

Lillie's
VICTORIAN ESTABLISHMENT

DINNER

Appetizer

Soup of the Day 11./17.

ask server for our soup of the day

Steak Carpaccio 19.

capers, arugula, pickled onions, shaved parmesan, lemon mustard aioli

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

Fluke Crudo 20.

orange and grapefruit, thai chilis, shallots, capers, fresh herbs

Oysters 18./36.

mignonette, cocktail, horseradish sauce

Entrees

Beer steamed Mussel with Chorizo 29.

chorizo, onion, garlic, cilantro

Mussels Frites 26.

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

Witbier Braised Chicken & Fennel 30.

whole chicken legs braised in Witbier, fennel, leeks,
peas, carrots, served with stewed fingerling potatoes

8 oz Filet Mignon 43.

served with garlic mashed, grilled asparagus, red wine
jus

Smoked Duck Breast 33.

celery root puree, maple glazed brussel sprouts, cherry
tomato confit, red wine reduction

Purple Cauliflower 29.

vegan harissa cream cheese, fresh herbs, pomegranate,
almonds, pickled pearl onions

Octopus 33.

hasselback fingerling potatoes, romesco
sauce, olives

Skate Schnitzel 29.

panko breaded skate, mustard cream sauce
with an arugula, fennel, pomegranate
salad

Mushroom Ravioli 25.

shimeji mushrooms, sun dried tomatoes,
fresh herbs, cream sauce

Pasta Primavera 25.

fusilli, assorted vegetables, parmesan
cheese

Fish and Chips 24.

beer battered cod, potato wedges

Chicken Pot Pie 23.

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

Sides

Mashed Potatoes 12.

Potato Wedges 10.

Truffled Potato Wedges 13.

Chili Lime Potato Wedges 13.

Maple Glazed Brussel Sprouts 10.

Sauteed Vegetables 10.