



## STARTERS

<b>CRAB CAKE</b> LUMP CRAB / SAMBAL TARTAR SAUCE	\$18
<b>SHRIMP COCKTAIL</b> TORCHED SHRIMP / TAMARIND COCKTAIL SAUCE	\$19
<b>PORK BELLY</b> BRAISED PORK BELLY / ASIAN INFUSED	\$13
<b>FRIED CALAMARI RINGS WITH LEMON AIOLI</b> FRIED & SLICED / THIN LEMON ROUNDS / PARSLEY	\$11.50
<b>CLAMS</b> CLAMS / BEURRE BLANC	\$15
<b>STEAK TARTARE</b> ANGUS BEEF / ONION / CAPERS / EGG YOLK	\$18
<b>SCOTTISH KING SCALLOP</b> PAN SEARED SALSA VERDURE	\$20
<b>QUINOA SALAD</b> QUINOA / CHICKPEAS / GREEN APPLE / CUCUMBER YOGHURT DRESSING	\$15
<b>AHI TUNA</b> SEARED TUNA W. PONZU SAUCE / PICKLE GINGER / WASABI	\$15
<b>SHRIMP CHOWDER</b> SWEET CORN / SMOKY BACON	\$14
<b>CLASSIC FRENCH ONION SOUP</b> PROVOLONE CHEESE / CRISPY TOAST	\$14
<b>CAESAR SALAD CLASSIC OR GRILLED</b> ROMAINE LETTUCE / PARMESAN CHEESE	\$14
<b>RANCH HOUSE</b> ICEBERG LETTUCE / HOMEMADE RANCH DRESSING	\$14
<b>CHOP SALAD</b> LETTUCE / AGED CHEDDAR / TOMATO / EGG / ITALIAN DRESSING	\$12.50

## SIDES

<b>BAKED POTATO</b>	\$6.50
<b>AGED ENGLISH CHEDDAR MAC &amp; CHEESE</b>	\$6.50
<b>CREAMED SPINACH</b>	\$6.50
<b>ASPARAGUS</b>	\$6.50
<b>BUTTERY MASHED POTATOES</b>	\$6.50
<b>ONION RINGS</b>	\$6.50
<b>SWEET POTATO WEDGES</b>	\$6.50
<b>CREAMY MUSHROOM</b>	\$6.50
<b>SLOW ROASTED BRUSSEL SPROUTS WITH BACON &amp; ONION</b>	\$6.50
<b>STEAK FRIES WITH TRUFFLE OIL &amp; CHEESE</b>	\$6.50

THE ALL-INCLUSIVE PLAN CONSISTS OF  
1 STARTER, 1 ENTRÉE & 1 DESSERT OF  
YOUR CHOICE .

## SAUCES

<b>CABERNET SAUVIGNON</b>
<b>STILTON &amp; WHITE PORT FONDUE BÉARNAISE</b>
<b>CHIMICHURRI</b>
<b>PEPPERCORN</b>
<b>MOREL &amp; TARRAGON CREAM</b>

## BUTCHER EXPERIENCE

CHOOSE YOUR CERTIFIED ANGUS BEEF BUTCHER CUT BY THE CHEF.  
MINIMUM ORDER 10 OZ.

RIBEYE	\$4 /OZ
STRIP LOIN	\$4 /OZ
DRY AGED RIBEYE AGED 30 DAYS	\$6.50 /OZ
DRY AGED RIBEYE AGED 45 DAYS	\$7.50 /OZ

## LGS SIGNATURE STEAKS

WAGYU RIBEYE 12 OZ	\$79
WAGYU TENDERLOIN 8 OZ	\$90
COWBOY RIBEYE 20 OZ	\$71
PORTERHOUSE 20 OZ	\$70
SEAFOOD MIGNON LINGUINI PASTA WITH SCALLOPS & SHRIMP	\$55
BIG OSCAR CRAB MEAT, SHRIMP & LOBSTER IN CREAMY SAUCE	\$55
LOBSTER TAIL 12 OZ	\$55

## SURF & TURF OPTION

LOBSTER	+\$22
JUMBO SHRIMP	+\$22

## SALT CHOICES

CHOOSE YOUR SALT WHEN ORDERING A BUTCHER EXPERIENCE.

### **KALA NAMAK SALT - INDIA**

SHIMMERING BLACK ROCK SALT WITH UNIQUE EXOTIC FRAGRANCE & FLAVOR, IDEAL FOR SPICING INDIAN & ORIENTAL DISHES (BLACK)

### **HALITE SALT - PAKISTAN**

CRYSTAL CLEAR CUBIC ROCK SALT, VERY INTENSE NATURAL SALT TASTE, SUITABLE FOR ALL EVERYDAY DISHES (TRANSPARENT/WHITE)

### **ROSE SALT - BOLIVIA**

PINK ROSE QUARTZ ROCK SALT, MILD SWEET TASTE, SUITABLE FOR MEAT & VEGETABLE DISHES (PINK)

### **ALPINE ROCK SALT - AUSTRIA**

VISUALLY STRIKING RED-BROWN ROCK SALT, VERY INTENSE TASTE, BEST USED ON DARK MEAT DISHES (BROWN)

## ENTRÉES

ONE SIDE DISH INCLUDED

LOBSTER RAVIOLI HOMEMADE RAVIOLI WITH CREAMY TARRAGON SAUCE	\$36
FILET MIGNON 8 OZ	\$43
SKIRT STEAK 12 OZ	\$41
CEDAR WRAPPED SALMON WITH HERB VINAIGRETTE	\$33
SHORT RIBS	\$41
DOUBLE BONE GRILLED LAMB CHOPS	\$42
OVEN ROASTED SPRING CHICKEN LEMON & ROSEMARY MARINADE GARLIC BUTTER	\$33
BABY BACK RIBS	\$37
CATCH OF THE DAY	\$31
GRILLED SHRIMP	\$40
BACON WRAPPED TWIN FILET MIGNON	\$40

## DESSERTS

WARM APPLE PIE VANILLA ICE CREAM / HOT TOFFEE	\$11
BREAD PUDDING RUM RAISIN ICE CREAM	\$10
CRÈME BRÛLÉE RICH CUSTARD TOPPED WITH CARAMELIZED SUGAR	\$11
CHEESECAKE MILK CHOCOLATE / PEANUT BUTTER	\$10
THE ICE CREAM TRIO RASPBERRY / MASALA / CHOCOLATE	\$11
THE DOME DARK CHOCOLATE & MOUSSE / NUTELLA	\$11

PLEASE NOTE A 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.