

Starters

Lobster Butternut Squash Bisque (GF)

maine lobster/ lemongrass/ coconut/ chile 28

Pear Salad (GF)

baby greens/ fresh + roasted pear/ chèvre mousse/
toasted walnuts/ blood orange +walnut vinaigrette 14

Romaine Salad (GF)

aged parmesan/ garlic panko breadcrumbs/
spanish anchovy/ caperberry/ caesar dressing 12

Brussels Sprouts

parmesan fondue/ guanciale/ crispy shallots 13

Beef Cheek Relleno (GF)

oaxaca cheese/ cilantro/ red chile jus/ cilantro lime crème 18

Fried Prawns

chipotle-cherry cocktail sauce/ lime 17

Steak Tartare

shallot/ dijon aioli/ caperberry/ brioche/ masago roe/ celery leaves 20

Lambert's House Bread

complimentary with your entree, served with whipped salted butter.

-additional bread accoutrements 5 each-

garlic confit/ smoked trout mousse/ golden raisin compote

Mains

Prime Black Angus Petit Filet Mignon 4oz / 8oz

garlic mashed potato/ grilled asparagus/ crispy leeks/ red wine demi 38 / 62*

Black Garlic + Miso Marinated Chicken Breast

farro/ mushroom/ leek/ carrot/ broccolini 29

Pork Bolognese

hand-made strozzapreti pasta/ mirepoix/ whipped ricotta 39

King Salmon (GF)

parsnip puree/ sautéed kale/ charred onion/ hazelnut/
golden raisin mostarda/ red chile demi 41

Ruby Trout (GF)

butternut squash fritter/ broccolini/ chimayo chile butter 34

Beck & Bullow Bison NY Strip (GF)

duck fat fingerling potato/ brussels sprouts/ au poivre de sichuan 54

Additions

petit filet mignon 29 / wild prawns 15

Chef Adam Dooling

**Shared 8oz filet additional \$5 charge.
22% gratuity may be added to parties of 5 or more.*

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

Please inform your server of any allergies. Our fryer uses peanut oil.