

Lillie's
VICTORIAN ESTABLISHMENT

DINNER

Appetizer

Soup of the Day 11./17.

ask server for our soup of the day

Burrata 21.

Fig jam, asparagus, prosciutto, balsamic glaze

Caesar Salad 12./19.

*Lemon Caesar Dressing, Little Gem Lettuce, Sourdough Breadcrumbs,
Grated Parmesan Cheese*

Lillie Salad 12./19.

*Mixed Greens, cranberries, crumble blue cheese, apples, walnuts,
balsamic vinaigrette*

Scallop Crudo 20.

Thai chili, chives, mint, soy sauce, citrus

Pulled Pork Sliders 18.

Slow cooked in beer, mirepoix, cilantro, pickled red onions

Entrees

Beer steamed Mussel with Chorizo 29.

chorizo, onion, garlic, cilantro

Mussels Frites 26.

white wine broth, garlic, butter, shallots, fresh herbs

Stout Braised Chicken Thighs 30.

*carrots, onions, peas, potatoes and a hearty stout
gravy*

12 oz Grilled Sirloin 42.

Black Garlic, herb butter, rainbow potatoes

Barbecue Glaze Lamb Chops 36.

mash potato & buttered baby carrots

Mushroom Wellington 30.

*mushrooms, caramelized onions, spinach, mushroom duxelle
wrapped in puff pastry*

Chicken pot pie 23.

*chicken gravy, english peas, carrots, onions, puff
pastry*

Seared Scallops butternut squash

caponata 35.

*Shallots, butternut squash, rosemary,
Pearl Couscous*

Black Sea Bass 34.

*Lemon, capers, Butter, wild Rice, swiss
chard*

Lobster Ravioli 23.

*Tomato cream sauce, freshly grated
parmesan, parsley*

Mushroom Pappardelle 29.

*black truffle sauce, black truffle chips,
parmesan cheese,*

Fish and chips 24.

Beer battered cod, potato wedges

Shepherds Pie 23

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

Sides

Mashed Potatoes 12.

Wild Rice 10.

Pearl Couscous 10.

Potato Wedges 10.

Truffled Potato Wedges 13.

Chili Lime Potato Wedges 13.

Sauteed Swiss Chard 10.