

# - \$19.99 LUNCH -

2 COURSES & A DRINK FOR \$19.99

## starter

CHOICE OF (ONE):

### POTATO SOUP

house favorite, russet potatoes, blended spices, rich creamy broth

### FRENCH ONION SOUP

crock of house made french onion soup, caramelized onions, sherry wine & beef broth, melted mozzarella

### CHICKEN POTSTICKERS

tossed in spicy korean bbq, garnished with scallion & sesame seeds

### LILY'S WINGS

buffalo, thai, teriyaki, honey bbq, chipotle bbq

### BANG BANG SHRIMP

marinated shrimp tossed in seasoned flour served with sriracha sauce

### BAKED CLAMS

fresh chopped clams, lemon butter garlic sauce

### CHOPPED SALAD

avocado, red onions, bacon, tomatoes, peppers, balsamic vinaigrette

### CAESAR SALAD

romaine, parmesan, seasoned croutons & caesar dressing

## complimentary beverage

CHOICE OF (ONE):

DRAFT BEER

BOTTLED BEER

HOUSE WINE

SODA

[ ASK YOUR SERVER FOR DETAILS ]

## entree

CHOICE OF (ONE):

### ALL AMERICAN BURGER\*

8oz signature burger blend, american cheese, lettuce, tomato, onion

### STEAK SANDWICH\*

pepper crusted sirloin steak, sauteed mushrooms, onions, melted mozzarella, baby arugula, balsamic sauce, horseradish sauce, toasted garlic bread

### FRENCH DIP

marinated thinly sliced ribeye, provolone, mozzarella, caramelized onion, garlic bread, au jus

### THE REUBEN

thinly sliced corned beef, sauerkraut, 1000 island dressing, swiss, toasted rye

### MARGHERITA PIZZA

classic marinara, mozzarella, basil

### CAJUN CHICKEN PASTA

penne pasta, spicy cajun cream sauce, grilled chicken, red & green peppers, onions

### BAJA FISH TACOS

beer battered cod, red cabbage slaw, pico de gallo, tajin seasoning, chipotle aioli

### TIPPERARY TIDBITS

grilled chicken, mozzarella cheese, toasted garlic bread, bbq sauce

### BURRATA SALAD

arugula, burrata, beef steak tomatoes, cherry tomatoes, cucumbers, red onions, prosciutto, balsamic vinaigrette, balsamic reduction, fresh basil

### BOURSIN CRUSTED

### FILET MIGNON\* [+10]

pan seared 8oz filet, boursin cheese, balsamic marinated portobello, sauteed baby spinach, crispy fried onions, roasted garlic mashed potatoes, red wine reduction, demi glaze

### LAMB CHOPS [+10]

burgundy wine marinated chops, mashed potatoes, honey glazed carrots, roasted brussel sprouts, rosemary demi glaze

### SHRIMP SCAMPI [+5]

pan seared shrimp, linguini pasta, cherry tomato, baby spinach, roasted garlic, lemon white wine sauce, garlic bread

### ATLANTIC SALMON [+5]

pan seared salmon, truffle parmesan risotto, flash fried artichoke, jumbo asparagus, lemon caper sauce

### SHORT RIB [+5]

slow braised short rib, mashed potatoes, seasonal vegetables, red wine demi

[ THERE'S NO SUBSTITUTIONS ON THIS MENU ]



CONSUMER ADVISORY\*: CONSUMPTION OF UNDER-COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD BOURNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY ALL ADDITIONAL SAUCES: SMALL \$.50, LARGE \$1