

SALAD PLATES

House Wedge 7.5

Crisp iceberg lettuce, tomatoes, bacon crumbles and Gorgonzola dressing.

✔ Greek Wedge 7.5

Crisp iceberg lettuce, tomatoes, cucumbers, Kalamata olives, green onions and green onion-feta dressing.

✔ Tabouli 7.

Cracked wheat with diced tomatoes, green onions, bell peppers, cucumbers and parsley in a lemon-olive oil vinaigrette.

✔ Bulgar & Berries 7.

Cracked wheat, cranberries, dried cherries, banana chips, pistachios and cilantro in citrus vinaigrette.

✔ Tzatziki Medley 12.

Traditional Greek Tzatziki (cucumber-yogurt dip) served with our Tabouli, Bulgher & Berries and bread for dipping.

SMALL PLATES

✔ Green Chile Polenta Bites 9.

Hot and crispy cornmeal fries with green chiles and topped with cheddar cheese. Served with tomatillo sauce.

Calamari Sauté 12.

Calamari rings sautéed with garlic and red pepper flakes, Kalamata olives, tomatoes and green onions. Topped with feta crumbles.

Lili's House Nachos 10.

Pita chips topped with Gorgonzola, bacon, tomato, and green onions. Served with avocado and jalapeños.

✔ Gorgonzola Fries 9.

(We're kinda famous for them!) Seasoned waffle fries topped with Gorgonzola cheese crumbles, green onions and cracked black pepper.

Bacon-Wrapped Potatoes 9.

Giant bacon wrapped potato wedges deep fried and served with ranch-tomatillo sauce.

Dill Spears 8.

Crispy breaded dill pickle spears served with green onion dressing.

Haloumi 10.

Grilled & breaded haloumi cheese served with toasted tomato-focaccia bread topped with gazpacho relish.

✔ Tomato Tart Provençal 10.

Pastry dough tartlet filled with roasted tomatoes, balsamic caramelized onions, herbs de provence, ricotta and grated sage derby cheese.

Crab and Goat Cheese Wontons(4) 11.

Served with red pepper and green onion aioli.

Brie 12.

Warm brie in puff pastry topped with Kalamata olives roasted red peppers and a tarragon reduction.

Escargot 10.

A giant grilled Portobello mushroom topped with escargot and lots of garlic butter.

Asian Crab Cakes(4) 10.

Lemongrass and lime leaf make these crab cakes unique. Served with raspberry-wasabi mustard and red cabbage hash.

LARGE PLATES

Harvest Shepherd's Pie 20. // Roasted acorn squash filled with ground lamb and beef in a rich red wine reduction, served with a Brussels sprouts medley.

Pistachio-Crusted Rack of Lamb 24. // Hand-cut, honey-glazed and pistachio-crusted, served with smoked gouda creamed corn.

Duck Gumbo 19. // Roasted duck in traditional house-made gumbo along with wild mushrooms, served with homemade hush puppies and white rice.

Texas Paella 19. // A spicy mix of rice, chicken, sausage and vegetables topped with chili rubbed shrimp, chipotle cream, and fried jalapeno straws.

Chicken & Étouffée 22. // Blackened chicken breast served with Andouille white rice and topped with Lili's Crawfish Etouffée.

Petite Beef Wellington 24. // Beef tenderloin medallions, flash-fried and topped with mushrooms, bacon, Gorgonzola, then wrapped in a puff pastry. Served with black pepper-Gorgonzola cream sauce and tempura asparagus.

Glazed Beef Brochettes 26. // Skewered bacon-wrapped tenderloin filet grilled and glazed in Coca-Cola® and molasses. Served with goat cheese potatoes.

Tenderloin Filets 26. // Two tenderloin filets, prepared medium-rare. Topped with grilled pears and Gorgonzola cheese and served with black pepper gnocchi.

Classic Texas Steak 18. // Lightly-breaded and pan-grilled beef cutlet topped with creamed pepper gravy. Served with poblano potatoes.

Lili's Seafood Pasta 26. // Prawns and scallops simmered in a light white wine sauce with pappardelle pasta, then topped with chicken fried lobster. Served with grilled asparagus.

Calamari Fettuccine 19. // Lightly breaded calamari, pancetta, pepperoni, Fontina cheese, fettuccine, tomatoes, green onions and a very light red sauce.

Lobster Tortellini 22. // Mac-n-cheese gone wild! Tender lobster pieces sautéed with spinach cheese tortellini, fresh spinach and a cheesy sauce.

Cajun Fried Flounder 22. // Cajun spiced flounder fillet is tempura battered then flash fried. Topped with crawfish cream gravy. Served with poblano mashed potatoes.

Chipotle Shrimp Scampi 24. // Jumbo prawns are baked in chipotle garlic butter and topped with queso fresco. Served with roasted corn risotto, tomatoes and pepper-jack cheese. Accompanied by grilled vegetables.

Lili's Seafood Trio 24. // Thai chile-glazed salmon, two apricot-glazed prawns and one Asian crab cake served with red cabbage hash and Lili's rice.

Stuffed Avocado 18. // Avocado stuffed with a mix of baby shrimp and bok choy dressed with soy and sesame then tempura-battered and flash-fried. Topped with a miso mustard sauce. Served with gnocchi sauteed in a thai chili sauce.

Crab Stuffed Tilapia 22. // Tilapia filet stuffed with a mix of crab and vegetables then baked in a light lemon cream sauce. Served with Lili's rice.

Macaroon Flounder 20. // Coconut macadamia nut-crusted flounder topped with honey-ginger lime sauce. Served with Lili's rice.

✔ **Spinach Lasagna 20.** // Individual lasagna sheets rolled with sautéed spinach, onions, mushrooms and three cheeses. Served over spiral pasta in a red sauce.

✔ **Stuffed Poblano 17.** // Roasted poblano pepper stuffed with a spicy mix of quinoa and vegetables, then topped with a green chile tomatillo sauce and queso fresco. Served with goat cheese mashed potatoes.

✔ **Fresh off the Farm 18.** // Grilled seasonal veggies with your choice of one side dish. Add salmon filet – \$8

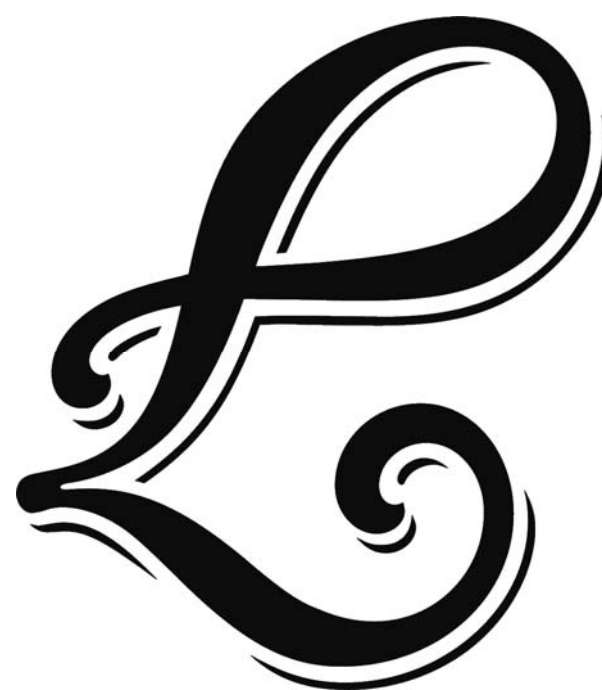
SIDES

(6./each)

Red Cabbage Hash	Smoked Gouda Creamed Corn
Black Pepper Gnocchi	Brussels Sprouts Medley
Lili's Rice	Goat Cheese Mashed Potatoes
	Poblano Potatoes

✔ **Vegetarian Choice (no meat or seafood)**

\$8 Split Plate Charge. No separate checks for parties over five.



DINNER

Lili's Bistro on Magnolia

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www.lilisbistro.com