

Starters

Mushroom Lentil Soup (GF)

apple/ aged parmesan/ curry leaf/ saba 16

Pear Salad (GF)

arugula/ squash/ gorgonzola/
pepitas/ fig & honey vinaigrette 17

Romaine Salad (GF)

aged parmesan/ garlic panko breadcrumb/
spanish anchovy/ caperberry/ caesar dressing 14

Calamari (GF)

herb salad/ grapes/ carrot/ lime/ chili-peanut crumble 19

Beef Tenderloin Relleno (GF)

chile adobo/ cilantro/ pickled red onion
19

Steak Tartare (GF)

horseradish/ shallot/ truffle puree/ caperberry/ egg yolk/ seed cracker 24

Lambert's House Bread

Complimentary with your entree, served with whipped salted butter.

-additional bread accouterments 5 each-
garlic confit/ castelvetro olives with lemon

Mains

Black Angus Petit Filet Mignon 4oz / 8oz (GF)

garlic mashed potato/ brussels sprouts/ crispy onions/ red wine demi 43 / 78

Achiote Chicken (GF)

acorn squash/ quinoa/ currant/ maple/ pistachio 31

Whole Grilled Branzino

anchovy butter/ fregola/ arugula/ golden raisin/ caperberry/ lemon 42

Scottish Salmon (GF)

parsnip/ swiss chard/ citrus velouté/ hazelnut/ cranberry 37

Prawn 'Ratatouille' (GF)

zucchini/ smoked tomato/ olive/ eggplant/ basil/ pine nut 31

Pork Chop à la Plancha

apple-chorizo bread pudding/ broccolini/ balsamic reduction 41

Additions

petit filet mignon 35 / wild prawns 17

Chef Adam Dooling

*22% gratuity may be added to parties of 5 or more and to unsigned credit card receipts
A maximum of two credit cards per table.*

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies. Our olives and dates contain pits. Our fryer uses peanut oil.