

L B V

STEAKHOUSE

STARTERS

Maryland Lump Crab Cake

4oz Appetizer 20 8oz Entrée 36

LBV's signature starter. Served with cocktail & remoulade sauce

Oysters 3-Way 3.75EA

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

Sautéed Mussels 14

White Wine Garlic Butter
Served with garlic toast points

Prosciutto, Melon and
Fresh Mozzarella Salad 12

Prosciutto, Melon and Mozzarella
Served a top greens and topped with Pesto

Beef Carpaccio 17

Thinly shaved beef topped with truffle oil,
capers & finished with freshly shaved Parmesan

Shrimp Cocktail 20

Jumbo Shrimp
served with cocktail sauce

Seared Ahi Tuna with Cucumber and
Black Sesame Seed Salad 20

Served with Sesame Ginger sauce

SOUP & SALAD

French Onion Gratinée 10

House Salad 9

Caprese Salad 9

Beefsteak tomatoes, fresh Buffalo Mozzarella
Topped with balsamic glaze and fresh basil

Classic Caesar 9

Chopped Salad 9

Fresh chopped iceberg, bacon, egg, tomato,
croutons & fresh grated cheese.
Served with Blue Cheese dressing

Strawberry Champagne Salad 9

Mixed greens, fresh strawberries, candied pecans, red onion
and Feta cheese with Champagne vinaigrette

PASTA FAVORITES

Gluten Free Pasta Available for additional 2

LBV Scampi Pasta

Shrimp 26 or Chicken 20

Campanelle pasta tossed in white wine garlic
butter sauce
Topped with fresh parmesan

Lobster Bolognese 36

Campanelle pasta, butter poached lobster medallion
with creamy Lobster Bolognese sauce & parmesan
cheese

LBV

STEAKHOUSE

SPECIALTY DISHES

Twin Lobster Tails 58

Two 6oz Lobster Tails served with drawn butter

Pan Seared Salmon 38

Chef's Choice of seasonal preparation

Sea Bass 50

Lobster cream sauce

Served with creamy risotto

Scaloppini

Choice of Chicken **24** or Veal **30**

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, Blue Cheese & Chive

Steak topping: Oscar or Garlic Pepper Crab topping 22, Blackened or Sautéed Shrimp 4.50EA,

Add 6oz Lobster Tail 30

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

65

Filet 50

Petite Filet 40

Double Bone In Pork Chop 36

Ribeye 48

New York Strip 46

SIDES

Truffle Dauphinoise Potatoes

Garlic Mashed Potatoes

Creamed Spinach

Creamy Risotto

Sherry Button Mushrooms

Grilled Asparagus

Loaded Baked Potato

Truffle Shoestring Fries

Smoked Gouda Mac n Cheese

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