



SAUCES

- DANISH BLUE AND WHITE PORT
- BÉARNAISE
- CHIMICHURRI
- PEPPERCORN BRANDY
- MERLOT DEMI-GLACE
- CHILLED HORSERADISH CREAM

SIDES

- FRENCH STYLE MASHED POTATO \$7
- SLOW ROASTED BRUSSELS SPROUTS WITH ONION, BACON AND CHAMPAGNE RAISIN \$7
- STEAK FRIES WITH TRUFFLE AND CHEESE \$7
- CAULIFLOWER GRATIN WITH GRUYERE AND SMOKED BACON \$8
- MAC N' CHEESE \$7
- ASPARAGUS \$8
- LOADED BAKED POTATO \$7
- SAUTÉED BALSAMIC ONION AND MUSHROOMS \$7
- CREAMED SPINACH WITH PARMESAN CHEESE \$8

SOUP

- SHRIMP CHOWDER \$14
SWEET CORN / SMOKED BACON
- FRENCH ONION SOUP \$14
TOASTED BRIOCHE / GRUYERE / MEDLEY OF ONIONS

DESSERTS

- WARM APPLE PIE \$12
RUM RAISIN CREAM, HOT TOFFEE
- CLASSIC CRÈME BRULÉE \$12
TOPPED WITH CARAMELIZED SUGAR
- BAKED ALASKA \$12
DARK CHOCOLATE AND DULCE DE LECHE ICE CREAM/
FLAMBÉED TABLESIDE
- CHOCOLATE DOME \$12
NUTELLA CENTRE, ALMOND CROQUET,
MIRROR GLAZE, GOLD DUST
- NY CHEESECAKE \$12
PASSION FRUIT GLAZE AND FRESH BERRIES

PLEASE NOTE A 17% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
ANY DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.

APPETIZERS

- PORK BELLY \$13
BRAISED ASIAN STYLE PORK BELLY / ASIAN SLAW
- FRIED CALAMARI \$13
COATED IN OUR HOUSE SPICE / PRESERVED LEMON AIOLI
- CLAMS \$17
CLAMS / BEURRE BLANC SAUCE / SALSA VERDURE
- CHOPPED SALAD \$15
LETTUCE / AGED CHEDDAR / TOMATO / EGG / ITALIAN DRESSING
- BABY LEAF SALAD \$16
ICE WINE POACHED PEAR / ARUGULA & BABY KALE / COCONUT CRUSTED GOAT CHEESE / PUMPKIN SEEDS / WATERMELON RADISH / SHERRY VINAIGRETTE / PUFFED RICE
- CAESAR SALAD CLASSIC OR GRILLED \$16
BABY ROMAINE HEARTS / PARMIGIANA REGIANNIO / HOUSE CAESAR DRESSING
- LOBSTER FRITTER \$15
LEMON CONFIT YOGHURT / TAMARIND AND CILANTRO CHUTNEY / LENTIL VERMICELLI
- AHI TUNA \$19
NIKKEI SAUCE / AVOCADO MOUSSE / CITRUS MAYO
- LUMP CRAB CAKE \$29
LUMP CRAB / SAMBAL AIOLI / GREEN MANGO AND FENNEL SLAW

LG PREMIUM SIGNATURE APPETIZERS

- JUMBO HEAD-ON SHRIMP SCAMPI \$23
HERB DE PROVENCE BUTTER / BRIOCHE GARLIC BREAD
- STEAK TARTARE \$26
USDA CERTIFIED BLACK ANGUS, / ONIONS / CAPERS / EGG YOLK / SLICED TOASTED BRIOCHE / DIJONNAISE
- PAN SEARED SCALLOP \$23

ENTRÉES

- PAMPUNA RAVIOLO \$36
HAND CRAFTED LOCAL-PUMPKIN RAVIOLO / LOBSTER BUTTERNUT CREAM AND KALAMATA DUST / PARMIGIANA REGGIANO / BALSAMIC CIPOLLINI
- SALMON \$35
CHOICE OF SIDE AND SAUCE
- OVEN ROASTED SPRING CHICKEN \$33
CHURRASQUERIA STYLE MARINADE / FLAME GRILLED, SERVED WITH ROASTED GARLIC AIOLI / CHOICE OF SIDE AND SAUCE
- BABY BACK RIBS \$38
HOUSE SMOKED AND SLOWLY BRAISED / BOURBON BBQ / CHOICE OF SIDE
- FILET MIGNON 6oz \$45
USDA CERTIFIED BLACK ANGUS 1855, SMOOTH FLAVOR, EXTREMELY TENDER
- BLACK ANGUS RIB EYE 10oz \$48
USDA CERTIFIED BLACK ANGUS 1855, CHOICE OF SIDE AND SAUCE
- NEW YORK STRIPLOIN 10oz \$44
USDA CERTIFIED BLACK ANGUS 1855, FULL FLAVOR FIRMER TEXTURE / CHOICE OF SIDE AND SAUCE
- SHORT RIBS \$45
BRAISED USDA CERTIFIED BLACK ANGUS 1855, BOLD FLAVOR, EXTREMELY TENDER
- BACON WRAPPED TWIN PETIT FILET \$57
(2) 4OZ USDA CERTIFIED BLACK ANGUS 1855, SMOOTH FLAVOR, EXTREMELY TENDER

LGS PREMIUM SIGNATURE DISHES

SIGNATURE DISHES INCLUDE A CHOICE OF SIDE AND SAUCE

- GRILLED JUMBO SHRIMP \$50
CHILI MARINATED, TAMARIND GINGER GLAZED
- SKIRT STEAK 12oz \$55
BUTCHER'S FAVORITE
USDA CERTIFIED BLACK ANGUS 1855, RICH FLAVOR, FIRMER TEXTURE
- FILET MIGNON 8oz \$52
USDA CERTIFIED BLACK ANGUS 1855, SMOOTH FLAVOR, EXTREMELY TENDER
- NY STRIPLOIN 14oz \$58
USDA CERTIFIED BLACK ANGUS 1855, SEARED ON A HIMALAYAN SALT BLOCK RICH FLAVOR, FIRMER TEXTURE
- WAGYU RIB EYE 12oz \$130
AUSTRALIA BLACK FARMS-MELLOW FLAVOR, EXTREMELY TENDER
- COWBOY RIB EYE 22oz \$90
USDA CERTIFIED BLACK ANGUS 1855, RICH FLAVOR SLIGHTLY FIRMER
- PORTERHOUSE 20oz \$88
USDA CERTIFIED BLACK ANGUS 1855, FULL FLAVOR, BEST OF BOTH WORLDS FIRM AND TENDER
- TOMAHAWK 40oz \$152
(ASK SERVER FOR AVAILABILITY)
USDA CERTIFIED BLACK ANGUS 1855, FULL FLAVOR, BEST OF BOTH WORLDS FIRM AND TENDER
- DOUBLE BONE GRILLED LAMB CHOPS \$49
GRASS-FED NEW ZEALAND LAMB
- LOBSTER TAIL 12oz \$MP
CARIBBEAN ROCK LOBSTER, CLARIFIED BUTTER
- CATCH OF THE DAY 12oz \$MP

TABLESIDE BUTCHER EXPERIENCE

CHOOSE YOUR USDA CERTIFIED ANGUS 1855 BEEF BUTCHER CUT BY THE CHEF. MINIMUM ORDER 12oz.

- 30-40 DAYS DRY AGED RIBEYE – USA BLACK ANGUS \$7.50/oz
USDA CERTIFIED BLACK ANGUS 1855, BOLD FLAVOR, TENDER
- RIBEYE – USA BLACK ANGUS \$5.75/oz
USDA CERTIFIED BLACK ANGUS 1855, RICH FLAVOR, SLIGHTLY FIRMER

SURF AND TURF OPTIONS

- LOBSTER 5oz \$MP
- JUMBO SHRIMP \$27
- OSCAR STYLE \$16
- SCALLOPS \$20

SALT OPTIONS

CHOOSE YOUR SALT WHEN ORDERING A BUTCHER EXPERIENCE.

- KALA NAMAK SALT – INDIA
SHIMMERING BLACK ROCK SALT WITH UNIQUE EXOTIC FRAGRANCE AND FLAVOR, IDEAL FOR SPICY INDIAN AND 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 AND VEGETABLE DISHES (PINK)
- ALPINE ROCK SALT – AUSTRIA
VISUALLY STRIKING RED-BROWN ROCK SALT, VERY INTENSE TASTE, BEST USED ON DARK MEAT DISHES (BROWN)