



start + share

BAKED BRIE / 17

served with seasonal topping & baked pita

GARLIC TRUFFLE STUFFED MUSHROOMS / 16

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

OYSTERS / half dozen 18 / dozen 34*

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

EDAMAME / 8*

steamed soybeans & sea salt

SHRIMP AU GRATIN / 18 *

six large shrimp sauteed in chipotle mango butter & baked with cheddar and monterey jack & panko bread crumbs, served with garlic bread

LOBSTER & ARTICHOKE DIP / 18 *

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

SALT & PEPPER CALAMARI / 15

lightly fried, jalapeños & house dip

BRUSCHETTA / 14

tomatoes, feta, cheddar and monterey jack & red and green onions on toasted garlic bread

SHAVED BEEF MINI YORKIE / 17

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

RISOTTO BALLS / 13.50

sweet italian sausage & roasted red pepper risotto, rolled & fried, served on a bed of bolognese sauce

ESCARGOT AU GRATIN / 15 *

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

LOADED NACHOS / 20 *

cheddar and monterey jack cheese, bacon, banana peppers, tomatoes, green onions, bell peppers, salsa & sour cream

add chicken or beef / 4.50

guacamole, extra cheese / 3.50

SOUPS

LOBSTER BISQUE / 9

savory lobster bisque & parmesan

FRENCH ONION / 8

beef broth, sherry, onions, crostini & swiss cheese

CREAMY ROASTED RED PEPPER SOUP / 7

*--can be made gluten friendly

ask your server for details

fresh salads



CRISPY CHICKEN SALAD / 21 *

crispy sesame chicken served on crispy noodles, romaine & mixed greens, mandarin orange, roasted sesame seeds & tossed in an oriental dressing

LOT 88 SIGNATURE SALAD / 18 *

roasted beets, feta cheese, candied pecans, mixed greens & house-made maple shallot vinaigrette

GREEK SALAD / 16

house-made greek dressing, romaine, tomatoes, bell pepper, red onion, cucumber, kalamata olives & feta cheese

TRADITIONAL CAESAR SALAD / 16 *

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

enhance ANY MEAL

4oz. STEAK / 9

SALMON / 11

JUMBO SHRIMP / 7

GRILLED CHICKEN / 7

PARMESAN CRUSTED CHICKEN / 9

Mains

Served with choice of baked potato, mashed potato, fries, rice pilaf, greek or caesar salad

BAKED SALMON / 29 *

seasoned salmon, maple-soy sauce & fresh vegetables

CHICKEN OSCAR / 30

crab meat, shrimp, asparagus & hollandaise on a grilled chicken breast & fresh vegetables

PRIME RIB 6oz / 26 10oz / 34 16oz / 42 *

served with yorkshire pudding, demi glaze & fresh vegetables

PARMESAN CRUSTED CHICKEN / 24

house-made parmesan sauce, herbed bread crumbs & fresh vegetables

BLACKENED AVOCADO BURGER / 18*

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

LOT 88 BURGER / 18*

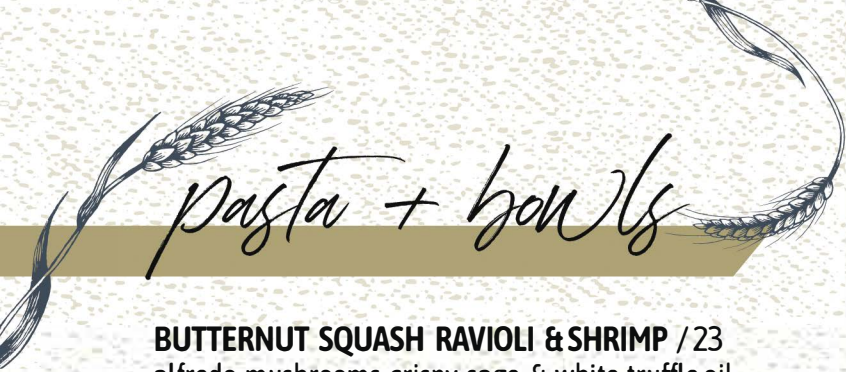
prime rib patty, aged canadian cheddar, bacon, onion strings, egg & ancho aioli

PRIME RIB PHILLY SANDWICH / 19

red & green peppers, onions, horseradish aioli, & melted swiss cheese on a panini bun

BEYOND THE MEAT PATTY / 2

GF BUN / 2




pasta + bowls

BUTTERNUT SQUASH RAVIOLI & SHRIMP / 23
alfredo, mushrooms, crispy sage & white truffle oil,
served with garlic bread

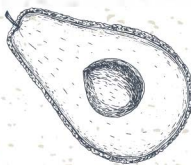
LINGUINI & MEATBALLS / 22
our house made bolognese sauce topped with
meatballs, served with garlic bread

CHICKEN PARMESAN / 27
Italian seasoned chicken breast topped with
mozzarella cheese, served on linguini & tossed in
marinara sauce, served with garlic bread

CHICKEN CARBONARA / 27
grilled chicken on top of fusilli tossed in an
alfredo sauce with bacon, sweet peas, pancetta &
onion, served with garlic bread

PAD THAI / 21 
chicken or shrimp, rice noodles, peppers, onions,
peanuts, pad thai sauce & beansprouts

BUDDHA BOWL / 21
grilled chicken, sweet potatoes, avocado, roasted
beets, rice, cheddar and monterey cheese, choice of
unagi, southwest ranch or thai chili sauce



on the stone

served with vegetables & choice of side

RIB EYE 10oz. / 44

BONE IN RIB EYE 20oz. / 55

FILET MIGNON 7oz. / 42


CALI CUT NEW YORK STRIPLOIN 10oz. / 38

CALI CUT PEPPERCORN NEW YORK 10oz. / 39

TOP SIRLOIN 8oz. / 32

8oz. STEAK & LOBSTER TAIL / 50
top sirloin with seared lobster tail

8oz. STEAK & SHRIMP / 37
top sirloin with seasoned jumbo shrimp

RACK OF LAMB / 39
white stripe lamb, red wine demi 

STONE SEARED SALMON / 29
seasoned salmon, lemon

SURF & TURF 4oz. / 32
top sirloin, seasoned scallops & shrimp



sides / with meal

greek or caesar salad, baked or mashed potato,
fries, rice pilaf

grilled steaks

served with vegetables & choice of side

8oz. TOP SIRLOIN / 32

7oz. FILET MIGNON / 42



steak sauces

BRANDY PEPPERCORN / 2.5

LOT 88 BBQ / 2.5

RED WINE DEMI / 2.5

GRAVY / 2

CRUMBLLED BLUE CHEESE / 4

upgrade 13

loaded baked potato, twice baked potato, deep fried
mashed potato spring roll, 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 / 21

JUMBO SHRIMP / 7

SAUTEED SCALLOPS / 6

SAUTEED ONIONS / 4

 = GLUTEN FREE

