



STARTERS

Onion Soup Au Gratin 11 / 11.44

caramelized vidalia onions, sweet sherry, garlic
crostini, pepper jack, vermont cheddar

Jumbo Crab Cake 18 / 18.72

Maryland lump crab / smashed avocado / lemon
roasted corn salsa / jalapeño ranch

Mediterranean Hummus 15 / 15.60

hand whipped chickpea hummus / feta / olives
cucumber / tomato / EVOO / grilled pita bread
no pita for GF

Coconut Shrimp 17 / 17.68

tropical fruit salsa, coconut thai chili sauce

Fish Tacos 18 / 18.72

beer battered cod, mango salsa, chipotle coleslaw

Kung Pao Calamari 18 / 18.72

red bell peppers, bananas, crushed peanuts,
scallions, orange-szechuan sauce
*traditional or buffalo style available

Quinoa Fried Shrimp Tacos 17 / 17.68

avocado, pickled red onion, spicy mayo
corn tortilla option for GF

Charcuterie Board 26 / 27.04

chef's selection of assorted meat and cheese,
no crostini for GF

Sesame-Crusted Tuna Satay 23 / 23.92

asian slaw, sweet soy, wasabil aioli

Quesadilla 18 / 18.72

chicken, pulled pork, or vegetable
corn & black bean salsa, cheddar-jack cheese

SALADS

grilled chicken (GF) 9 / 9.36

marinated skirt steak 16 / 16.64

pan roasted salmon (GF) 14 / 14.56

sesame-seared tuna 15 / 15.60

sauteed or quinoa fried shrimp (GF) 13 / 13.52

The LB Chop GF 18 / 18.72

romaine, tomato, red onion, corn, pecans,
bacon, bleu cheese, white balsamic dressing

Strawberry Fields GF VG 18 / 18.72

mesclun greens / fresh strawberries
crumbled feta / cucumbers / pistachios
pickled red onions / house-made balsamic

Beet & Goat Cheese GF VG 17 / 17.68

baby arugula, goat cheese crumbles, roasted
beets, dried cranberries, candied walnuts,
apple cider vinaigrette

Classic Caesar VG 16 / 16.64

crisp romaine, roasted garlic croutons,
shaved parmesan, tuscan caesar dressing
no crouton for GF

CAULIFLOWER PIZZA

Southwest Chicken GF 22 / 22.88

black bean & corn salsa, cajun chicken,
chipotle aioli, cheddar-monterey jack

Tomato Caprese GF VG 20 / 20.80

ripe tomato, fresh mozzarella, basil,
balsamic reduction

Truffle & Broccolini GF VG 23 / 23.92

garlic / fresh mozzarella / parmesan
truffle oil / broccolini / mushroom medley

Chicken Wings

traditional GF 18 / 18.72 **boneless** 17 / 17.68

bleu cheese or ranch dressing

buffalo, chipotle bbq
thai chili
honey-garlic, hot honey

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

Management reserves the right to apply a gratuity of up to 20% to any guest check.

ENTREES

Spicy Chicken Rigatoni 27 / 28.08
sauteed chicken, vodka sauce, calabrian chili
baby spinach, parmesan, basil, seasoned panko

Cedar-Plank Salmon 35 / 36.40
grilled asparagus, chipotle-maple bourbon
glaze, garlic herb rice

Blackened Ahi Tuna 36 / 37.44
coconut rice, sliced avocado, sweet soy
grilled asparagus

Asian Marinated Skirt Steak 49 / 50.96
roasted peppers & onions, broccoli
mushroom medley, teriyaki glaze

Shrimp Linguine 31 / 32.24
jumbo shrimp, scampi sauce, roasted tomatoes
broccolini, lemon, seasoned panko

16oz Grilled Ribeye  53 / 55.12
smokehouse maple rub, sauteed baby spinach
cheesy garlic mashed potatoes

BURGERS

Gluten Free Bun +3

The Original 17 / 17.68
8oz certified angus beef house blend

Steakhouse Patty Melt 24 / 24.96
bourbon bacon jam, cheddar cheese,
crispy onion straws, multi grain toast

Smokehouse Burger 19 / 19.76
pepper jack cheese, panko crusted onion
rings, hickory bacon, chipotle bbq sauce

Turkey Burger 19 / 19.76
honey-garlic infused, refried black beans,
melted pepper jack cheese, sliced
avocado, panko breadcrumbs

HOUSE FAVORITE TIDBITS

mozzarella cheese / garlic toast / french fries

Chipotle

Chicken

19 / 19.76

Marinated

Steak

24 / 24.96

SANDWICHES

California Turkey Melt 19 / 19.76
hickory bacon, swiss, guacamole, chipotle mayo

Harvest Wrap 18 / 18.72
chicken, mesclun, frosted walnuts, cranberries,
goat cheese, apple vinaigrette, wheat wrap

The Cuban Melt 21 / 21.84
braised pulled pork, honey ham, pickles
spicy brown mustard, melted swiss cheese

Blackened Tuna Wrap 22 / 22.88
mesclun, tomato, cucumber, red onion, fried lo
mein noodles, sesame-ginger dressing

Grilled Chicken Panini 23 / 23.92
grilled chicken, roasted peppers, prosciutto
arugula, fresh mozzarella, nut-free pesto

Greek Shrimp Wrap 21 / 21.84
blackened shrimp, cucumber, red onion, diced
romaine, feta, tzatziki sauce

Tuscan Portobello Panini 21 / 21.84
portobello mushrooms, fresh mozzarella, arugula
roasted peppers, balsamic glaze, nut-free pesto

Sauteed Garlic
Broccolini
12 / 12.48

Truffle-Cheese
Fries
14 / 14.56

Panko Crusted
Onion Rings
12 / 12.48

Smoked Gouda
Mac N Cheese
13 / 13.52

Asian-Style
Vegetables
12 / 12.48

Grilled
Asparagus
11 / 11.44

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