

# Lewis Center Kitchen Bar

## ENTREES

### **LC BURNT ENDS – 20<sup>GF</sup>**

10oz of Double Slow Roasted Prime Beef with a special LC Rub, Spices and BBQ Glaze; served with two sides.

### **LC Chicken Tenders – 14<sup>GF V VG</sup>**

Four Grilled or Fried Chicken Tenders tossed in herbed corn flour, deep fried, and served with two sides.

### **\*LC Creole Salmon – 18<sup>GF</sup>**

A Center Cut Salmon Fillet with Creole seasoning on top of a bed of herbed rice with black beans, sweet corn, and a savory sauce.

### **\*Honey Salmon – 18<sup>GF</sup>**

A Center Cut Salmon Fillet with a Honey Glaze served with two sides.

### **LC Fish Tacos – 18<sup>GF</sup>**

Asian White Fish seasoned and fried to perfection; served with three warm Corn Tortillas, Diced Tomatoes, Red Onions, and Cilantro with Herbed Rice, Pico Salsa, Sour Cream, and Guac.

### **Cherry Pepper Steak Tacos – 18<sup>GF V VG</sup>**

3 corn tortillas filled with grilled strips of Tenderloin and Strip Steak; topped with diced cherry peppers, onions, and cilantro. Served with herbed rice, Pico salsa, sour cream, and guac.

### **\*Strip Steak – 36<sup>GF</sup>**

A 16 oz Center Cut Prime Angus Beef Strip Steak grilled to perfection. Served with 2 sides and house made Steak Sauce.

### **\*Australian Wagyu Steak – 40<sup>GF</sup>**

A 10oz Center Cut Sirloin Wagyu steak grilled to Perfection. Served with 2 sides and house made steak sauce.

### **\*Tenderloin Chop Steak – 20<sup>GF V VG</sup>**

16oz of Tenderloin and Strip Steak chopped, seasoned with House Rub, caramelized onions, grilled to perfection, and smothered in gravy. Served with 2 Sides and House made steak sauce.

## PIES

### **Salmon Rangoon Pie – 14<sup>GF</sup>**

12" Thin crust dough with Salmon, cream cheese spread, red onions, and a sweet Asian glaze.

### **Red Pesto N Broccoli Pie – 14<sup>GF V VG</sup>**

12" Thin crust dough with chicken, broccoli, red pesto, and blended Cheeses.

### **Pepperoni – 12<sup>GF V VG</sup>**

12" Thin crust dough with thick cut pepperoni, marinara, and blended cheeses.

### **Cheese Pie – 12<sup>GF V VG</sup>**

Thin crust dough with marinara, 7 blended cheeses, and a swirl of creamy cheese sauce.

### **Ultimo Veggie Pie – 14<sup>GF V VG</sup>**

12" Thin crust dough with blended vegan cheeses, broccoli, green peppers, onions, red peppers, and green olives. Topped with a Kale power blend and Balsamic Glaze.

*\*All Pies can be made with 100% Cauliflower 12" Crust for \$4 Up charge.*

## SIDES – 5

*Broccoli Fries Sweet Puffs*

*Herb Toasted Rice Baked Potato*

*Mac N Cheese Side Caesar Side Salad*

*Southern Greens Baked Beans*

**Happy Hour Every Wednesday, Thursday, and Friday from 4pm to 6pm. \$1 Off of All Local Drafts and \$1 Off of All Appetizers.**

*\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*