

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

FIRST COURSE

BUTTERNUT SQUASH SOUP

Pear mustard crema & rye croutons

GOLDEN FRIED CALAMARI ARRABBIATA

Banana peppers, spicy Calabrian
chili dressing, lemon aioli

ARUGULA & APPLE SALAD

Gorgonzola, date purée, walnuts,
& banyuls vinaigrette

WARM & CRISPY GOAT GHEESE FRITTERS

Apples, radicchio, pistachios, fruit honey, chives

H'S MEATBALLS

Marinara, ricotta, basil, garlic bread crumbs

BURRATA MOZZARELLA EXTRA + \$2

Prosciutto, dried apricot mostarda, focaccia crostini

DESSERT

KEY LIME PIE

Whipped cream

ROASTED APPLES

Vanilla ice cream, cobble
crumble, cider caramel

COCONUT GELATO

Fresh berries

CHOCOLATE POT DU CREME

Whipped creme, chocolate crunchies,
Pirouline cookie

SECOND COURSE

KNIFE & FORK FRIED CHICKEN

Cheesy grits, slaw,
house jalapeno B & B pickles, honey glaze

SQUASH RAVIOLI SCAMPI

pancetta, shrimp, herby garlic cream sauce,
grilled lemon & lots of chives

HERB BAKED PACIFIC GROUPE

Whipped cauliflower, greens, sunchoke chips,
& tangerine butter

*LW ROYALE BURGER

8 oz. burger, short rib ragout, muenster,
crispy shallots, aioli on brioche

SEARED MEATLOAF

A blend of prime, angus & wagyu beef, with cheesy grits,
veggies, mushroom gravy & onion jam

RIGATONI BOLOGNESE

creamy meat ragout, ricotta, bread crumbs

GRILLED PRIME FLAT IRON STEAK EXTRA + \$4

Whipped sweet potatoes, broccoli rabe,
cherry peppers, cherry vincotto

* 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