

# LBV

---

## 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

Pan Seared Scallops 36

Chef's Choice of Seasonal Preparation

Beef Carpaccio 17

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

Crab Cocktail 28

Jumbo Lump Crab  
served with cocktail sauce

Shrimp Cocktail 20

Jumbo Shrimp  
served with cocktail sauce

### SOUP & SALAD

French Onion Gratinee 10

House Salad 9

Classic Caesar 9

Warm Spinach and Beet Salad 9

Feta cheese, Pistachios,  
and warm bacon vinaigrette

Chopped Salad 9

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

### 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

Steak Arrabbiata 28

Sautéed Tenderloin tips, Campanella pasta,  
onions, and peppers  
in a spicy tomato basil sauce

Crab Spaghetti 34

Sautéed jumbo lump crab  
tossed in savory  
garlic cream sauce.  
Topped with  
fresh parmesan

# LBV

## STEAKHOUSE

### SPECIALTY DISHES

#### Pan Seared Salmon 38

Chef's Choice of seasonal preparation

#### Sea Bass 50

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 **24** or Veal **30**

Pan-fried bread 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

#### Duck Two Ways 38

Confit leg and Breast of Duck with roasted fingerling potato, butternut squash, creamed leeks, and Pomegranate demi

### 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

Borsin Mashed Potatoes

Roasted Brussel Sprouts

Creamy Risotto

Wild Mushroom Medley

Grilled Asparagus

Loaded Baked Potato

Truffled Rosemary 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\*\*