

• **SALADS** •

**GREEK 15**  
tomatoes, onions, olives, feta, cucumber, bell peppers

**CAESAR 15**  
lemon, parsley, parmigiano, croutons

**CHOPPED WEDGE 17**  
vine ripened tomatoes, crispy pork belly, egg, red onion, great hill farm blue cheese, blue cheese dressing

**KALE SALAD 17**  
tuscan kale, radicchio, spinach, pear, dried cranberries, candied pecans, manchego cheese, cider vinaigrette

**BURRATA 18**  
zucchini and eggplant caponata

**LOBSTER AND CRAB LOUIE 20**  
avocado, red bell pepper, cucumber, portobello mushroom, red onion radish, celery, mixed greens, red wine vinaigrette

**ADD CHICKEN +7, SHRIMP +10, SALMON +10, 1/2 LOBSTER +14**

• **SUSHI** •

**SALMON SUSHI 17**  
wrapped w/ julienne cucumbers, w/ a touch of soy sauce

**HALIBUT CRUDO 17**  
thinly sliced w/ a ginger lemon oil sauce, topped w/ wasabi mayo

**YELLOWTAIL JALAPEÑO 20**  
ponzu, pickled jalapeño, cilantro

**TUNA TARTARE 20**  
avocado, ginger soy-citrus

• **RAW** •

**LITTLE NECK CLAMS 12**  
half dozen

**OYSTERS 19**  
half dozen

**LEXINGTON PLATEAU 65**  
shrimp, clams, oysters, half lobster, salmon ceviche

**LEXINGTON GRAND PLATEAU 99**  
shrimp, clams, oysters, whole lobster, jumbo lump crab cocktail, salmon ceviche



• **APPETIZERS** •

**COLOSSAL SHRIMP COCKTAIL**  
7 per shrimp

**CHICKEN MEATBALLS 15**  
crispy polenta, marinara

**BAKED CLAMS OREGANATA 16**  
crispy breadcrumbs, parmesan, garlic, white wine

**CRISPY BERKSHIRE PORK BELLY 16**  
apple cider glaze, cabbage slaw

**FRITTO MISTO 17**  
calamari, chopped shrimp, zucchini served w/ marinara

**GRILLED OCTOPUS 18**  
fingerling potatoes, garbanzo beans, roasted peppers, chorizo, smoked paprika, vinaigrette

**LOBSTER SLIDERS 19**  
lemon caper dressing, tarragon, celery salad, brioche

**FISH TACO TRIO 18**  
fresh tilapia, garlic, onions, paprika, salt, pepper, cilantro, cabbage, sour cream, pico de gallo, and jalapeño

**GLUTEN FREE**

**CRAB CAKE 19**  
shaved celery root, seared lemon, with a Meyer lemon sauce

• **STEAKS** •

seasoned with sea salt, black pepper, roasted garlic, roasted shallot, fried herbs & a touch of brown butter

**12oz MARINATED HANGAR STEAK 35**  
sautéed spinach, crispy onions

**10oz WAGYU SKIRT 42**  
w/ Two Fried Polenta and a side of Marinara Sauce

**12oz FILET MIGNON 47**

**16oz NEW YORK STRIP\* 55**

**22oz BONE-IN RIB-EYE\* 69**

**42oz CLASSIC PORTERHOUSE\* 109**

*\*MEYER FARM USDA ALL-NATURAL PRIME BEEF*

**SAUCES 2**

Lexington Steak Sauce • Peppercorn-Armagnac • Bearnaise

**TLC BURGER 22**

house blend, aged cheddar, nueske bacon, caramelized onions, house sauce, herbed fries, pickle

• **FROM THE SEA** •

**TWIN LOBSTER TAILS 79**  
served with garlic butter, paprika, baby roasted potatoes and asparagus

• **SPECIALTIES** •

**VEAL BOLOGNESE 29**  
fresh pappardelle, black truffle, parmigiano

**CRISPY PRESSED CHICKEN 29**  
over house creamy mushroom saute served with sauteed spinach

**SHRIMP RIVIERA 38**  
colossal shrimp, cherry tomatoes, roasted peppers, shallots, chilis, white wine

**BROILED KING SALMON\* 38**  
our sauteed spinach with julienne vegetables

**PASTRAMI SHORT RIB 39**  
worcestershire sauce, pickled fennel, celery

**LINE CAUGHT MARKET FISH\* P/A**  
chef's preparation

**WHOLE BRANZINO STUFFED WITH FRESH HERBS 48**  
side of piccata sauce with olives

**POUNDED THIN VEAL RIB CHOP PARMIGIANA 49**  
natural milk fed veal, seasoned bread crumbs, fresh mozzarella, san marzano tomato sauce

**SAUTÉED DOVER SOLE\* 54**  
topped with a brown butter meunière capers sauce

*\*MAY BE PREPARED SIMPLY GRILLED OR BROILED*

• **SIDES** •

**HOUSE-CUT FRIES 11**  
**HOUSE-CUT TRUFFLED PARMESAN FRIES 14**

**MAC AND CHEESE 12**  
smoked gouda, cream

**CREAMED SPINACH 13**  
fontina, nutmeg

**BROCCOLI 12**  
sauteed in garlic & oil

**ZUCCHINI FRITTI 12**  
parmigiano, fresh lemon

**CRISPY SMASHED POTATOES 12**  
bacon, chives & a dollop of sour cream

**ONION STRINGS 13**  
buttermilk soak

**STEAMED ASPARAGUS 14**  
lemon, olive oil

**BRUSSELS SPROUTS 14**  
cipollini onions, pancetta

**WILD MUSHROOMS 13**  
sage-garlic

**HARICOT VERT 13**  
almonds, shallots w/ a touch of butter

**LOBSTER GNOCCHI 18**  
fresh lobster meat, mornay sauce