

L. G. SMITH'S

STEAK & CHOP HOUSE

SUNDAY BRUNCH MENU

## upon arrival

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Freshly Baked Pastries & Bread

### L.G.'s Deluxe Deli

Chipotle smoked bacon, smoked duck breast, salicelli picante, salmon gravlax

### Amuse Bouche

Delicious fruit selection

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## cold selections

### Asparagus à la Flamande

Asparagus, boiled egg, ham and Hollandaise sauce

### Steamed Clams in White Wine Sauce

### Mixed Seafood Ceviche

Shrimp, sea scallops, squid and fish jalapeño, steamed and chilled octopus

### Pork Bruschetta

Crispy bread, slow cooked pork belly, avocado foam

### Tuna Cube Brûlée

Marinated tuna, fish roe sauce, garlic, cilantro

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## soup & salads

### Garden Salad

Arugula, avocado, cucumber, shallots and port wine dressing

### Steakhouse Chop Salad

### Shrimp, Peppered Bacon & Sweet Corn Chowder

Smoky, spicy, sweet and creamy

### Escargot Smith's Style

With spinach in cream served with a hazelnut cookie

## hot selections

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### Braised Certified Angus Beef® Short Ribs

Yellow potato purée and garlic confit, mint infused veggies

### Local Fish (please ask your server for today's catch)

Cauliflower purée, corn and pepper crispy garlic, butter-lemon sauce

### Eggs Benedict

Pumpernickel, crispy prosciutto, Hollandaise Sauce and salmon caviar

### Ranch Steak & Eggs

Garlic, lemon green beans, demi-glace sauce

### Pumpkin Ravioli

Tarragon sauce, arugula, lemon and orange zest

### Twelve-Hour Sous Vide Pork

Boneless Sirloin, Bourbon smoked, sweet potato, salsa criolla

### Lobster Parmentier with American Sauce

### Crispy Lamb Chops with Ratatouille

### Roasted Duck Breast on Caramelized Apples

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### Chocolate & Lucuma Mousse

### Suspiro a la Limeña

### Bread Pudding

Warm whisky sauce

### Cheese Platter

## dessert selections