

LARGE PLATES

Lemon Chicken & Shrimp 26.
Marinated chicken breast lightly breaded and grilled. Served in a light lemon sauce with capers, roasted red peppers, pappardelle pasta, and two lemon pepper seasoned prawns.

Gnocchi Your Way NEW 26.
Choose seasoned and grilled chicken breast OR beef tenderloin tips with your gnocchi, tossed with mushroom, bacon, red wine reduction.

Green Chile Pork Loin 24.
Lightly breaded, pan-grilled pork loin, topped with peppered white gravy and tomatillo sauce. Served with smoked gouda creamed corn.

Certified Angus 8 oz. Filet OR 14 oz. Ribeye 38.

Served with German skillet potatoes
+ Add 2 prawns, 2 Asian crab cakes or 2 scallops - 10. +
HOUSE – Topped with smoked mushrooms, Gorgonzola, bacon, and tomatoes. + 8
SOUTHWEST – Topped with lightly dusted jalapenos and onions w/ a jalapeno drizzle + 7
AU POIVRE – Spiced rubbed and served with brandy peppercorn sauce + 6

Tenderloin Medallions GF 28.
Perfectly seasoned and topped with sliced pears and gorgonzola. Served with German skillet potatoes. Add 2 prawns, 2 Asian crab cakes, or 2 grilled scallops 10.

Scallops and Dirty Risotto NEW 26.
(3) Blackened scallops lightly grilled atop Lili's Dirty Risotto with sausage, ham, and bacon.

Double Lobster Ravioli 28.
Lobster-filled ravioli tossed with crab and truffle cream sauce, served over wilted spinach, mushrooms and topped with tempura lobster bites.

Lili's Seafood Trio 28.
Thai chile-glazed salmon, 2 apricot-glazed prawns, and one Asian crab cake served with Lili's Rice.

Macaroon Flounder 24.
Coconut and macadamia nut-crust flounder, topped with honey-ginger lime sauce. Served with Lili's Rice.



Enjoy temperature controlled outdoor dining and book a private party on our Lilipad Deck. Ask your server for details.

VEGETARIAN

Harvest Gnocchi GF 18.
Sautéed gnocchi with sweet potatoes, roasted tomato, spinach, and a sweet and savory spice blend. Topped with a touch of smoked gouda cheese.
+ Add salmon, grilled chicken, 2 prawns, 2 Asian crab cakes or 2 scallops - 10.

Quinoa Stuffed Poblano GF 20.
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 smoked gouda creamed corn.

Toasted Ravioli GF 18.
Five large, lightly toasted cheese ravioli, topped with pesto and cherry compote. Served with a fresh spinach salad with house-made tomato-basil relish and shredded Parmesan. Red wine parmesan vinaigrette.

Fresh off the Farm GF 18.
Grilled seasonal veggies.
+ Add salmon, grilled chicken, 2 prawns, 2 Asian crab cakes or 2 scallops - 10.

FROM THE GRILL

Served on a jalapeño cheese bun with fries. Add cole slaw or Gorgonzola Fries for an additional 1.5

Lili's House Burger 16.
½ lb burger with Gorgonzola dressing, bacon, and tomato.

Poblano Burger 16.
Roasted poblano filled with melting jack and cheddar cheeses and bacon. Served atop our ½ lb. burger with a tomatillo-ranch spread.

Three Cheese Burger 16.
Swiss, cheddar, and American served atop our ½ lb. burger with lettuce & tomato.

SIDES

6. each

Dirty Risotto // Smoked Gouda Creamed Corn // German Skillet Potatoes // Lili's Smoky Slaw

GF Vegetarian item (No meat or fish)
GF Gluten Free. (We are not a gluten free kitchen.)



Lili's Bistro on Magnolia
1310 W Magnolia Ave. Fort Worth, TX 76104
817.877.0700 www.lilisbistro.com