

# L B V

## STEAKHOUSE

### STARTERS

<b>Arancini with Marinara &amp; Pesto</b> .....	\$15
Hand-Rolled and Breaded, Deep-Fried Parmesan Risotto and Mozzarella Cheese served with House-Made Marinara and Pesto Sauce	
<b>Shrimp Cocktail</b> .....	\$16
Jumbo Shrimp served with Cocktail Sauce	
<b>Crab Cake</b> .....	\$16
Jumbo Crab Meat served with Corn Salsa	
<b>Beef Tips</b> .....	\$15
Beef Tenderloin served in Guest's choice of Sizzling Garlic Butter, Teriyaki, Cajun or Au Poivre Sauce	
<b>Lobster Escargot-Style</b> .....	\$26
Lobster served with Sizzling Butter	

### SOUPS & SALADS

<b>Lobster Bisque</b> .....	\$11
<b>French Onion Soup</b> .....	\$9
<b>House Salad</b> .....	\$10
<b>Wedge Salad</b> .....	\$10
<b>Caesar Salad</b> .....	\$10
<b>Spinach Salad</b> .....	\$10
Baby Spinach tossed in House-Made Warm Bacon Vinaigrette topped with Mushrooms, Red Onions and Bacon	
<b>Caprese Salad</b> .....	\$11
Sliced Fresh Mozzarella and Roma Tomatoes topped with Fresh Basil and Balsamic Glaze	

### LBV FAVORITES

<b>Pan-Seared Salmon</b> .....	\$38	<b>Beef Cremini Pappardelle</b> .....	\$28
Served with Succotash featuring Fingerling Potatoes, Corn, Bell Peppers, Onions, Lima Beans and Smoked Bacon		Beef Tenderloin Tips served with Cremini Mushrooms, Sun-Dried Tomatoes, Pappardelle Pasta and Rich Burgundy Demi-Glace Sauce	
<b>Tomahawk Bone-In Pork Chop</b> .....	\$38	<b>Crab Spaghetti</b> .....	\$28
Rosemary Herb Heritage Pork topped with Shallot Wine Sauce served with Parmesan Risotto and Asparagus		Lump Crab with a Garlic, Olive Oil, Crushed Red Pepper Cream Sauce topped with Parmigiano-Reggiano	
<b>Pan-Seared Airline Chicken Breast</b> .....	\$28	<b>Shrimp &amp; Scallop Linguini</b> .....	\$33
Dijon Wine Pan Sauce served with Wild Mushroom Risotto and Broccolini		Creamy Tomato Vodka Sauce	

### ENTRÉES

<b>Pan-Seared Sea Bass</b> .....	\$60	<b>10 oz. Lobster Tail</b> .....	MP
Topped with a Sun-Dried Tomato and Caper Cream Sauce served with Fingerling Potatoes and Seasonal Vegetable		<b>Hand-Cut Filet Mignon</b> .....	\$45
<b>Surf &amp; Turf</b>		<b>10 oz. Flat Iron Steak</b> .....	\$40
<b>Hand-Cut Filet Mignon</b> .....	\$75	<b>12 oz. Manhattan Prime NY Strip</b> .....	\$75
<b>12 oz. Manhattan Prime NY Strip</b> .....	\$100	<b>14 oz. Prime Rib Eye</b> .....	\$70
<b>14 oz. Prime Rib Eye</b> .....	\$90	<b>24 oz. Kansas City Bone-In Prime Strip</b> .....	\$90

Prices may fluctuate based upon market and availability.

### SIDES

<b>Vegetable Du Jour</b> \$9	<b>Broccolini</b> \$9	<b>Asparagus</b> \$9	<b>Sautéed Sherry Mushrooms</b> \$9
<b>Hand-Cut French Fries</b> \$9	<b>Dauphinoise Potatoes</b> \$9	<b>Baked Potato</b> \$9	<b>Twice Baked Potato</b> \$10
		Add: Loaded \$2	
<b>Mashed Yukon Gold Potatoes</b> \$9		<b>Parmesan Risotto</b> \$9	
Add: Garlic \$1; Loaded \$2; Lobster \$9; Crab \$9		Add: Wild Mushrooms \$2; Crab \$9; Lobster \$9	

### STEAK COMPLEMENTS

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

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

GAMBLING PROBLEM? CALL 1-800-GAMBLER.