



Starters

Smoked Salmon Flatbread \$10.00

house smoked salmon, ricotta, capers, red onion

Seared Yellow Fin Tuna \$15.00* *GF*

togarashi spice, marinated cucumbers and radishes, carrot ginger puree, cilantro

Seared Espresso-Cinnamon Steak \$11.00*

grilled mushrooms, béarnaise, bleu cheese baguette

Fried Green Tomatoes \$9.00

avocado & grilled corn relish, Tabasco-ranch aioli

Crispy Shrimp and Scallions Turnovers \$12.00

scallion radish citrus salad, sweet chili sauce

Deviled Eggs \$7.00 *GF*

bacon, horseradish, chive

Entrée Salads

Grilled Duck & Pastrami Salad \$15.25 Side \$7.75 *GF*

arugula, duck confit, roasted beets, chopped egg, pickled onions, spicy pecans, dijon honey vinaigrette

Special Rub Salmon BLT Salad \$16.25* *GF*

garden greens, smoked bacon, feta, berries, cherry tomatoes, raspberry vinaigrette

LQ Crescent Salad \$11.25 *GF*

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

grilled chicken \$15.25

grilled salmon \$17.25

Steakhouse Wedge \$11.25 Side \$5.25 *GF*

iceberg wedge, chopped egg, tomatoes, bacon, choice of dressing

5oz. Strip \$16.25

grilled chicken \$14.25*

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

kc steak soup

potato-leek bisque

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

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| 6oz. Tenderloin Filet \$26.00 | 8oz. Tenderloin Filet \$31.00 |
| 14oz. Ribeye \$32.00 | 6oz. Salmon \$19.00 |
| 10oz. Pork Chop \$20.00 | Double-Cut Lamb Chops \$28.00 |

Chef's Catch of the Day

Please ask your server for availability and pricing

Chop House Sides

baked potato, smashed Yukon gold potatoes, mac & cheese, rice pilaf
broccoli, sautéed spinach, asparagus, green beans, vegetable du jour

cup of soup or side salad will be an additional charge

Entrees

Roasted King Trumpet Mushrooms \$16.00 *GF, V*

truffle potato salad, spring pea puree, glaze baby carrots

Smoked BBQ Meat Loaf \$13.00

personal size, bbq glaze, caramelized onion, bbq jus

Shrimp Mediterranean \$19.00*

angel hair pasta, artichokes, sautéed mushrooms, spinach, sundried tomatoes,
olives, roasted garlic, fresh basil, feta

Mustard-Chive Glazed Salmon \$20.00 *GF*

dill and citrus spring vegetables, smashed cauliflower, Yukon gold potatoes

Smoked Pork Mac & Cheese \$12.00

hickory smoked pork shoulder, caramelized onions, roasted peppers,
large shells, house made bbq sauce

Chicken al Fresco \$17.00

asparagus, fresh mozzarella, tomato orzo pasta, fresh herb salad

Handhelds

Smoked Brisket BBQ Dip \$13.00

cheddar cheese, fried onions, texas toast, bbq jus

Wagyu Beef Sliders \$14.00

herb mayo, bleu cheese, caramelized onions

Grilled Fish Tacos \$12.25

chili lime marinated white fish, flour tortilla, jicama, crispy onions, pico de gallo, cotija

House Made Falafel Pita \$10.00 *V*

shredded lettuce, plum tomatoes, cucumbers, tzatziki sauce

LQ Burger \$11.25

Bison Burger \$12.75