






## LARGE PLATES

- Tenderloin Medallions** **GF** **32.**  
*Perfectly seasoned and topped with sliced pears and gorgonzola. Served with rosemary polenta.  
 + Add 2 prawns, Tempura Lobster Bites, 2 Asian crab cakes, or 2 grilled scallops - 10.*
- Elk Sausage & Pappardelle** **28.**  
*Tossed with roasted fennel, shaved parmesan, tomatoes, pappardelle pasta and saffron cream sauce.*
- Grilled Mediterranean Lamb Rack** **GF** **32.**  
*Grilled & seasoned lamb rack with figs, grape leaves, Kalamatas & pistachios. Served with tabouli, tzatziki and pita.*
- 16 oz. Porterhouse Pork Chop** **28.**  
*Grilled and oven finished. Topped with of burgundy-mushroom-bacon reduction. Served with Gouda corn.*
- 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.*
- Seafood Relleno** **30.**  
*Poblano pepper filled with smoked snapper, bacon, shrimp crab pico lemon cream sauce, fresh dill and melted Swiss Cheese. Served with Lili's rice.*
- Scallops and Dirty Risotto** **30.**  
*(3) Blackened scallops lightly grilled atop Lili's Dirty Risotto with sausage, ham and bacon. Shrimp or Chicken can be substituted for the scallops.*
- 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.*
- Double Lobster Ravioli** **30.**  
*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.*
- 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.*

## VEGETARIAN

- 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.*
- Tomato Tart Provençal**  **18.**  
*Pastry dough tartlet filled with roasted tomatoes, balsamic caramelized onions, Herbes de Provence, ricotta and grated sage derby cheese. Served with a fresh spinach salad with house-made tomato-basil relish and shredded Parmesan. Red wine-parmesan vinaigrette.*

## SIDES

6. each

Dirty Risotto // Smoked Gouda Creamed Corn // Rosemary Polenta // Lili's Smoky Slaw // Lili's Rice