

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 32

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