

LB STEAK



MODERN MEDITERRANEAN



SOUPS, SALADS, APPETIZERS

CAESAR SALAD 17
romaine leaves, anchovies,
Parmigiano Reggiano,
garlic croutons

STEAK SALAD 27
6 oz grilled New York,
lacinato kale, mixed greens,
arugula, red onion,
mint, basil, Thai dressing

MOROCCAN HARIRA SOUP 12
Merguez sausage, lentils, chickpeas
SMOKED EGGPLANT 11
pomegranate molasses, za'atar, Aleppo, flatbread

LABNEH SPREAD 12
Aleppo, za'atar, olive oil, flatbread

HUMMUS 11
tahini, za'atar, chickpeas, flatbread
add crispy lamb +5 | add crispy mushrooms +3

LAMB FLATBREAD 11
spicy zhoug

NIÇOISE SALADE* 24
seared Ahi, green beans,
tomatoes, fingerling potatoes,
tapenade, anchovy,
roasted red bell peppers

MIXED GREENS SALADE 12
mustard vinaigrette

SANDWICHES

WAGYU BURGER 22
smoked onion marmalade,
foraged mushrooms, French fries
-add cheddar, blue cheese,
red onion, tomato,
or lettuce 2 each;
add bacon 3~

ROASTED LAMB PITA 17
slow roasted, spicy zhoug,
cucumber yogurt

FALAFEL PITA 15
hummus,
cabbage

CHICKEN SANDWICH 15
Brie, arugula, marinated tomatoes,
Dijonnaise, mixed greens salad

BURGER AMÉRICAIN 15
1/2 lb beef, French fries,
lettuce, tomato, onion



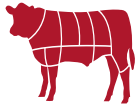
CHEESIN' 11
5 cheese mac

SPAM AND FRIED EGG 14
because you can!

NEW BROCKLIN' 13
broccoli rabe

SURF'N TURF 17
shrimp, bacon, truffle

FRIED CHICKEN
AND GRAVY 16
chicken strips,
peppercorn gravy



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ENTRÉES

COMPOSED STEAKS

Brussels sprouts,
mashed potatoes

6 oz Filet Mignon 39

12 oz New York Strip 42

14 oz Rib Eye 50

22 oz Cowboy 62

48 oz Tomahawk
Rib Eye For Two 120

BRAISED LAMB SHANK 28
herb and dried fruit couscous,
lamb jus

TAGLIATELLE 25
tomato sauce, piquillo peppers, feta,
sun dried tomatoes, spinach

MESO'S HALF
ROASTED CHICKEN 27
half Mary's Free Range Chicken,
house spice blend,
red yogurt, flatbread

HOUSEMADE
GARLIC PORK SAUSAGE 22
balsamic braised red cabbage,
French fries

SWANSON ISLAND
BC SALMON 25
wild rice medley, Brussels sprouts,
vanilla saffron sauce

PORCINI MUSHROOM RAVIOLI 23
Parmesan cream sauce, spinach,
wild mushrooms

SIDES

PITA 3.50

LAFFA FLATBREAD (GF) 3.50

BRUSSELS SPROUTS 9
brown butter vinaigrette,
bacon

FRENCH FRIES 6
-truffle Parmesan 9-

MASHED POTATOES 8
Yukon Gold potato purée

ROASTED CARROTS 9
persillade

DESSERTS

each 9

BAKLAVA
orange blossom, pistachio butter

LAYERED CHOCOLATE CAKE
bourbon vanilla caramel

WHITE CHOCOLATE RASPBERRY CHEESECAKE
salted caramel



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BUTCHER SHOP

Pick up a restaurant quality, hand carved steak with the best cooking techniques from our Chef!
*served raw and ready to cook, with house seasoning

6 OZ FILET MIGNON 30

14 OZ BONELESS RIB EYE 38

22 OZ COWBOY 50

WAGYU BURGER PATTY 12

6 OZ LOCH DUART SALMON FILLET 15

-ASK OUR SOMMELIER ABOUT CUSTOM WINE PAIRINGS-

ALL DAY BRUNCH

Enjoy being home with all day Brunch!

STEAK AND EGGS 25

8 oz skirt steak, sunny side up eggs

SAUSAGE HASH 16

carrots, potatoes, onions, bell peppers,
sunny side up eggs

-ADD MIMOSAS 20-

bottle of sparkling wine, orange juice

FAMILY DINNER FOR FOUR

Order a delicious, easy, and healthy dinner!

ROASTED CHICKEN 50

TWO 14 OZ RIB EYES 125

VEGAN TAGLIATELLE 42

-ALL OPTIONS INCLUDE-
green salad with house dressing,
market roasted vegetables

#BOOZE TO GO

We're now delivering #booze to go!
Specialty Cocktails for two, Wine, and Beer are available with any food purchase from our menu.

Be sure to check out our version of the famous and delicious cocktail, the Manhattan,
or any of our other mouthwatering libations.

COCKTAILS FOR TWO 18

BARREL AGED MANHATTAN

barrel aged Jim Beam, Carpano Antica, Aztec bitters

MARGARITA

tequila, housemade sweet and sour, lime, salt

MOSCOW MULE

Tito's Vodka, ginger beer, lime

Additional features include 30% off bottles of wine,
or ask about our Sommelier's hand selected wine of the day, offered at 50% off!