

## Flat Breads

### Tuscan

Artichokes, black olives, tomato, basil, garlic and goat cheese 8.99

### Pesto Chicken

Roasted red peppers and parmesan cheese 7.99

### Tomato Mozzarella

Fresh basil, olive oil, and garlic 7.99

## Starters

### Fish Taco's

Blackened Mahi in two grilled flour tortillas with a cilantro lime slaw, fresh pico de gallo, and cheddar cheese 8.99

### Florida Smoked Fish Dip

Served with flatbread crackers jalapeno peppers, red onions, celery and carrots 8.99

### Chicago Style Spinach and Artichoke Dip

With sour cream, salsa, and tri colored tortilla chips 7.99

### Crab Cake Stack

Seared blue crab cakes Layered with avocado, fresh tomato salsa, and a sweet lime butter 12.99

### Edamami

Whole soybeans steamed and served hot with sea salt 5.99

### Ahi Tuna

Sesame seared sushi grade tuna with seaweed salad drizzled with a wasabi aioli, orange ginger sauce, and srircha 10.99

### Jumbo Chicken Wings

Served hot, medium, mild, or parmesan garlic 10 wings 7.99 20 wings 13.99

### Boneless Chicken Wings

Lightly breaded and fried to a golden brown Served hot, medium, mild, or parmesan garlic 8.99

## Soups & Salads

### Blackened Shrimp and Scallop Salad

Mixed lettuces with candied walnuts, grape tomatoes, gorgonzola cheese, apple wood smoked bacon, and a balsamic vinaigrette 14.99

### Buffalo Chicken Salad

Crisp romaine lettuce tossed with Caesar dressing topped with breaded chicken tenders tossed in buffalo wing sauce, crumbled blue cheese, diced carrots, and homemade croutons 11.99

### Salmon Arugula Salad

Char grilled Atlantic salmon over organic baby arugula, sliced beef steak tomatoes with candied walnuts and a sweet balsamic reduction 13.99

### Grilled Chicken Caesar Salad

Grilled chicken breast tenders over crisp romaine tossed with a house made eggless caesar dressing, parmesan cheese, and homemade croutons 11.99  
Substitute: mahi, salmon, tuna, shrimp, or prime rib 13.99

### New England Clam Chowder

Cup 3.99 Bowl 5.99

### Soup of the Day

Cup 3.99 Bowl 5.99

## Soup Schedule

Mon - Lou's famous chili	Fri - Seafood chowder
Tue - Chicken Tortilla	Sat - Loaded baked potato
Wed - Cream of Chicken & Artichoke	Sun - Steak & Mushroom
Thurs - Tomato basil	

## From the Sea

### Parmesan and Almond Encrusted Salmon

Fresh Atlantic Salmon encrusted with ground almonds and parmesan cheese then pan seared served with seasoned rice and fresh vegetables 15.99

### Char Grilled Ahi Tuna Steak

With grilled asparagus and a grape tomato and basil relish 16.99

### Key West Seafood Sampler

Blackened Mahi topped with grilled shrimp and scallops finished with a key lime cilantro white wine sauce served with seasoned rice and fresh grilled asparagus 18.99

### Shrimp and Penne Pasta

Sautéed gulf shrimp over penne pasta tossed with basil pesto and diced tomatoes topped with shaved parmesan cheese and garlic toast points 16.99

## Sandwiches

All sandwiches are served with choice of French fries, seasoned rice, fresh seasonal vegetables, or a side salad

### Blackened Prime Rib Sandwich

Slow roasted prime rib blackened to perfection served on a grilled paneba roll with lettuce, tomato, onion, and horseradish sauce 11.99

### French dip

Slow roasted prime rib shaved thin and dipped in hot au jus served on a grilled paneba roll with provolone cheese and a cup of hot au jus 11.99

### Real Deal Philly Cheese Steak

Slow roasted prime rib shaved thin and sautéed with onions mushrooms provolone cheese served on a paneba roll grilled with garlic butter 11.99

### Pesto Chicken Sandwich

Grilled chicken breast served on multi grain bread with baby mixed greens, sliced tomato, goat cheese, and a pesto spread 10.99

### Chipotle Turkey Stacker

Smoked turkey breast on oven toasted parmesan foccacia bread with bacon, Swiss cheese, lettuce, tomato, onion, and a chipotle mayo 9.99

### Fresh Mahi or Salmon Sandwich

Flame broiled on a challah bun with lettuce, tomato, onion, and tartar sauce 11.99

### Ahi Tuna Club

Seared sushi grade tuna on multi grain bread with organic baby arugula, beef steak tomatoes, avocado, and a basil mayo 12.99

### Grilled Veggie Sandwich

Grilled zucchini, squash, beefsteak tomatoes and red onions On multi grain bread with basil mayo and swiss cheese 8.99

## Burgers and Sliders

All burgers and sliders are served with choice of French fries, seasoned rice, fresh seasonal vegetables, or a side salad

### Mushroom Gorgonzola Turkey Burger

Fresh ground turkey burger on grilled Ciabatta bread with Crumbled gorgonzola cheese, sautéed mushrooms, organic baby arugula, and a basil mayo 10.99

### Smoke House BBQ Burger

Char grilled Certified Sterling Silver beef burger topped with BBQ sauce, cheddar cheese, and fried onion strings on a challah bun with lettuce, tomato, onion, and pickle 9.99

### Gorgonzola & Apple Wood Smoked Bacon Burger

Char grilled Certified Sterling Silver beef burger topped with gorgonzola cheese and bacon on a challah bun with lettuce, tomato, onion, and pickle 10.99

### LG Burger

Char grilled Certified Sterling Silver beef burger with white American cheese on a challah bun with lettuce, tomato, onion, and pickle 8.99

### Angus Sliders

Three ground Angus beef sliders on Ciabatta Rolls with aged cheddar cheese, shredded lettuce, tomatoes, red onion, and a chipotle mayo 9.99

### Smoked BBQ Pork Sliders

In house hickory smoked pork with LG's famous BBQ sauce, fried onion strings and aged cheddar cheese on three mini Ciabatta Rolls 8.99

## House Smoked Prime Rib

All of our prime rib is aged 4 weeks and hickory smoked to add tenderness and an exceptional unique flavor Served with natural au jus and horseradish sauce  
10oz 18.99 14oz 24.99

## From the Grill

All steaks and chops are served with a choice of two sides. side salad, fresh seasonal vegetables, baked potato, seasoned rice or garlic smashed potatoes

### Hawaiian Marinated Ribeye

Center cut ribeye steak marinated in a Hawaiian soy marinade and char grilled to perfection 21.99

### New York Strip

Center cut, seasoned and char grilled to perfection 23.99  
Peppercorn encrusted with a bourbon au poivre sauce 24.99

### Twin Bacon Wrapped Filet Mignon

Twin 4oz filets wrapped with apple wood smoked bacon then flame broiled and topped with melted gorgonzola cheese 24.99

### Bone in Pork Chop

Bone in center cut pork chop char grilled to perfection Topped with a Blue cheese butter 18.99

### Herb Infused Chicken Breast

Grilled with seasoned rice and fresh seasonal vegetables drizzled with a white wine butter sauce 14.99



# LAUDERDALE GRILL

STEAKS • SEAFOOD • COCKTAILS