

LBV

STEAKHOUSE

STARTERS

Maryland Lump Crab Cake 25

LBV's signature starter.

Served with Cocktail & Remoulade Sauce

Oysters 3-Way 4.50EA

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

Beef Carpaccio 20

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

Sautéed Mussels 15

White Wine Garlic Butter
Served with garlic toast points

Crab Cocktail 28

Jumbo Lump Crab
Served with Cocktail Sauce

Bang Bang Shrimp 22

Tempura Shrimp tossed in a sweet & spicy
chili aioli
Topped with Sesame Seeds

Shrimp Cocktail 22

Jumbo Shrimp
Served with Cocktail Sauce

SOUP & SALAD

French Onion Gratinée 12

House Salad 10

Classic Caesar 10

Anti Pasta Salad 10

Fresh chopped iceberg, salami, pepperoni,
Provolone, Kalamata olives, banana peppers
Served with a Basil vinaigrette

Chopped Salad 10

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

Warm Spinach Salad 10

Bacon vinaigrette, tomato petals, orange segments, red onion, candied pecans and potato curls

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

Crab Spaghetti 36

Sautéed Jumbo Lump Crab tossed in
savory garlic cream sauce
Topped with fresh Parmesan

SPECIALTY DISHES

Oscar Topped Blackened Ahi Tuna 48

Accompanied with grilled asparagus, Tempura Fired Jumbo Lump Crab, drizzled with wasabi hollandaise sauce

Pan Seared Salmon 40

Chef's choice of seasonal preparation

Sea Bass MKT Price

Lobster cream sauce

Served with creamy risotto

Short Rib 52

Slow braised short rib served over mashed potatoes, roasted carrots

Topped with a Cabernet demi

Scaloppini

Choice of Chicken **26** or Veal **32**

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 and 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

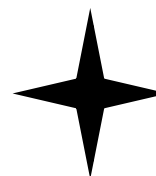
Steak topping: Oscar or Garlic Pepper Crab topping **22**, Blackened or Sautéed Shrimp **4.50EA**,

Add 6oz. Lobster Tail 32



LBV Signature Steak 68

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



Filet 52

Petite Filet 42

Double Bone-In Pork Chop 38

Ribeye 50

New York Strip 48

SIDES

Truffle Dauphinoise Potatoes

Garlic Mashed Potatoes

Creamy Risotto

Sherry Button Mushrooms

Roasted Tri Color Carrots

Grilled Asparagus

Loaded Baked Potato

Truffle Shoestring Fries

Spaghetti Aglio e Olio

Haricotvert with Caramelized Onions and Cherry Tomatoes

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****