

LUNCH MENU

Salads & Appetizers

Burrata 28

heirloom tomatoes, basil pistou,
spiced breadcrumbs (V)

Baby Gem Caesar Salad 24

soft boiled egg, oven roasted tomato,
smoked bacon, parmesan, crouton,
lime & anchovy dressing

Add Protein:

Shrimp 12
Chicken 10
Tofu 8

Tuna Tataki 30

seared albacore tuna, ponzu vinaigrette,
sesame, mango purée, pickled daikon

Mushroom Velouté 18

wild mushrooms, chives, truffle oil (VE)

Scallop Ceviche 33

raw scallops, citrus marinade, jalapeño,
mango-ginger sauce

Beef Tartare 33

pickled mushroom, frisée, capers,
grilled sourdough

Mains

Salmon and Spinach Salad 36

pan roasted salmon, farro, baby spinach, candied walnuts,
pickled onion, ricotta (N)

Chicken Cobb Salad 34

house lettuce blend, green goddess dressing, soft boiled egg, bacon,
cherry tomatoes, avocado, pickled onions, blue cheese

Shrimp Spaghettini 36

portofino sauce, tomato, fresh herbs (V, N)

Asparagus Risotto 30

asparagus, basil, peas, parmesan (V, VE* GF)

LL Burger 34

60 day dry aged beef blend, truffle relish, tomato, onion,
butter lettuce, brioche bun

Lobster Grilled Cheese 34

provolone, lobster, sun-dried tomatoes, mascarpone, chives, fries

Branzino 46

wild rice, mint & pea purée, preserved lemon, kale

Steak Frites 72

snake river farms wagyu steak, french fries, truffle jus

Hunters Chicken 36

roasted chicken breast, truffle & mushroom sauce, asparagus,
fingerling potatoes, sage

*V-Vegetarian, VE-Vegan, N-Nuts, GF-Gluten Free, *-option*

Kindly note, prices in Canadian dollars and do not include tax and gratuity.

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Dessert

The King's Cake

Thirteen-Layer Chocolate Cake, 64% Guayaquil Ganache,
Hazelnut-Chocolate Butter Cream,
Vanilla Ice Cream, Chocolate Sauce (N) | 40

Cherry Blancmange

Crème Fraîche, Armagnac Compressed Cherries,
Lemon Mascarpone (GF,P,) | 16

Chocolate Textures

Manjari Ganache, Chocolate Wafer,
Yuzu Caramel (N,V) | 16

Rhubarb Gavotte Napoleon

Lime Mousse, Strawberry-Rhubarb Sorbet,
Salted Caramel (P) | 16

10 Year Balsamic Macerated Strawberries

Norohy Vanilla Sorbet, Basil, Strawberry Glass (GF,VE) | 17

Seasonal House-Made Sorbet

(GF, V) | 14

Selection of Artisanal Cheese

(V) | 20

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