



STARTERS

CRAB CAKE LUMP CRAB / SAMBAL TARTAR SAUCE	\$18
SHRIMP COCKTAIL TORCHED SHRIMP / TAMARIND COCKTAIL SAUCE	\$19
PORK BELLY BRAISED PORK BELLY / ASIAN INFUSED	\$13
FRIED CALAMARI RINGS WITH LEMON AIOLI FRIED & SLICED / THIN LEMON ROUNDS / PARSLEY	\$11.50
CLAMS CLAMS / BEURRE BLANC	\$15
STEAK TARTARE ANGUS BEEF / ONION / CAPERS / EGG YOLK	\$18
SCOTTISH KING SCALLOP PAN SEARED SALSA VERDURE	\$20
QUINOA SALAD QUINOA / CHICKPEAS / GREEN APPLE / CUCUMBER YOGHURT DRESSING	\$15
AHI TUNA SEARED TUNA W. PONZU SAUCE / PICKLE GINGER / WASABI	\$15
SHRIMP CHOWDER SWEET CORN / SMOKY BACON	\$14
CLASSIC FRENCH ONION SOUP PROVOLONE CHEESE / CRISPY TOAST	\$14
CAESAR SALAD CLASSIC OR GRILLED ROMAINE LETTUCE / PARMESAN CHEESE	\$14
RANCH HOUSE ICEBERG LETTUCE / HOMEMADE RANCH DRESSING	\$14
CHOP SALAD LETTUCE / AGED CHEDDAR / TOMATO / EGG / ITALIAN DRESSING	\$12.50

SIDES

BAKED POTATO	\$6.50
AGED ENGLISH CHEDDAR MAC & CHEESE	\$6.50
CREAMED SPINACH	\$6.50
ASPARAGUS	\$6.50
BUTTERY MASHED POTATOES	\$6.50
ONION RINGS	\$6.50
SWEET POTATO WEDGES	\$6.50
CREAMY MUSHROOM	\$6.50
SLOW ROASTED BRUSSEL SPROUTS WITH BACON & ONION	\$6.50
STEAK FRIES WITH TRUFFLE OIL & CHEESE	\$6.50

THE ALL-INCLUSIVE PLAN CONSISTS OF
1 STARTER, 1 ENTRÉE & 1 DESSERT OF
YOUR CHOICE .

SAUCES

CABERNET SAUVIGNON
STILTON & WHITE PORT FONDUE BÉARNAISE
CHIMICHURRI
PEPPERCORN
MOREL & TARRAGON CREAM

BUTCHER EXPERIENCE

CHOOSE YOUR CERTIFIED ANGUS BEEF BUTCHER CUT BY THE CHEF.
MINIMUM ORDER 10 OZ.

RIBEYE	\$4 /OZ
STRIP LOIN	\$4 /OZ
DRY AGED RIBEYE AGED 30 DAYS	\$6.50 /OZ
DRY AGED RIBEYE AGED 45 DAYS	\$7.50 /OZ

LGS SIGNATURE STEAKS

WAGYU RIBEYE 12 OZ	\$79
WAGYU TENDERLOIN 8 OZ	\$90
COWBOY RIBEYE 20 OZ	\$71
PORTERHOUSE 20 OZ	\$70
SEAFOOD MIGNON LINGUINI PASTA WITH SCALLOPS & SHRIMP	\$55
BIG OSCAR CRAB MEAT, SHRIMP & LOBSTER IN CREAMY SAUCE	\$55
LOBSTER TAIL 12 OZ	\$55

SURF & TURF OPTION

LOBSTER	+\$22
JUMBO SHRIMP	+\$22

SALT CHOICES

CHOOSE YOUR SALT WHEN ORDERING A BUTCHER EXPERIENCE.

KALA NAMAK SALT - INDIA

SHIMMERING BLACK ROCK SALT WITH UNIQUE
EXOTIC FRAGRANCE & FLAVOR, IDEAL FOR SPICING
INDIAN & ORIENTAL DISHES (BLACK)

HALITE SALT - PAKISTAN

CRYSTAL CLEAR CUBIC ROCK SALT, VERY INTENSE
NATURAL SALT TASTE, SUITABLE FOR ALL EVERYDAY
DISHES (TRANSPARENT/WHITE)

ROSE SALT - BOLIVIA

PINK ROSE QUARTZ ROCK SALT, MILD SWEET TASTE,
SUITABLE FOR MEAT & VEGETABLE DISHES (PINK)

ALPINE ROCK SALT - AUSTRIA

VISUALLY STRIKING RED-BROWN ROCK SALT, VERY
INTENSE TASTE, BEST USED ON DARK MEAT DISHES
(BROWN)

ENTRÉES

ONE SIDE DISH INCLUDED

LOBSTER RAVIOLI HOMEMADE RAVIOLI WITH CREAMY TARRAGON SAUCE	\$36
FILET MIGNON 8 OZ	\$43
SKIRT STEAK 12 OZ	\$41
CEDAR WRAPPED SALMON WITH HERB VINAIGRETTE	\$33
SHORT RIBS	\$41
DOUBLE BONE GRILLED LAMB CHOPS	\$42
OVEN ROASTED SPRING CHICKEN LEMON & ROSEMARY MARINADE GARLIC BUTTER	\$33
BABY BACK RIBS	\$37
CATCH OF THE DAY	\$31
GRILLED SHRIMP	\$40
BACON WRAPPED TWIN FILET MIGNON	\$40

DESSERTS

WARM APPLE PIE VANILLA ICE CREAM / HOT TOFFEE	\$11
BREAD PUDDING RUM RAISIN ICE CREAM	\$10
CRÈME BRÛLÉE RICH CUSTARD TOPPED WITH CARAMELIZED SUGAR	\$11
CHEESECAKE MILK CHOCOLATE / PEANUT BUTTER	\$10
THE ICE CREAM TRIO RASPBERRY / MASALA / CHOCOLATE	\$11
THE DOME DARK CHOCOLATE & MOUSSE / NUTELLA	\$11

PLEASE NOTE A 15% SERVICE CHARGE WILL BE
ADDED TO YOUR FINAL BILL.