

## 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  
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-spicy 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

**frutti di mare** 45

jumbo shrimp, mussels, little neck clams & calamari served over linguini in a white wine garlic sauce

**herb crusted tuna steak** 42

pan seared with fennel and olive compote

**live maine lobster** m.p.

steamed, broiled or fra diavolo

**crispy skin wild salmon** 35

dijon mustard sauce

**chilain seabass martini** 48

parmision cruted with white wine, lemons artichoke hearts and green peas

**seared jumbo scallop** 48

served over mushroom risotto

**whole dover soul** 55

roasted, de-boned tableside white wine, leamon caper and herb sauce

**twin lobster tails** 62

served with drawn butter and a wedge of lemon

**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 pruciutto and eggplant with melted mozzerella

### 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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