

////////// **LARGE PLATES** //////////

Seafood Ragout 29.

"Cioppino-style" crab, shrimp, calamari and scallops sautéed in a saffron, cumin seed and fresh basil tomato base atop pappardelle pasta, topped with shaved parmesan.

Scallops and Dirty Risotto 26.

(3) Blackened scallops lightly grilled atop Lili's Dirty Risotto with sausage, ham and bacon. Shrimp or Chicken can be substituted for the scallops.

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.

Grilled Lamb Rack (choice) GF 32.

MEDITERRANEAN - Grilled seasoned rack with figs, Kalamata, grape leaves & pistachios. Served with tabouli, tzatziki and pita.

THAI CURRY - Grilled rack basted w/red & green curry, peanuts then served with coconut rice and Asian/cabbage slaw.

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.

Elk Sausage & Pappardelle 28.

Tossed with roasted fennel, shaved parmesan, tomatoes, pappardelle pasta and saffron cream sauce.

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.

Gnocchi Your Way 26.

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

Tenderloin Medallions GF 28.

Perfectly seasoned and topped with sliced pears and gorgonzola. Served with German skillet potatoes.

+ Add 2 prawns, Tempura Lobster Bites, 2 Asian crab cakes, or 2 grilled scallops - 10.

Certified Angus 8 oz. Filet OR 14 oz.

Ribeye 38.

Served with German skillet potatoes + Add 2 prawns, Tempura Lobster Bites, 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 with tomatillo sauce + 7.

AU POIVRE – Spiced rubbed and served with brandy peppercorn sauce + 6.

////////// **VEGETARIAN** //////////

Farro Pilaf 20.

A sauté of Farro, mixed nuts, mixed fruit, super kale and Brussel sprout mix, Halloumi cheese and lemon honey-dijon.

+ Add salmon, grilled chicken, 2 prawns, Tempura Lobster Bites, 2 Asian crab cakes or 2 scallops - 10.

Harvest Gnocchi 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, Tempura Lobster Bites, 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 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, Tempura Lobster Bites, 2 Asian crab cakes or 2 scallops - 10.

////////// **SIDES** //////////

6. each

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