

# FALL MENU

## APPETIZERS

- BUTTERMILK PUMPKIN GNOCCHI** 13  
Kaczor Gnocchi/Pumpkin Cream Sauce/Crushed Walnut/Crisp Sage Leaf
- ARTICHOKE SPINACH DIP** 10  
Artichoke Heart/Spinach/Mozzarella/Parmesan/Pita
- BRUSHETTA HOETZEL** 12  
Roma Tomato/Jumbo Lump Crab/ EVOO/ Cracked Black Pepper/Artisan Baguette
- MOZZARELLA STICKS** 10  
Mozzarella/House Marinara/Parmesan
- BRUSSEL SPROUTS** 9  
Fried Brussel Sprouts/Balsamic Reduction/Parmesan
- SHRIMP COCKTAIL** 13  
Extra Jumbo Shrimp/Cocktail Sauce/Lemon

## SALADS/SOUP

- AUTUMN SALAD** 13  
Spring Mix/Acorn Squash/Walnut/Goat Cheese Crumble/Dehydrated Fig
- LILY'S "BURGH" SALAD** 12  
Spring Mix/Cucumber/Red Onion/Tomato/Egg/French Fries
- CLASSIC CAESAR** 10  
Romaine Lettuce/Caesar Dressing/Parmesan/Croutons
- Dressing choices: Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian*
- Add a protein: Chicken **4**, Shrimp **6**, Beef **8**
- SOUP OF THE DAY**
- Cup 6  
Bowl 8

**ASK ABOUT OUR DESSERTS AND VEGETARIAN OPTIONS**

## HANDHELDS

- Served with choice of fresh cut fries, homemade chips, or coleslaw*
- LILY BURGER** 13  
House Blend/Lettuce/Tomato/Pickle/Red Onion  
Choice of Cheese 1
- BLACKENED CHICKEN CAESAR WRAP** 12  
Blackened Chicken/Caesar Dressing/Bacon/Cherry Tomato
- CRANBERRY TURKEY MELT** 13  
Smoked Turkey/Spinach/Cranberry Aioli/Swiss/Sprouted Wheat White Bread
- THE REUBEN** 13  
Corned Beef/Applekraut/Swiss/1000 Island/Marble Rye Sour Dough
- PO BOY TACOS** 15  
Fried Shrimp/Tomato/Lettuce/Pickle/1000 Island/Flour Tortilla

## ENTREES

- Served with choice of soup or salad*
- SAGE PESTO PASTA** 18  
Sage Walnut Pesto/Penne Pasta/Parmesan/Veg of Day  
Add a protein: Chicken **4**, Shrimp **6**, Beef **8**
- CRAB CAKES** 16 SINGLE 24 DOUBLE  
Baked Crab Cake/Celery Root Puree/Daikon Radish/Spiced Tomato Chutney
- PORTERHOUSE CHOP** 23  
1lb Porterhouse Pork Chop/Curried Golden Delicious Apple/Jicama/Carrot/Potato or Rice
- SURF AND TURF ON THE ROCKS** 34  
12 oz Strip Steak/Whiskey Garlic Shrimp/Potato or Rice/Veg of Day
- STUFFED ACORN SQUASH (VEGETARIAN)** 16  
Acorn Squash/Chickpea/Carrot/Onion/Rice/Aromatics/Maple Tahini Sauce/Veg of Day
- PORT FIG CHICKEN** 18  
Grilled Chicken Breast/Port Wine Reduction/Black Mission Fig/Potato or Rice/Veg of Day
- BAKED SEA BASS** 34  
Chilean Sea Bass/Squash Puree/Sugared Cranberry/Veg of Day



WE SOURCE LOCALLY WHEN POSSIBLE ▪ 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

\*CONSUMING RAW OR UNDERCOOKED POULTRY, SHELLFISH, SEAFOOD, MEAT OR PORK MAY INCREASE CHANCES OF FOODBORNE ILLNESS