

ITALIAN-AMERICAN FAMILY STYLE

APPETIZERS - *Family Style* (Serves 2 or more)

Carpaccio Piemontese	22
Baked Clams – Dozen	22
Octopus Pizzaiola – Carbone	24
Scallop Crudo – Quality Italian	24
Chopped Sicilian Salad – Ask Segundo	21
Broiled Shrimp – Lemon Butter Garlic	28
Zuppa Di Mussels	19
Zuppa Di Clams	24
Meat Balls (2)	16

SALADS - *Family Style* (Serves 2 or more)

Mixed Green Salad	19
Heart of Lettuce and Tomato	19
Classic Caesar Salad, Shaved Parmesan	20
Sliced Tomato and Onion	19
Tomato and Buffalo Mozzarella	28
Beet Salad	21
Chopped Vegetable Salad	22

ITALIAN - *Family Style* (Serves 2 or more)

Beef Scaloppini For Two People	56
Meat Balls (4)	32
Linguine Vongole	35
Spicy Rigatoni Vodka	36
Gnocchi Toscana – Carbone	35
Lasagna – Segundo	32
Cherry Pepper Short Ribs – Carbone	50
Veal Chop Parm	50
Chicken Parm	40
Chicken Scarpariello	35



DRESSINGS

- LSS HOUSE • BALSAMIC
- RUSSIAN
- BLUE CHEESE • CAESAR
- HONEY MUSTARD



PRICE FIXE: 42

5PM-6:30PM Daily

APPETIZERS

- Sizzling Canadian Bacon
- Soup of The Day
- Mixed Green Salad
- Heart of Lettuce and Tomato
- Sliced Tomato and Onions

ENTREES

- Brook Trout
- Atlantic Salmon Roasted
- Half Chicken
- Hanger Steak
- Petite Filet Mignon

DESSERTS

- Chocolate Cake
- Cheesecake
- Homemade Tiramisu

A choice of side dish (broccoli, fries, creamed spinach, baked potato)

Parties of 6 or more subject to 20% gratuity

Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food borne illness

 **LINCOLN SQUARE STEAK** 

APPETIZERS

Sizzling Canadian Bacon	7
Onion Soup, Sherry & Aged Gruyere	11
Fried Calamari	14
Maryland Crab Cake	19
Seared Sea Scallops	19
Tuna Tartare	20
Steak Tartare	19

RAW BAR

Shrimp Cocktail	19
Lobster Cocktail	20
Crab Meat Cocktail	20
Oysters on the half shell	17
Littleneck Clams on the half shell	13

FISH & SHELL FISH

Lobster Ravioli	31
Pan Seared Wild King Salmon	36
Grilled Atlantic Blue Fin Tuna	37
Sauted Shrimp	36
Blackened Gulf Swordfish	36
Grilled Branzino	34
Oven Roasted Chilean Sea Bass	Mkt
Live Maine Lobster	Mkt

MEAT & POULTRY

Hanger Steak	34
Petite Filet Mignon 8 oz	41
Filet Mignon 16 oz	50
Prime NY Strip 18 oz	50
Prime Dry Aged Double Eagle Strip <i>(Bone-In)</i> 24 oz	55
Prime Dry Aged Rib Eye 24 oz	56
Prime Dry Aged Porterhouse Steak for 2, 3 or 4	51 ^{PP}
Braised Short Ribs	35
Berkshire Pork Chop	37
Veal Chop	46
Double Colorado Lamb Chop	42
Triple Colorado Lamb Chop	52
Red Label Burger 12 oz	24
Half Roasted Organic Chicken	31



SAUCES

(Complimentary)

LSS STEAK SAUCE • HOLLANDAISE
BÉARNAISE • GREEN PEPPERCORN
WHOLE GRAIN MUSTARD • BORDELAISE



LSS SEAFOOD PLATTER

LOBSTER • SHRIMP • CRAB MEAT
OYSTERS • CLAMS - 29^{PP}



LSS STEAK TEMPS

BLACK & BLUE - Very Red, Cold Center • **RARE** - Red, Cool Center • **MEDIUM RARE** - Red, Warm Center
MEDIUM - Pink, Warm Center • **MEDIUM WELL** - Dull Pink, Hot Center • **WELL DONE** - No Pink, Hot Center



SIDES

Onion Rings	8	Baked Potato	7
Broccoli, steamed or sautéed	9	Garlic Herb Fries	8
Charred Brussels Sprouts, pancetta	9	Yukon Gold Potato Puree	8
Spinach, steamed or sautéed	9	Hash Browns	8
Creamed Spinach	9	Potato Gratin	8
Asparagus, steamed or sautéed	10	Truffle Mac and Cheese	8
Wild Mushrooms	11	Lobster Truffle Mac and Cheese	23
Broccoli Rabe	12		