



## HOLIDAY BITES MENU

CREPE SUSHI <i>smoked salmon, cream cheese, tobiko</i>	13
BEEF & POTATO EMPANADA <i>w/ chipotle aioli</i>	12
BEEF TENDERLOIN <i>w/ whiskey one shot sauce</i>	11
CHICKEN & ANDOUILLE <i>black garlic aioli</i>	10
GRILLED PORTOBELLA <i>miso tamari glaze</i>	9
GRILLED CHEESE & TOMATO SOUP <i>vegan tomato bisque</i>	12
NEW ENGLAND STYLE CRAB <i>miniature brioche bun</i>	14
TRUFFLED CHICKEN POT PIE <i>alba truffle, puff pastry</i>	16
BEEF CURED SALMON GRAVLAX <i>pumpnickel, crème fraiche</i>	14
CHILLED OCTOPUS SALAD SHOOTER <i>absinthe, tomato</i>	13
BRUSSELS SPROUT <i>bacon lardon, caramelized shallot</i>	11
CHEESE FONDUE & SAUSAGE <i>smoked sausages, beer cheese</i>	12
PIEROGI <i>dill crema, caramelized onion</i>	11
SCOTCH EGG <i>housemade sausage</i>	10
LOBSTER MAC & CHEESE <i>andouille sausage</i>	15

## DESSERT BITES

APPLE CRISP <i>rolled oats, honey crisp apple</i>	8
PUMPKIN PIE TARTLETS <i>pecan bacon brittle</i>	8



**GRILLED SHRIMP COCKTAIL –6 PCS**

horseradish cocktail sauce, béarnaise aioli, lemon, baguette

**PARMESAN TRUFFLE FRIES**

black truffle, parmesan, chives, black garlic aioli

**LH CLASSIC BURGER**

Special sauce, bacon, pickles, caramelized onion, cheddar cheese, Brioche bun

**LH VEGAN BURGER**

Beyond meat burger, veganise special sauce, vegan American cheese, Pickles, caramelized onions, vegan brioche bun.

**MEZZE PLATE**

hummus, muhammara, babaghanoush, marinated artichokes, roasted garlic, pickled red onions, grilled pita

add grilled lamb merguez sausage 8

add grilled chicken skewer 6

add falafel – 3 pcs 5

add grilled shrimp – 3pcs 9

**CHICKEN SKEWER**

Honey tumeric glaze, herbed spaetzle, lemon butter, red onion jam, garlic naan

**GRILLED RADICCHIO & ROASTED BEET SALAD**

Grilled radicchio, red & golden beet, orange, candied walnut, white balsamic vinaigrette

add grilled chicken skewer 6

add grilled shrimp 9

**Caesar Salad**

Vegan Caesar dressing, baby romaine, shaved parmesan, garlic crouton

add grilled chicken skewer 6

add grilled shrimp 9

18 GS

13 GS

15

14 VG

13 V

16

14

14

**PRIME NY STRIP**

12oz prime striploin, truffled baby red potatoes, maitre'd butter, Arugula watermelon radish salad

**CHICAGO STYLE POUTINE**

Roasted talian beef, house made frites, demiglace, cheese curd, House made giardinera

**LOCO MOCO- "Hawaiian grinds"**

angus beef patty, SPAM fried rice, whisky aged shoyu, bone marrow demi glace, fried egg

**SHORT RIB BARBACOA BAO**

braised barbacoa short rib, sesame hoisin sauce, Thai papaya slaw, toasted peanut, cilantro

**CHILAQUILLES**

Beef chorizo, salsa ranchero, tortilla chips, pickled tomatillo, House made crema, cotija cheese

37

18 GS

15

16

15

**DESSERTS**

**BROWNIE A LA MODE**

warm Valrhona chocolate brownie, vanilla ice cream, cocoa, raspberry

**GOLDEN CARAMEL APPLE**

Honey crisp apple, house made salted caramel, peanuts, caramel crispies, caramel pearls, 24k gold leaf

10 GF

12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

**Gratuity of 20% is added to ALL checks.**

VG vegan V vegetarian GS gluten sensitive

09.18.2020