

Starters

Cucumber Gazpacho (GF)

melon/ shiso/ ricotta salata/ marcona almond 16

Heirloom Tomato Salad (GF)

arugula/ cucumber/ cherry/ feta/ walnut/ red wine vinaigrette 17

Romaine Salad (GF)

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

Calamari (GF)

herb salad/ strawberry/ thai pickled carrot/ lime/ chili-peanut crumble 19

Beef Tenderloin Chile Relleno (GF)

cilantro crema/ adobo sauce/ cotija 19

Steak Tartare (GF)

miso horseradish/ shallot/ caperberry/ egg yolk/ sesame/ rice chip 24

Lambert's House Bread

complimentary with your entree, served with whipped salted butter.

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

Mains

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

garlic mashed potato/ asparagus/ crispy onions/ red wine demi 43 / 78

Achiote Chicken (GF)

quinoa/ heirloom tomato/ sweet corn/ cabbage/ salsa verde/ lime 31

Whole Grilled Branzino

fregola/ blistered tomato/ arugula/ spanish chorizo/ caperberry/ lemon 42

Za'atar Spiced Salmon (GF)

chickpea puree/ avocado/ peppadew pepper/ frisee/ red onion/ feta 37

Zucchini 'Pasta' (GF)

prawns/ smoked tomato/ tomlive/ eggplant/ basil/ pine nut 31

Pork Chop a la Plancha (GF)

sweet corn tamale/ haricot vertes + mango/ adobo sauce/ salted black bean 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.