
L B V

STEAKHOUSE

STARTERS

Maryland Lump Crab Cake 28

LBV's Signature Starter

Served with Cocktail & Remoulade Sauce

Oysters 3-Way 4.75EA

Your choice of: Half-Shell,
Rockefeller Style or Grilled with Garlic

Sautéed Mussels 17

White Wine Garlic Butter, or Fresh
Tomato Basil Sauce, served with
Garlic Toast Points

Blackened Ahi Tuna 26

Seaweed Salad, Wasabi, and Ponzu Sauce

Beef Carpaccio 27

Thinly Shaved Beef Topped with Truffle Oil,
Capers, Red Onion, Remoulade,
Shaved Parmesan

Shrimp Cocktail 26

Jumbo Shrimp
Served with Cocktail Sauce

Seared Scallops MP

U-10 Scallops Seared to a Golden Brown
served Chefs Preparation

SOUP & SALAD

French Onion Soup 12

House Salad 11

Classic Caesar 11

Strawberry Salad 13

Mixed Salad Greens, Fresh Strawberries,
Candied Pecans, Red Onion, Feta Cheese,
Tossed with Champagne Vinaigrette

Chopped Salad 13

Fresh Chopped Iceberg, Bacon, Egg, Tomato,
Croutons & Monterey Jack Cheese.
Served with Blue Cheese Dressing

PASTA FAVORITES

Gluten Free Pasta Available Upon Request

Wild Mushroom Tagiatelle 38

Tagiatelle Pasta, Porcini and Cremini Mushroom, Shaved
Truffle, Thyme, Tossed in a White Wine Beurre Blanc

Scampi Shrimp 34 or Chicken 30

Campanelle Pasta Tossed in White Wine Garlic
Butter Sauce Topped with Parmesan

Prosciutto Wrapped Prawns 46

Grilled and Placed Over Spaghetti Aglio e Olio,
Fresh Parmesan Cheese

LBV

STEAKHOUSE

SPECIALTY DISHES

Seared Duck Breast 42

Pan Seared Duck Breast with a Blackberry Gastrique, Wild Mushroom Risotto,
& Grilled Leeks

Pan Seared Salmon 45

Served with Risotto, Asparagus,
Lemon Cream Sauce

Sea Bass - Market Price

Lobster Cream Sauce
Served with Creamy Risotto

Scaloppini

Choice of Chicken **30** or Veal **36**

Pan-Fried Breaded Chicken or Veal Prepared with your
Choice:

Piccata - Lemon Cream Sauce and Capers

Milanese - Lemon Cream Sauce, Topped with Arugula

Saltimbocca - Sautéed in Butter, Sage & Prosciutto

Finished with Sherry & Mushrooms

Choice of one side

STEAKS & CHOPS

Served with your choice of one side

Choice of Steak Compound Butters: House or Habanero Butter

Steak Topping: Oscar or Garlic Pepper Crab Topping 26, Blackened or Sautéed Shrimp 4.75 each

Add 6oz Lobster Tail 41

LBV Signature Steak

14oz Center cut Strip steak served on a sizzling lava stone
accompanied by 2 grilled shrimp, truffle dauphinoise potato,
grilled asparagus, house butter and demi-glaze

77

Filet 58

Ribeye 56

Dry Aged Pork Chop 38

Petite Filet 47

New York Strip 53

SIDES

Truffle Dauphinoise Potatoes

Grilled Asparagus

Parmesan Broccoli

Mashed Potatoes

Sherry Button Mushrooms

Creamy Risotto

Loaded Baked Potato

Baked Potato

Mac and Cheese (Add Lobster \$16)

Truffle Shoestring Fries

Creamed Corn

Split Entrée Plate additional 5

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

All menu items are tax inclusive