

# L B V

## STEAKHOUSE

### STARTERS

<b>Stuffed Mushrooms</b> ..... \$15 Green Goddess Stuffed Mushrooms topped with Parmesan Cheese. Served with Crostini	<b>Beef Tips</b> ..... \$20 Beef Tenderloin served in Guest's choice of Sizzling Garlic Butter, Teriyaki or Au Poivre Sauce. Served with Crostini
<b>Shrimp Cocktail</b> ..... \$20 Jumbo Shrimp served with Cocktail Sauce	<b>Poc Chuc</b> ..... \$30 Shareable starter of Grilled, Marinated Wild Boar served with Mexican Rice, Avocado, Thin-Sliced Radishes, Pickled Onions, House-Made Habanero Salsa and Avocado Crème. Served with warm Grilled Tortillas
<b>Crab Cake</b> ..... \$15 Jumbo Crab Meat served with Corn Salsa	
<b>Pan-Seared Scallops</b> ..... \$28 Pan-Seared Scallops served with Lemon Beurre Blanc Sauce	

### SOUPS & SALADS

<b>Guinness Stew</b> ..... \$10 House-Made Stew with Beef Tenderloin served in a Bread Boule	<b>Wedge Salad</b> ..... \$10
<b>Lobster Bisque</b> ..... \$10 Served in a Bread Boule	<b>Caesar Salad</b> ..... \$10 Made Tableside with House-Made Caesar Dressing
<b>House Salad</b> ..... \$10	<b>Caprese Salad</b> ..... \$12 Sliced Fresh Mozzarella and Roma Tomatoes topped with Fresh Basil and Balsamic Glaze

### ENTRÉES

<b>Pan-Seared Salmon</b> ..... \$32 Glazed with Sweet Chili Sauce served with Succotash and Smashed Fingerling Potatoes	<b>Pomegranate-Glazed Rack of Lamb</b> ..... \$60 Marinated Rack of Lamb Topped with House-Made Pomegranate Sauce. Served with a Baked Potato and Asparagus
<b>Tomahawk Pork Chop</b> ..... \$42 Rosemary Herb Heritage Pork topped with Maple Apple Dijon Jus served with Parmesan Risotto and Asparagus	<b>Surf &amp; Turf</b> <b>Hand-Cut Filet Mignon</b> ..... \$70 <b>12 oz. Manhattan Prime NY Strip</b> ..... \$90 <b>14 oz. Prime Rib Eye</b> ..... \$80
<b>Roasted Half-Chicken</b> ..... \$40 Dijon Wine Pan Sauce served with Wild Mushroom Risotto and Broccolini	<b>10 oz. Lobster Tail</b> ..... \$65 <b>Hand-Cut Filet Mignon</b> ..... \$55
<b>Pan-Seared Sea Bass</b> ..... \$65 Topped with a Sun-Dried Tomato and Caper Cream Sauce served with Smashed Fingerling Potatoes and Seasonal Vegetable	<b>10 oz. Flat Iron Steak</b> ..... \$30 <b>12 oz. Manhattan Prime NY Strip</b> ..... \$75 <b>14 oz. Prime Rib Eye</b> ..... \$65
<b>Bison Short Rib</b> ..... \$45 Slow-Cooked Short Ribs served with Mashed Yukon Gold Potatoes and Vegetable Du Jour	<b>20 oz. Certified Angus Cowboy Steak</b> ..... \$90 Encrusted with a mix of salt, pepper, garlic and onion
<b>Smoked Gouda Lobster Mac</b> ..... \$40 Smoked Gouda and Cheddar Cheese Sauce tossed with Cavatappi and Lobster Meat	
<b>Arrabbiata Beef Gnocchi</b> ..... \$33 Beef Tenderloin Tossed with House-Made Marinara and Broiled Gnocchi	

### SIDES

<b>Vegetable Du Jour</b> \$9	<b>Broccolini</b> \$9	<b>Asparagus</b> \$9	<b>Sautéed Sherry Mushrooms</b> \$9
<b>Polenta Fries with Goat Cheese</b> \$9	<b>Hasselback Potatoes</b> \$9	<b>Baked Potato</b> \$9	<b>Twice Baked Potato</b> \$9 Add: Loaded \$2
<b>Mashed Yukon Gold Potatoes</b> \$9 Add: Garlic \$1; Loaded \$2; Blue Cheese \$6; Lobster \$9		<b>Parmesan Risotto</b> \$9 Add: Wild Mushrooms \$2; Shrimp \$11; Lobster \$9	

### STEAK COMPLEMENTS

<b>Demi-Glace</b> \$5	<b>Au Poivre Style</b> \$5	
<b>Blue Cheese</b> \$6	<b>Grilled Portobella</b> \$6	<b>Sautéed Onions</b> \$6
<b>Shrimp Scampi</b> \$11	<b>4 oz. Lobster Tail</b> MP	

Prices may fluctuate based upon market and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GAMBLING PROBLEM? CALL 1-800-GAMBLER.