

VINCE  
**LOMBARDI'S**  
 STEAKHOUSE



STARTERS

**JUMBO LUMP CRABCAKE** 18  
 romesco, charred lemon,  
 jalapeño syrup

**BANG BANG SHRIMP** 16  
 cabbage slaw, peanuts, togarashi

**WISCONSIN BURRATA** 15  
 pistachio, local honeycomb, figs,  
 prosciutto di parma, baguette

**TUNA TARTARE** 18  
 ponzu, seaweed, mango,  
 spiced plantain chips

**PIMENTO CHEESE** 12  
 bacon hot pepper jelly,  
 pickled vegetables, crackers

**GULF SHRIMP COCKTAIL** 18  
 sambal cocktail sauce,  
 charred lemon

**WAGYU CHEESESTEAK** 17  
**SPRING ROLL**  
 Australian wagyu short rib,  
 smoked provolone,  
 charred green onion crème

SOUPS & SALADS

**LOBSTER BISQUE** 12  
 crème fraiche, chives, sherry

**BEER CHEESE** 8  
 pretzel croutons, green onion,  
 smoked bacon

**ICEBERG WEDGE** 10  
 roth buttermilk bleu,  
 cherry tomato, bacon,  
 pickled red onion,  
 bleu cheese dressing

**LOMBARDI CAESAR** 11  
 romaine hearts, crouton  
 crumble, cured egg yolk,  
 Sartori SarVecchio

**BABY KALE SALAD** 12  
 roasted grapes, candied walnuts,  
 roth gruyere cheese,  
 ver jus vinaigrette

MAINS

BUTCHER CUT STEAKS

Lombardi's hand selected steaks through Niman Ranch, Medow Farms Organic, Drath Family Farm & Certified Angus Beef

**22 oz BONE-IN RIBEYE** 65  
**22 oz PORTERHOUSE** 65  
**6 oz PRIME FILET MIGNON** 44

**10 oz PRIME FILET MIGNON** 52  
**14oz NY STRIP** 52

**6 oz DRATH FAMILY FARM** 90  
**WAGYU FILET MIGNON**  
**35 oz BONE-IN** 110  
**TOMAHAWK RIBEYE**

ENTRÉES

**10 oz HANGAR STEAK FRITES** 35  
 hand-cut Kennebec fries,  
 chimichurri, truffle aioli

**WAGYU AU POIVRE BURGER** 22  
 8oz Drath Family Farm Wagyu beef,  
 peppercorn cognac aioli,  
 sharp Swiss, crispy shallots,  
 Manderfield brioche bun, french fries

**FARO ISLAND SALMON** 32  
 8oz pan roasted filet, crispy leeks,  
 red wine emulsion

**16 oz COFFEE** 45  
**ANCHO CRUSTED TOMAHAWK**  
**DUROC PORK CHOP**  
 chipotle lime butter,  
 charred green onion

**10 oz SOUTH AFRICAN** 48  
**LOBSTER TAILS**

**HALF BRICK CHICKEN** 32  
 chili-basil vinaigrette,  
 crispy thyme potato

**SEA & LAND RISOTTO** 35  
 arborio rice, pancetta, gulf shrimp,  
 sweet peppers, Sartori SarVecchio

ADDITIONS

SAUCES

au poivre 7  
 horseradish crème 3  
 demi-glace 5  
 bearnaise 4  
 hollandaise 3  
 chimichurri 4  
 red wine emulsion 4  
 romesco 3

ENHANCEMENTS

Black Umami Garlic Steak Butter 3  
 Chipotle Lime Steak Butter 3  
 Crust 3  
 cracked peppercorn | blackened  
 porcini | herb bleu cheese

SURF & TURF

10 oz Cold Water Lobster Tail 48  
 Blue Lump Crab Oscar 13  
 Jumbo Lump Crab Cake 16  
 Chimmichurri Gulf Shrimp 13

ACCOMPANIMENTS

**PIMENTO MAC & CHEESE** 13  
 gouda bechamel,  
 buttered panko crumble, herb's

**CRISPY POTATOES** 12  
 taleggio cheese sauce, honey thyme butter

**TWICE BAKED** 9  
 Hook's cheddar, nueske bacon, chives

**BAKED IDAHO POTATO** 8

**HAND-CUT KENNEBEC FRITES** 9  
 truffle hollandaise, herb parmesan

**SMASHED CHEDDAR** 9  
**RED BLISS POTATOES**

**ASPARAGUS** 12  
 grilled lemon, hollandaise

**CRISPY BRUSSELS SPROUTS** 12  
 bourbon maple, pickled mustard seed

**MAITAKE MUSHROOMS** 13  
 black umami garlic butter, herb trio

**GLAZED BABY CARROTS** 12  
 whipped feta, pistachio

**SAUTÉED CREMINI MUSHROOMS** 10  
 garlic, white wine

**GRILLED BROCCOLINI** 10  
 citrus chili vinaigrette,  
 panko parmesan crumble

CHILDREN

**HAMBURGER** 9  
 with french fries

**CHEESEBURGER** 10  
 with french fries

**CHICKEN TENDERS** 9  
 with french fries

**GRILLED CHEESE** 7  
 with french fries

**THREE CHEESE**  
**MAC 'N CHEESE**  
 10

BEVERAGES

*not included with entrées*

Milk - Skim | 2% | Chocolate  
 Orange Juice | Cranberry Juice  
 Shirley Temple | Roy Rogers

DESSERT

**TUXEDO BOMBE** 15

**CARROT CAKE** 15

**B-52 CHEESECAKE** 14

**STAWBERRY SHORTCAKE** 18

**HÄAGEN-DAZS ICE CREAM\*** 5  
 ask about the flavor of the moment

**PANNA COTTA MANGO SHORTBREAD** 9