salad - Granny Smith apple, dried tart cherries, candied pecans, yogurt dill vinaigrette 8

Romaine Caesar Salad - shaved parmesan, white anchovy, croutons, Caesar dressing 8

Latitude 41 House Salad - soy beans, hearts of palm, avocado, orange segments, egg, soy ginger vinaigrette 7

Chilled Cantaloupe Soup - crème fraiche, extra virgin olive oil, basil 8

Sandwiches

Skirt Steak Sandwich - three cheese sauce, caramelized onions and peppers 12

Turkey Club - boursin aioli, avocado, bacon, lettuce, tomato, ciabatta bread 8

Smoked Hawaiian Ahi Tuna Salad - avocado, lemon herb aioli, lettuce, marinated tomato 11

Grilled Amish Chicken Breast - sweet pepper artichoke relish, rosemary aioli, provolone 9

Cornmeal Dusted Fish Po' Boy - herb caper aioli, cole slaw, dill pickle 9

Niman Ranch Brisket Pastrami - Dijon mustard, dill pickle, gruyere, sourdough bread 12

Latitude 41 Burger - Cheddar, lettuce, tomato, onion, brioche, housemade horseradish sauce 10

+e horseradish sauce 10

Premium Burger Toppings \$1

Housemade chili, Point Reyes blue cheese, applewood bacon, avocado, grilled onions, braised mushrooms, fried egg

Entrées

Warm Chicken Caesar Salad - shaved parmesan, croutons, white anchovy 12

Georges Bank Sea Scallops - guanciale, fingerling potatoes, spinach, tomato sauce 14

Pasta Alla' Amatriciana - guanciale, San Marzano tomato sauce, parmesan 13

Fresh Fish Entrée of the Day - seasonal vegetables 15

Speed Lunch - mixed green salad, turkey club, peach panna cotta 12

All courses served together on one plate, no substitutions please

Desserts

Warm Valhrona Chocolate Cake - warm berry compote, mixed berry sorbet 8

Assorted Ice Creams, Sorbets, and Cookies - featuring Jeni's ice cream

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Chocolate Crème Brulee - honey vanilla bean ice cream 8

Our menus change daily and the above menu is just an example of the type of cuisine offered at Latitude 41 restaurant.

Lunch service: Monday-Friday 11am-2pm Saturday-Sunday 12pm-2pm
