



## Starters

### Italian Sausage Flatbread \$11.00

mozzarella, fontina, marinara, spinach, caramelized onions

### Sesame Encrusted Tuna \$14.00\* GF

seared rare, forbidden rice, radish, cucumber, Japanese grilling glaze

### Pork Belly "Tots" \$11.00\* GF

potato encrusted pork belly, spicy mustard

### Goat Cheese & Parmesan Croquettes \$10.00 V

fried spinach and basil, marinara sauce

### Oysters on the Half Shell \$15.00\* GF

hot chorizo, spinach, saffron hollandaise, cocktail sauce, horseradish

### Crispy Duck Confit Pot Stickers \$12.00

red pepper coulis, carrot truffle sauce

## Entrée Salads

### Organic Salmon & Kale Salad \$16.00\* GF

blueberries, almonds, feta, carrots, pine nuts, dried cherries, avocado-ginger dressing

### Hanger Steak & Fig Salad \$15.00\* GF

goat cheese coulis, figs, brined citrus, pepitas, citrus-poppy seed dressing

### LQ Crescent Salad \$11.25 GF

mixed greens, avocado, hard cooked egg, bacon, tomato, boulevard dressing

grilled chicken \$15.25\*

grilled salmon \$17.25\*

### LQ Harvest Salad \$12.50 GF, V

cranberries, toasted walnuts, celery, pomegranate, fried sweet potatoes, mustard-sherry vinaigrette

grilled chicken \$16.50\*

grilled salmon \$18.50\*

### Caesar Salad \$10.25\* Side \$6.50\*

parmesan, croutons, lemon

grilled chicken \$14.25\*

grilled salmon \$16.25\*

## Soups

Cup: \$3.50 Bowl: \$5.00

soup du jour

roasted vegetable noodle

creamy chicken tortilla

## Sides

french fries, tater tots, sweet potato fries, house made chips, onion rings, fruit, cottage cheese, coleslaw



## Chop House

please choose your entrée and two sides

6oz. Tenderloin Filet \$26.00*	8oz. Hanger Steak \$18.00*
14oz. Ribeye \$32.00*	1/2 Roasted Chicken 16.00*
10oz. Pork Chop \$20.00*	Double-Cut Lamb Chops \$28.00*

**Chef's Catch of the Day MKT\***

### Chop House Sides

baked sweet potato with cinnamon honey butter, twice baked potato,  
sour cream smashed Yukon golds, wild rice pilaf with cranberries and walnuts,  
broccoli, parsnip creamed spinach with wild mushrooms, green beans, vegetable du jour

*cup of soup or side salad will be an additional charge*

## Entrees

**Meatball Bolognese \$11.00**

spaghetti, ricotta, Italian herbs

**Wild Mushroom Agnolotti \$16.00 V**

roasted butternut squash, sage cream, brown butter

**Tea Brined Pork Medallions \$17.00\***

warm quinoa, wild rice, cranberries, almonds, molasses glazed sweet potatoes,  
brussel sprouts

**Chicken Fried Chicken \$12.00\***

red eye gravy, mashed Yukon gold potatoes, sautéed greens

**Shallow Poached Salmon \$20.00\* GF**

compressed watermelon, pickled red onions, cauliflower silk, herb broth

**Braised Veal Short Ribs \$22.00\* GF**

herb-orange persillade, sweet potato puree, roasted vegetables

## Handhelds

**Sauteed Vegetable Panini \$10.50 V**

provolone, mozzarella, Italian salsa verde

**Wagyu Beef Sliders \$14.00\***

aged white cheddar, red onion jam, bacon

**Roasted Prime Rib Dip \$13.50\***

pretzel bun, warm cheese sauce, au jus

**Triple Pork Grilled Cheese \$12.50\***

pork belly, spicy sausage, pulled pork, cheddar, provolone

**LQ Burger \$11.25\***

**Bison Burger \$12.75\***