



APPETIZERS

CLAMS BORRACHO | 16.95

Little neck clams swimming in a garlicky beer broth loaded with spicy chorizo, tomato & onion. Don't forget the crusty bread for dipping

THICK-CUT LUGAR BACON | 17.95

Thick-cut bacon glazed with Peter Luger steak sauce, paired with fresh beefsteak tomatoes and crisp red onion

ENTREES

PESTO GNOCCHI & HOUSE MEATBALLS MARINARA | 27.95

Pillowy gnocchi tossed in a light basil pesto, crowned with house-made meatballs in marinara, finished with Parmesan. Bread on the side for dipping and mopping

ROASTED HALF DUCK — LOUISIANA STYLE | 29.95

Pan-roasted half duck with the Creole holy trinity — diced onion, celery & bell peppers — plus smoky bacon and spicy andouille sausage, in a rich Cajun burgundy demi-glacé. Served with steak fries and roasted carrots

BLACKENED SALMON WITH WILD RICE & COCONUT PINEAPPLE | 29.95

Cajun-spiced blackened salmon over a wild rice medley, drizzled with chili-lime honey glaze and served with roasted carrots and grilled coconut-infused pineapple

GARLIC ROSEMARY SIRLOIN WITH CAULIFLOWER SMASH & HONEY CARROTS | 31.95

Tender sirloin marinated in garlic and rosemary, plated over a velvety cauliflower mash and finished with honey-glazed roasted carrots