

LPSTEAK

Luke Palladino



FOLLOW YOUR CHEF @LUKEPALLADINO1
TAG US @LPSTEAK
LPSTEAK.COM

APPETIZERS

- HANDCRAFTED PIEROGIES** • farmers cheese, caramelized onions, sage, brown butter 12
add Maine Lobster, fine herb creme fraiche +8
- FOIE GRAS IN A POT** • port wine jam, toasted brioche 13
- ROASTED CAULIFLOWER** • ginger, cumin, curry, sunchoke puree 11
- CRACKER CRUSTED JUMBO LUMP CRAB CAKES** • avocado puree, saffron tartar sauce 16
- OYSTERS CASINO** • smoked bacon, espelette pepper, panko crumbs 12
- OYSTERS ON THE HALF SHELL** • pickled grape-horseradish mignonette 18
- GRILLED THICK CUT 1732 MEATS SMOKED PAPRIKA BACON** • maple-mustard glaze 12
- COLOSSAL SHRIMP COCKTAIL** • LP cocktail sauce, horseradish, celery salt 18
- HANDCUT BEEF CARPACCIO** • horseradish aioli, shaved parmesan 14
- TUNA TARTAR** • cucumber, tosa soy, togarashi, shrimp toast, tobiko caviar 16
- CHILLED SEAFOOD TOWER** • saffron tartar, LP cocktail sauce, pickled grape-horseradish mignonette, smoked chili-lime-mustard Oysters on the half shell, shrimp cocktail, king crab, and lobster 80

SOUP & SALAD

- NEW ENGLAND CLAM CHOWDER** • littleneck clams, bacon mashed potatoes 12
- FOUR ONION SOUP GRATIN** • Comte & Parmigiano cheese crouton 12
- KALE CAESAR** • Tuscan kale & escarole, rustic crouton, Parmigiano Reggiano 11
- THE ANTI WEDGE** • bibb lettuce, maytag blue cheese, bermuda onion, candied pecans, smoked chili ranch, crisp bacon 13
- JUMBO LUMP CRAB & SHRIMP LOUIE** • avocado, shrimp, jumbo lump crab, Louie dressing, radish, tomato 18
- ROOT VEGETABLE SALAD** • Tuscan kale, red cabbage, roasted sunchoke, shaved parsnips, fig-stoneground mustard vinaigrette, marcona almonds 12

ENTREES

- BELL & EVANS ORGANIC CHICKEN** • root vegetables, roasted garlic & thyme jus 24
- DUNEDIN NATURAL 16OZ VEAL CHOP** • wild mushroom, smoked ham & sage crema 40
- LAMB T-BONE CHOPS** • balsamic-honey glaze, rosemary, mint 35

FISH

- SCALLOPS** • carrot-ginger puree, beet & caper brown butter 34
- STEAK FISH OF THE DAY MP**
- LOBSTER CHEF'S DAILY PREPARATION MP**
- KING CRAB LEGS** • by the pound, garlic butter 50

LP STEAK

- 10 OZ. FILET MIGNON** 45
- 14 OZ. BONE-IN FILET CHOP** 65
- 16 OZ. BONE-IN RIBEYE** • dry aged 28 days 58
- 16 OZ. PRIME NY STRIP** 65
- 32 OZ. TUSCAN PORTERHOUSE** • (for 2) 80

CHOOSE 1 SIGNATURE SAUCE

- TRUFFLE BEARNAISE**
- LP STEAK SAUCE**
- BLACK GARLIC PORCINI BUTTER**
- WORCESTERSHIRE**

ADD TO ANY STEAK

- KING CRAB LEGS 1/2 LB** 25
- JUMBO LUMP CRAB OSCAR** 20
- ROSSINI** • seared foie gras, wild mushrooms, truffle-Madiera sauce 17

LP SIGNATURE SIDES

- CREAMED or SAUTEED TUSCAN KALE** 9
- CRISP BRUSSEL SPROUTS** aged balsamic 9
- ROASTED WILD MUSHROOMS & PEARL ONIONS** 9
- PARMESAN CRUSTED ONION RINGS** 8
- CRISP FINGERLING POTATOES** 9
- TWICE BAKED POTATO** truffle cheese, crisp bacon, scallion crème fraiche 11
- ROASTED ROOT VEGETABLES** sage brown butter 7
- MILLIONAIRE'S MACCHERONI** prosciutto, Parmigiano cream, black truffle, poached egg, gold leaf 14