

Lahiere's Lunch

Starters

- Soup du Jour 5 Oysters Mignonette 16
- Crisp Fried Calamari with Saffron-Tomato Sauce 9
- Lobster Wontons with Vegetable Slaw and Orange-Chile Dipping Sauce 13
- Country Pate with a salad of Potatoes, Asparagus, Tomatoes,
Cornichons and Whole Grain Mustard 10
- Caesar Salad of Red and Green Romaine with Shaved Reggiano and Garlic Croutons 6
- Salad of Mixed Baby Lettuces with Lahiere's Dressing and House-made Boursin 6
- Wild Mushroom Risotto *app 9 / entree 12*

Composed Salads

- Grilled Shrimp served with Baby Lettuces, Asparagus, Avocado, Sweet Corn,
and Balsamic-Mustard Vinaigrette 12
- Baby Arugula with Asian Pear, Chevre, Candied Macadamias, and Passion Fruit Vinaigrette 9
- Baby Spinach with Crisp Sliced Chicken Breast, Roasted Mushrooms,
Cherry Tomatoes, Shaved Parmesan, and Warm Bacon Dressing 11
- Cold Poached Salmon with Baby Greens, Jicama, Yellow Squash,
and Lemon-Caper Vinaigrette 12

Sandwiches

- Thinly Sliced Sirloin on Toasted Baguette with Mushroom Duxelle,
Grilled Red Onions, Cheddar and Arugula. Served with Chili-Dusted Potato Chips 12.5
- Crisp Panko-Crusted Chicken Breast on Grilled Ciabatta, with Marinated Artichokes,
Fresh Mozzarella, and Pesto Aioli 10
- Serrano Ham with Roasted Peppers and Sharp Provolone on House-made Focaccia 9
- Lahiere's Burger with Maytag Blue Cheese, Lettuce and Tomato, Served with Steak Fries 12

Pasta/Risotto

- House-made Ricotta Gnocchis with Haricots Verts, Heirloom Tomatoes, and Artichokes 10
- Garganelli with Spinach, Mushrooms, Grape Tomatoes, Olive Oil, and Garlic 10
- Lump Crab and Seafood Risotto, with Portobellos, Garlic, Lemon, and Cream 14
- Pappardelle with Roasted Duck, Criminis, and Dried Cranberries 12

Mains

- Panko-Crusted Chicken Breast with Roasted Butternut Squash,
Portobellos, and Green peppercorn Sauce 10
- Kuroboto Pork Belly "BLT" Sliders, with Buffalo Mozzarella,
Toasted Brioche and Roasted Garlic Aioli 10
- Pan-Roasted Sea Scallops with Bok Choy, Sweet Corn,
Shiitakes, and Ginger-Sesame Sauce 16
- Grilled Atlantic Salmon with Spinach, Caramelized Onions,
Tomatilla Salsa, and Avocado Puree 12
- Grilled Flatiron Steak with Chipotle-Sweet Potato Mash,
Haricots Verts, Criminis, and Red Wine Demi-Glace 14
- Lahiere's Lump Crabcakes with Arugula, Roasted Peppers,
Sweet Corn, and a Tangy Red Wine Vinaigrette 16
- Seared Rare Sesame-Crusted Yellowfin Tuna with Wakame,
Ginger, Wasabi, and Cilantro-Soy Dipping Sauce 14