

# LIZZIE KEAYS

## Chef & Owner Billy Trudsoe

### STARTERS

**GF** B. True Wings  
Dry Rubbed - Vegetable Crudite - Bleu Cheese  
Dressing - B.True Sauce - 17

**GF** **VEGAN** Risotto  
Sun Dried Tomato Walnut Pesto - Baby Spinach -  
Cremini Mushrooms - Vegetable Stock - 18

**GF** Diver Scallops  
Corn Purée - Crispy Hickory Bacon - Corn Salsa -  
Market Price

**GF** Shrimp Cocktail  
Poached Chilled - Charred Lemon - Thai Chili  
Cocktail Sauce - 17

**V** Baked Brie  
Berry Compote - Roasted Pecans - Fig Jam -  
Craisins - Garlic Crostini - 20

**GF** Poutine  
Baby Bakers - Short Ribs - Caramelized Onion -  
Cheese Curds - Julie Sauce - 18

Clam Chowder

(6) Little Neck Clams - Grilled Corn - Roasted Cauliflower - Crispy Hickory Bacon - Lemon Herb Cream -  
Garlic Crostini - 18

### SALADS

**GF** Up North Salad  
Little Leaf Lettuce - Grilled  
Corn Salsa - Cherry Tomatoes  
- Cucumbers - Bleu Cheese  
Crumbles - Fried Onions -  
Truffle Parmesan Dressing -  
16

**GF** **VEGAN** Lizzie Keays  
Little Leaf Lettuce - Cherry  
Tomatoes - Cucumbers - Red  
Onion - Shredded Carrots  
Choice of House Made  
Dressing 14

**VEGAN** **GF** Dried Snake Fruit Salad  
Little Leaf Lettuce-B-True  
Nuts-Pickled Red  
Peppers-Cucumber- Red  
Onion- Honey Blossom Ginger  
Vinaigrette- 18

Dressings - Truffle Parmesan - Bleu Cheese - Maple Dijon - Honey Blossom Ginger Vinaigrette (+\$2)

Add Ons - 7 oz NY Strip Steak 18 - Grilled Chicken Breast 6 - (3)Jumbo Shrimp 12 - Salmon 19

### ENTRÉES

*All Entrées Will Be Served With House Bread and a Palate Cleanser*

**GF** Black Forest Chicken  
Parmesan & Basil Egg Battered - Cremini  
Mushrooms & Baby Spinach Risotto - Sherry  
Beurre Blanc - 29

Diver Scallops  
Pan Seared - Wilted Baby Spinach - Crispy Bacon  
- Grilled Corn - Roasted Garlic Cream - Gnocchi -  
Market Price

Shorty's Pasta  
Braised Short Ribs - Sweet Peas - Cherry  
Tomatoes - Cremini Mushrooms - Walnut and  
Sun Dried Tomato Pesto Cream Sauce - Smoked  
Feta - Spaghetti -33

**VEGAN** Jja Jang Noodles  
Sweet Peas - Cauliflower - Baby Spinach - Cherry  
Tomatoes - Sesame Seeds - Thai Chili Sauce - 25

Chicken Parmesan  
Italian Breaded Chicken Breast - Walnut Sun  
Dried Tomato Pesto Marinara - Provolone -  
Spaghetti - 27

**GF** Beef Filet Mignon  
Roasted Garlic Mashed Potatoes - Grilled  
Broccolini - Sweet Pea & Carrot Julie Sauce- 40

**GF** Pork Ribeye  
Charbroiled - Grilled Broccolini - Roasted Garlic  
Mashed Potatoes - Sweet Pea & Carrot Julie  
Sauce - 27

**V** Mushroom Ravioli  
Cremini Mushrooms - Cherry Tomatoes - Wilted  
Baby Spinach - Smoked Feta - Walnut & Sun  
Dried Tomato Pesto Cream - 29

**GF** Dijon Walnut Crusted Salmon  
Baby Potatoes - Grilled Broccolini - Bourbon  
Glaze - 33

**GF** Bali Spiced Fried Rice  
Bacon - Satay Chicken - Jumbo Shrimp -  
Broccolini - Cauliflower - Peas - Carrots - Bell  
Peppers - Egg - Kimchi Slaw - Honey Soy  
Reduction -30

**GF** Chicken & Shrimp Stacks  
Grilled Chicken Breast - Garlic Shrimp - Sautéed Spinach - Roasted Potato Bacon Hash - Honey Dijon Cream  
Sauce 26-

### HANDHELDS

(Served With Chips & Pickle) Sub GF Bun - 3

Factory Burger  
Cherry Tomato - Little Leaf - Provolone - Garlic Aioli - Potato Bun - 16

Hacken-Stack Burger  
Caramelized Onion - Short Rib - Cheddar Cheese Curds - Bourbon Glaze - Potato Bun - 19

Asian Chicken Sami  
Kimchi Slaw - Cucumber - Spring Mix - Honey Soy Reduction - Potato Bun - 18

*Side Salad 6 - Broccolini 7 - Cremini Mushrooms 5 -  
Caramelized Onion 4 - Roasted Garlic Mashed 6 - Baby Potatoes 6 - Crostini - 4  
Dinner Bread - 5 Spiced Fried Rice 9*

**\*\*Parties of 6 + may have a 20% gratuity added\*\***

**Sous Chef Stephen Wright**

Summer 2026 Menu

**\*\*Please notify Server of any food allergies\*\***