

SEA

ON THE SHELL

SELECTION OF
WEST & EAST COAST
OYSTERS
6 FOR \$13
12 FOR \$25

GRAND CATCH

OYSTERS, CLAMS,
WHOLE LOBSTER,
MUSSELS, SHRIMP
\$55

*BEYOND, SAUVIGNON
BLANC, CONSTANIA,
SOUTH AFRICA, 2011 \$8*

OUT OF THE SHELL

SPICED SHRIMP COCKTAIL
\$11
CRAB REMOULADE
\$14
LOBSTER SALAD
\$18
ALL THREE
\$20

OYSTER ROCKEFELLER

ROASTED, BACON, SPINACH, SHALLOTS, PERNOD CREAM
\$9

MATCHBOOK, CHARDONNAY, DUNNIGAN HILLS, CALIFORNIA, 2009, \$10

SEAFOOD CHOWDER

\$8

TUNA TARTAR

OLIVE OIL, RED ONIONS, CAPERS, PARSLEY

\$12

CHATEAU BEAU MAYNE, SAUVIGNON BLANC, BORDEAUX, FRANCE, 2007

CLAMS CASINO

BACON, SWEET PEPPERS, WHITE WINE, PARMESAN CHEESE

\$9

HEINZ EIFEL, SHINE, RIESLING, PFALZ, GERMANY, 2010, \$8

DOMESTIC ARTISAN CHEESE CART

3 FOR \$15 • 5 FOR \$20

ENTREES

ALL SEAFOOD ENTREES ARE ACCOMPANIED BY A HOUSE SALAD, SELECTION OF LJ'S DRESSINGS
CHOICE OF FAMILY STYLE SIDES FOR THE TABLE

MAINE LOBSTER

STEAMED, RED POTATOES, HOLLANDAISE SAUCE

\$35

MATCHBOOK, CHARDONNAY, DUNNIGAN HILLS, CALIFORNIA, 2009, \$10

WILD SCALLOPS

DRY PACKED, PAN ROASTED, GARLIC SPINACH, WHITE WINE BUTTER SAUCE

\$26

BEYOND, SAUVIGNON BLANC, CONSTANIA, SOUTH AFRICA, 2011, \$8

TUNA

PANCETTA WRAPPED, RED SKIN MASHED POTATOES, MUSHROOM SAUCE

\$25

A-Z, PINOT NOIR, NEWBERG, OREGON, 2009, \$12

CRAB CAKES

OVEN ROASTED, BUTTER POACHED ASPARAGUS, LJ'S TARTAR SAUCE

\$25

BENVOLIO, PINOT GRIGIO, FRIULI, ITALY, 2010, \$8

SALMON

GRILLED, TOMATO BUTTER SAUCE, WILD MUSHROOMS

\$24

A-Z, PINOT NOIR, NEWBERG, OREGON, 2009, \$12

ADD SOME LAND

▪ FILET \$18 ▪ FLAT IRON \$13 ▪ SIRLOIN STEAK \$10 ▪

FIVE POUND LOBSTER \$90

SELECT TWO SIDES
DRAWN BUTTER
COCKTAIL SAUCE
LIMITED SUPPLIES

ADDITIONAL FAMILY STYLE SIDES \$6

- HOUSE CUT RYE FRENCH FRIES ▪ MAC -N- CHEESE ▪ SAUTEED SPINACH ▪
BACON-BRUSSEL SPROUT ▪ RED SKIN MASHED POTATOES
▪ ASPARAGUS (\$2) ▪ SAUTEED WILD MUSHROOMS (\$3) ▪
- ADDITIONAL ASPAPRAGUS \$8 ▪ ADDITIONAL MUSHROOMS \$9 ▪

SPECIALTY DESSERT

TABLE SIDE LJ'S BANANA FOSTERS \$12

LAND

THE CAESAR

TABLE SIDE
ROMAINE, CAPERS
ROASTED GARLIC
AGED PROVOLONE
\$10

STEAK TARTAR

FILET, RED ONIONS
CAPERS, PARSLEY
\$10

ANNABELLA,
CABERNET SAUVIGNON,
NAPA VALLEY,
CALIFORNIA, 2009, \$11

THE ICEBERG

CHILLED
MAYTAG BLUE CHEESE
WARM BACON DRESSING
\$8

ONION RINGS

HOUSE CUT, BACON BREADED, HONEY MUSTARD DRIZZLE

\$7

SAMUEL SMITH, ORGANIC LAGER BEER, YORKSHIRE, GREAT BRITAIN, \$6.75

CHILI

TEXAS STYLE, CHARRED TOMATOES, ANCHO CHILES, TILLAMOOK CHEDDAR TUILE, SOUR CREAM

\$8

CHATEAU PESQUIE, COTES DU RHONE, FRANCE, \$9

FOIE GRAS

BLACK TRUFFLE CURED, TOASTED COUNTRY BREAD, MUSCAT REDUCTION

\$18

CHATEAU SAHUC LES TOUR, SEMILLION, SAUTERNES, FRANCE, 2008, \$9

BONE MARROW

OVEN ROASTED, GARLIC LEMON, PARSLEY

\$15

QUATTRO MANI, MONTEPULICIANO D'ABRUZZO, ITALY, 2010, \$8

DOMESTIC ARTISAN CHEESE CART

3 FOR \$15 • 5 FOR \$20

ENTREES

ALL ENTREES ARE ACCOMPANIED BY A HOUSE SALAD, SELECTION OF LJ'S DRESSINGS
CHOICE OF ONE SIGNATURE SAUCE, AND A SELECTION OF FAMILY STYLE SIDES

7 oz HANGER STEAK

\$20

REDBANK, SHIRAZ, VICTORIA, AUSTRALIA, 2008, \$10

20 oz BONE IN RIB-EYE

\$36

ANNABELLA, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, \$11

8 oz ALL NATURAL FLAT IRON STEAK

\$25

HERON CABERNET SAUVIGNON, MENDICINO, CALIFORNIA, \$8

6 OZ SIRLOIN STEAK

\$19

CHATEAU PESQUIE, COTES DU RHONE, FRANCE, 2008, \$9

DRY AGED SHALLOT ENCRUSTED NEW YORK STRIP STEAK

\$35

CIACCI PICCOLOMINI D'ARAGONA, SUPER-TUSCAN, TUSCANY, ITALY, \$11

ADD SOME SEA

▪ HALF FRESH LOBSTER \$15 ▪ SCALLOPS \$12 ▪ CRAB CAKE \$13 ▪

SAUCES

VEAL SAUCE, FOIE GRAS BUTTER, MUSHROOM SAUCE, LJ'S STEAK SAUCE

ADDITIONAL SAUCE, \$1.50

9oz FILET MIGNON \$35

*A-Z, PINOT NOIR, NEWBERG,
OREGON, 2009, \$12*

KOBE
STRIP STEAK
10oz
\$75
LIMITED SUPPLIES

1 INCH THICK PRIME NEW YORK STRIP STEAK \$60

*CIACCI PICCOLOMINI
D'ARAGONA, SUPER-TUSCAN,
TUSCANY, ITALY, \$11*

ADDITIONAL FAMILY STYLE SIDES \$6

- HOUSE CUT RYE FRENCH FRIES ▪ MAC -N- CHEESE ▪ SAUTEED SPINACH ▪
BACON-BRUSSEL SPROUT ▪ RED SKIN MASHED POTATOES
▪ ASPARAGUS (\$2) ▪ SAUTEED WILD MUSHROOMS (\$3) ▪
- ADDITIONAL ASPAPRAGUS \$8 ▪ ADDITIONAL MUSHROOMS \$9 ▪

SPECIALTY DESSERT

TABLE SIDE LJ'S BANANA FOSTERS \$12