

LI RESTAURANT WEEK PRICE FIX MENU

3 COURSE PRICE FIX MENU

\$46+TAX PER PERSON • DINE-IN ONLY

* Upgrades optional for each coursing. Pricing may vary from base pricing, upgraded pricing acknowledged next to each item*

No sharing and No substitutions please

FOR THE TABLE

GRILLED NAAN BREAD AND SPREADS TASTER v \$15

Whipped ricotta - apricot honey
Hummus - roasted garlic
Avocado - chili crunch

EXTRA NAAN BREAD +6
SIDE OF CUCUMBERS +4

FLASHED FRIED CRISPINESS \$18

Shrimp, calamari, pepperoni
& lemon, cool cilantro yogurt

YUCCA SALCHIPAPAS \$16

Crispy yucca steak fries, kielbasa,
spicy huancaína sauce, ketchup,
rosemary & queso blanco

FIRST COURSE

BUTTERNUT & CHEDDAR SOUP

Apple cream floater, ciabatta croutons

CHICKEN LIVER MOUSSE TOAST

Brioche, apple butter, hazelnuts, frisee

BURRATA MOZZARELLA & CORNBREAD

Slow cooked beef short rib, onion jam, thyme, EVOO

LITTLE GEM SALAD

Radishes, thick cut bacon, cherry tomatoes,
buttermilk green goddess dressing, garlic breadcrumbs

DESSERT

ROASTED APPLES

Vanilla ice cream, apple caramel & granola crunch

CHOCOLATE POT DU CRÈME

Whipped cream, chocolate crunch, tri-color cookie

OATMEAL RAISIN ICE CREAM

COOKIE SANDWICH

Fresh baked cookies, vanilla bean ice cream

A LITTLE EXTRA, BUT SO WORTH IT...

WARM DOUBLE CHOCOLATE BROWNIE +\$6

BANANA SPLIT STYLE

Chocolate, pineapple & strawberry sauces,
strawberry ice cream, fresh banana, whipped cream & cherries

A LA CARTE \$12

SECOND COURSE

KNIFE & FORK FRIED CHICKEN

Cracked pepper, honey butter glaze, slaw, cheesy grits,
spicy B & B pickles

CACIO E PEPE STUFFED GNOCCHI

Chorizo & sweet cherry peppers pan sauce,
marinated brocolini, provolone fondue, garlic breadcrumbs

HERB BAKED CODFISH

Whipped root veggies, spinach,
sunchoke chips, tangerine butter

*PETITE PRIME FLAT FLATIRON STEAK

8 oz. cut, fries, garlic butter & rosemary balsamic jus

*LW ROYALE BURGER

8 oz. burger, short rib ragout, muenster cheese,
crispy shallots & aioli on brioche, side of pickles

A LITTLE EXTRA, BUT SO WORTH IT...

SPECIAL PRIME BLEND MEATLOAF +\$4

Grits, veggies, onion jam, mushroom gravy & onion rings

*ROASTED WILD SALMON +\$4

Slow cooked lentils, cucumber-grape-pepita salad,
cilantro tzatziki

* THIS MENU ITEM CAN BE COOKED TO ORDER

V* VEGETARIAN VG* VEGAN

GF* GLUTEN FREE P* PISCATARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy, intolerance, restriction or simple aversion. 20% gratuity will be added to tables of six or more guests