



DINNER

Lillie's
VICTORIAN ESTABLISHMENT

Small Plates

Blistered Shishito Peppers 14

Garlic, Soy Sauce, Sesame Oil, Garlic Aioli

Truffle Arancini 17

Truffle Rice balls, Marinara, Parmesan Cheese

Chicken Dumplings 19

Five Chicken Teriyaki Dumplings, Green beans, Crispy Onions, Greens, Ponzu, Sesame oil

Fried Calamari 18

Polenta Breaded Calamari, Pickled Onions, Tatar Sauce

Brussel Sprouts 13

Crispy Brussel Sprouts, Honey Mustard Aioli, Crispy Quinoa

Hen of the woods 18

Roasted Oyster, Maitake, Porcini Mushrooms, Cream Sauce, Parmesan Cheese, Pistachio Crumble

Wilde Wings 19

Six piece Jumbo wings, Sweet Chili Sauce, Sesame seeds, Chives, Blue Cheese, Carrots

Pork belly buns 19

Korean glaze pork belly, Pickle cabbage, Micro Cilantro

Cold Bar

Hummus & Crudite 21

Hummus, Tomatoes, Cucumbers, Carrots, Olives, Pita Bread

Burrata 21

Burrata Cheese, Mint Pesto, Artichokes, Pickled Onions, Greens, Balsamic Glace, Walnuts, Olive Oil

Shrimp Cocktail 18

Five Chilled Shrimps, Cocktail Sauce

Golden Beet Gazpacho 16

Chilled Beet Soup, Purple & Candy Beets, Pistachio, Balsamic glace, Greens

Shrimp Ceviche 24

Shrimp marinated in lime juice, Fresno Chillies Red onion, tomatoes, cilantro, Cucumber and Avocado, Tortilla chips

Charcuterie & Cheese plate 25

Please Ask Your Server For The Selection

Oysters

(East or West Coast)

½ Dozen 18 Dozen 32

Served with Cocktails sauce, Mignonette Sauce, Horseradish, Lemon Wedges and Mini Tabasco Sauce

Sides

French Fries 8

Chilli Lime Fries 10

Mashed Potato 12

Truffle Fries 12

Grilled Asparagus 12

Broccoli 12

Salads

Add: Shrimp +10, Grilled Chicken +8,

Gem Caesar Salad 19

Lemon Cesar Dressing, Little Gem Lettuce, Sourdough Breadcrumbs, Fresh Grated Parmesan

Greek Salad 19

Romaine lettuce Tomatoes, cucumbers, onions, feta cheese, Kalamata olives, salt, oregano, olive oil

Beet Salad 20

Arugula, Radicchio, Roasted Purple & Golden Beets, Candy Beets, Blue Cheese crumble, Walnuts, Balsamic Dressing

Signature Dishes

Shepherd's Pie 23

Ground Beef In Special Tomato Sauce, English Pea's, Carrots and Onion, Topped with Mashed Potatoes

Organic Grilled Chicken 27

Grilled Organic Boneless Chicken seasoned with Sumac, Roasted broccolini, Mustard seeds, Lemon Jus

Mussels Frites 26

Classic white wine broth, garlic, butter, shallots, Thyme Sauce

Pan Seared Salmon 29

Atlantic Salmon, Asparagus, Radish Frisee salad, Cream Lemon Sauce

Truffle Gnocchi 29

Porcini Duxelle, Brown Butter Cream, Fried Sage, Chives, Parmesan Cheese

Frutti De Mares 32

Seafood Pasta: Shrimp, Mussels, Calamari in a spicy marinara sauce Fettuccine pasta

Whole Grilled Branzino 35

Extra virgin Olive oil Seasoned with Black & Red pepper, Rock salt and Oregano, Thyme Sauce

Steak & Frites 35

9oz Skirt Steak, Chimichurri Sauce, Frites

Sandwiches

Buttermilk Chicken Sandwich 19

Brioche Bun, Pickled red Cabbage, Chipotle Aioli, Pickles

Wilde Bacon Cheeseburger 23

6 oz Patty, Griddled Brioche Bun, Lettuce, Tomato, Onion

Lobster Roll 25

Potato roll, Lobster Meat, Celery, lemon Mayo