

raw bar

seafood tower (for 2 or more) m.p.

classic shrimp cocktail 7/pc

lobster cocktail m.p.

crab cocktail 32

clams on the half shell 2.50/pc

oysters on the half shell 3.50/pc

salad

chopped house salad 15

classic Caesar 16

romaine hearts, garlic croutons, housemade dressing

baby arugula 16

fresh orange segments, shaved fennel, red onion,
roasted almonds, goat cheese, fresh lemon vinaigrette

iceberg wedge salad 17

sliced red onion, vine-ripened tomatoes, applewood
bacon, and housemade gorgonzola dressing

antipasti caldi

crispy fried calamari 18

served with marinara sauce

seared diver scallops 24

served with mix mushrooms

grilled jumbo shrimp 21

with artichoke hearts, sundried tomatoes
and garlic & oil over arugula salad

crab cake 22

homemade mustard sauce

baked clams 18

oreganata or casino

mussels ‘fra diavolo’ or ‘marinara’ 16

mussels in a spicy tomato sauce or non-spicey tomato
with garlic and chili

crispy seared applewood bacon per piece 10

eggplant rollatini 16

fresh ricotta, fresh mozzarella, and tomato basil sauce

maccheroni al formaggio 18

pasta shells, wild mushrooms, gruyère béchamel, a
touch of truffle oil with toasted bread crumbs

sicilian meatball with fresh basil marinara 18

simmered, slow roasted and topped with parmesan

soup

lobster bisque 16

sherry, cream, and fresh lobster pieces

french onion soup 14

caramelized onions, beef broth, melted gruyère

antipasti freddi

beef carpaccio 22

baby arugula, capers, pecorino romano,
shaved red onion, julienne red bell peppers,
black truffle vinaigrette

classic prosciutto de parma with melon 22

fresh mozzarella, arugula, fresh melon, balsamic
drizzle, olive oil and sea salt

tuna tartare 20

cilantro, cucumber, sesame seeds
and fresh avocado

fresh mozzarella 16

sliced beefsteak tomato, olive oil, balsamic drizzle,
fresh basil and red bell peppers

sides

wild mushroom 12

duck fat home fries with chives 12

creamed spinach 14

garlic escarole with white tuscan beans 12

parmesan whipped potatoes 11

baked potato 8

creamy polenta 10

garlic broccoli 12

mixed grilled seasonal vegetables 16

seasoned asparagus 14

lobster home fries with leaks and truffle oil 22

pomme frites 12

onion rings 11

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness
if you have any food allergies or special needs, please inform the server or the manager

prime 21-day dry aged

served with Lenny’s signature steak sauce

- boneless ribeye 58
- petite filet mignon 44
- king cut filet mignon 60
- new york strip 62
- rack of colorado lamb 55
- grilled berkshire pork chop 35
- bone-in grilled veal chop 55
- tomahawk long bone ribeye (for 2) 135
- porter house 66
- porter house (for 2) 130

(larger portions available, cajun spice available, please ask server)

entree

SEAFOOD / FISH

- | | |
|---|---|
| long island clams 32
served in a garlic, olive oil sauce over linguini, topped with fresh herbs | chilain seabass martini 48
parmisian cruted with white wine, lemons artichoke hearts and green peas |
| frutti di mare 45
jumbo shrimp, mussels, little neck clams & calamari served over linguini in a white wine garlic sauce | seared jumbo scallop 48
served over mushroom risotto |
| herb crusted tuna steak 42
pan seared with fennel and olive compote | whole dover soul 55
roasted, de-boned tableside white wine, leamon caper and herb sauce |
| live maine lobster m.p.
steamed, broiled or fra diavolo | twin lobster tails 62
served with drawn butter and a wedge of lemon |
| crispy skin wild salmon 35
dijon mustard sauce | shrimp fra diavolo 39
over linguini in a light tomato sauce |

CHICKEN

- half roasted organic lemon chicken** 32
creamy soft polenta, braised spinach, and natural au jus
- organic chicken martini** 28
white wine, lemon and green peas
- organic chicken castello** 28
sautéed breast of chicken with artichoke hearts and sundried tomatoes, hot cherry peppers in a white sauce
- chicken scarpariello** 35
chicken on-bone with sausage, cherry peppers in a garlic and vinegar sauce

VEAL

- veal lenny’s** 32
asparagus, capers, white wine and lemon
- veal chop parmigiana** 52
breaded veal chop, marinara sauce and melted cheeses
- veal castello** 32
scaloppine of veal sautéed with dried figs and mixed mushrooms in a brown sage sauce
- veal sorrentino** 35
sliced pruciotto and eggplant with melted mozzarella

PASTA

- housemade pappardelle** 28
sautéed with bolognese meat sauce
- spaghetti carbonara** 26
spaghetti, crispy pancetta, sautéed onions coated with farm fresh egg, a touch of black pepper cream, and fresh parmigiana cheese
- homemade cheese ravioli** 25
vodka sauce or tomato & basil sauce
- homemade cavatelli** 32
italian sweet sausage, broccoli rabe and cherry peppers. garlic and oil and fresh parmigiana cheese
- rigatoni vodka** 26
classic rigatoni in a vodka sauce

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