

LBV

STEAKHOUSE

STARTERS

Shrimp Cocktail	\$15
Jumbo Shrimp served with Cocktail Sauce	
Crab Cake	\$15
Jumbo Crab Meat served with Red Pepper Coulis	
Spinach & Three-Cheese Crepes	\$14
Crepes stuffed with Spinach and Three Cheeses, drizzled with Sweet Honey	
Beef Tips	\$15
Marinated Beef Tenderloin served with Chimichurri Dipping Sauce	

SOUPS & SALADS

Lobster Bisque	\$9
French Onion Soup	\$6
House Salad	\$6
Wedge Salad	\$7
Caesar Salad	\$7

LBV FAVORITES

Bone-In Pork Chop	\$28	Shrimp & Scallop Linguini	\$25
Rosemary Herb Heritage Pork topped with Shallot Wine Sauce Served with Parmesan Risotto and Asparagus		Creamy Tomato Vodka Sauce	
Pan-Seared Airline Chicken Breast	\$24	Crab Spaghetti	\$23
Dijon and Wine Pan Sauce served with Haricot Verts and Garlic Mashed Potatoes		Lump Crab with a Garlic, Olive Oil, Crushed Red Pepper Cream Sauce topped with Parmigiano-Reggiano	

ENTRÉES

Pan-Seared Sea Bass	\$55	Hand-Cut Filet Mignon	\$37
Topped with Basil Pesto Sauce and Cherry Tomatoes Served with Crispy Parmesan Potatoes and Spaghetti Squash		12 oz. Prime Sirloin	
Surf & Turf	\$57	12 oz. NY Strip	\$48
Crab Legs	MP	14 oz. Rib Eye	\$48
10 oz. Lobster Tail	MP		

Prices may fluctuate based upon market and availability.

SIDES

Creamed Spinach ...\$7	Asparagus ...\$7	Baked Potato ...\$7
Sautéed Sherry Mushrooms ...\$7		
Mashed Yukon Gold Potatoes ...\$7		
Add: Garlic \$1; Lobster \$8; Crab \$9		

STEAK COMPLIMENTS

Blue Cheese ...\$3	Demi-Glace ...\$4	Au Poivre Style ...\$5
Shrimp Scampi ...\$10	4 oz. Lobster Tail ...\$25	

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

GAMBLING PROBLEM? CALL 1-800-GAMBLER.