

Starters

Root Vegetable Bisque (GF)

'nduja/ caciocavallo cheese/ hazelnut 14

Beet Salad (GF)

citrus vinaigrette/ orange/ almond feta/ pepitas 15

Romaine Salad (GF)

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

Baked Brie Strata

triple cream brie/ fig/ prosciutto/ saba syrup 17

Beef Tenderloin Chile Relleno (GF)

cilantro crema/ guajillo red chile 19

Gambas Sofrito (GF)

wild prawns/ sweet potato/ chorizo sofrito 17

Steak Tartare (GF)

shallot/ caperberry/ egg yolk/ horseradish 24

Lambert's House Bread

complimentary with your entree, served with whipped salted butter.

-additional bread accoutrements 5 each-
garlic confit/ castelvetrano olives with lemon

Mains

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

garlic mashed potato/ brussels sprouts/ crispy onions/ red wine demi 41 / 65*

Roasted Five-Spice Chicken Breast

farro/ water chestnut/ orange/ miso soubise/ kale 29

Cornmeal Crusted Ruby Trout (GF)

hominy + huitlacoche/ grilled scallion chimichurri/ piquillo pepper 32

Scottish Salmon (GF)

dashi velouté/ fennel/ radicchio/ smoked ikura/ romanesco 34

Garganelli Bolognese

pancetta/ cuquillo olive/ rosemary/ whipped ricotta 35

Glazed Beef Short Rib

lentils/ cippolini onion/ carrot puree/ broccolini 39

Additions

petit filet mignon 32 / wild prawns 14

Chef Adam Dooling

**Shared 8oz filet, additional \$5 charge.*

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 fryer uses peanut oil.