



## start + share

### BAKED BRIE / 15

served with seasonal topping and baked pita

### GARLIC TRUFFLE STUFFED MUSHROOMS / 15

cheddar and monterey jack cheese, cream cheese, red onion, red peppers, garlic, rice, white truffle oil & garlic bread

### OYSTERS / half dozen 13 / dozen 26 <sup>GF</sup>

fresh shucked oysters, horseradish, mignonette sauce, lemon, tabasco

### EDAMAME / 7.25 <sup>GF</sup>

steamed soybeans, sea salt

### WINGS / 16

1lb with your choice of lemon pepper rub, cajun rub, sriracha butter, lot 88 bbq or sweet thai served with carrot sticks & ranch

### LOBSTER & ARTICHOKE DIP / 17

cheddar and monterey jack cheese, red peppers, crispy wontons & fried pita

### MUSSELS / 17

tomato red pepper sauce, white wine, parmesan cheese & garlic bread

### LOADED CHEESE BREAD / 14

bacon, tomatoes, green onion, cheddar and monterey jack cheese on a baguette

### SHAVED BEEF MINI YORKIES / 16

beef au jus, pickled onions, horseradish mayo & green onions, served on yorkshire pudding

### FUSION SHRIMP / 13 \*

lightly fried, sweet & spicy thai sauce, carrots, green onions &

### SALT & PEPPER CALAMARI / 13.5

lightly fried, jalapeños & house dip

### ESCARGOT AU GRATIN / 12

mushroom caps, garlic butter, cheddar and monterey jack cheese & garlic bread

### WONTON NACHOS / 19

cheddar and monterey jack cheese, lettuce, tomatoes, green onions, salsa & sour cream  
add guacamole / 3

## soups



### LOBSTER BISQUE / 8.5

savory lobster bisque & parmesan

### FRENCH ONION / 8

beef broth, sherry, onions, crostini & swiss cheese

### FEATURE SOUP / 7

MENU CREATED BY LAUNCHPAD CREATIVE

## fresh salads



### COBB SALAD / 14

bacon, green onions, cheddar and monterey jack cheese, tomatoes, hard boiled eggs, cucumber, urban greens with baby kale & ranch dressing

### LOT 88 SIGNATURE SALAD / 14.5

roasted beets, goat cheese, honey roasted pecans, urban greens & house-made maple shallot vinaigrette

### CALIFORNIA SALAD / 14 <sup>GF</sup>

urban greens, carrots, quinoa, edemame & house-made citrus ginger vinaigrette

### TRADITIONAL CAESAR SALAD / 9

crisp romaine, house-made caesar dressing, artisan garlic croutons, bacon & parmesan

## enhance ANY MEAL

### STEAK / 7

### SALMON / 7

### JUMBO SHRIMP / 5

### GRILLED CHICKEN / 5.5

### PARMESAN-CRUSTED CHICKEN / 7

## Mains

### BAKED SALMON / 27.5

seasoned salmon, maple-soy sauce, rice pilaf & fresh vegetables

### GLAZED CHICKEN & RIBS / 29

grilled chicken breast, pineapple glaze, half rack, Lot 88 bbq sauce & fries

### PARMESAN CRUSTED CHICKEN / 22

house-made parmesan sauce, herbed breadcrumbs, fresh vegetables & mashed potato

### BLACKANED AVOCADO BURGER / 17.5

blackened prime rib patty, swiss cheese, bacon, avocado, tomatoes, lettuce, garlic aioli & fries

### LOT 88 BURGER / 17.5

prime rib patty, egg, aged canadian cheddar, applewood bacon, onion strings, ancho aioli & fries





# *pasta + bowls*

**BUTTERNUT SQUASH RAVIOLI & SHRIMP / 22**  
garlic cream sauce, mushrooms, parmesan, crispy sage & white truffle oil, served with garlic bread

**SWEET SZECHUAN STIR FRY / 18.5**  
chicken or shrimp, soba noodles, peppers, onions, broccoli, carrots & cashews

**SEAFOOD FETTUCCINE / 22**  
shrimp, scallops, red onions, spinach, peppers, & garlic tomato sauce, served with garlic bread

**CHICKEN SOBA BOWL / 18.5**  
chicken, edamame, quinoa, peppers, soba noodles, almonds & garlic ginger sauce

**LOT 88 CHICKEN FETTUCCINE / 24**  
chicken breast, mushrooms, bacon, onions, asparagus & garlic cream sauce, served with garlic bread

**PAD THAI / 18** 🌶️  
chicken or shrimp, rice noodles, peppers, onions, peanuts, pad thai sauce & bean sprouts

**BUDDHA BOWL / 18.5**  
grilled chicken, sweet potatoes, avocado, roasted beets, rice, cheddar and monterey cheese, choice of unagi, southwest or thai chili sauce



## *on the stone* GF

served with vegetables & choice of side

**RIB EYE 10oz. / 36**

**BONE IN RIB EYE 20oz. / 48**

**FILET MIGNON 7oz. / 36**

**CALI CUT NEW YORK STRIPLOIN 10oz. / 32**

**CALI CUT PEPPERCORN NEW YORK 10oz. / 34**

**TOP SIRLOIN 8oz. / 27**

**STEAK & LOBSTER TAIL 8oz. / 44**

top sirloin with seared lobster tail

**STEAK & SHRIMP 8oz. / 33**

top sirloin with seasoned jumbo shrimp

**RACK OF LAMB / 36**

white stripe lamb, red wine demi

**STONE SEARED SALMON / 27.5**

seasoned salmon, lemon

**SURF & TURF 4oz. / 27**

top sirloin, seasoned scallops & shrimp



## *sides* / with meal

iceberg wedge, house or caesar salad, baked or mashed potato, fries, rice pilaf

## *grilled steaks* GF

served with vegetables & choice of side

**8oz. TOP SIRLOIN / 27**

**7oz. FILET MIGNON / 36**



## *steak sauces*

**BRANDY PEPPERCORN / 2.5**

**LOT 88 BBQ / 2.5**

**RED WINE DEMI / 2.5**

**GOAT CHEESE / 4**

**CRUMBLLED BLUE CHEESE / 4**

## *upgrade* 13

loaded baked potato, deep fried mashed potato spring roll, twice baked potato, or sweet potato fries

## *add-on*

**LOADED BAKED POTATO / 5**

**SWEET POTATO FRIES / 5.5**

**DEEP FRIED MASHED POTATO SPRING ROLL / 6**

**TWICE BAKED POTATO / 6**

**MUSHROOM SKILLET / 6.5**

**LOBSTER TAIL / 19**

**JUMBO SHRIMP / 5**

**SAUTEED SCALLOPS / 6**

**SAUTEED ONIONS / 4**

**GF = GLUTEN FREE**

