Starters

**Creamy Asparagus Soup**

ricotta salata/ black truffle croutons 17

**Shaved Vegetable Salad *(GF)***

 carrot/ radish/ fennel/ herbed tonnato dressing/ frisée 14

**Romaine Salad *(GF)***

aged parmesan/ garlic panko breadcrumbs/

spanish anchovy/ caperberry/ caesar dressing 12

**Beet Caprese *(GF)***

burrata/ pickled beets/ arugula/ basil/ cashew 16

**Beef Cheek Relleno** ***(GF)***

cilantro crema/ guajillo red chile 18

**Fried Prawns**

chipotle-cherry cocktail sauce/ lime 16

**Lambert’s House Bread**

complimentary with your entree, served with whipped salted butter.

***-additional bread accoutrements 5 each-***

*garlic confit/ smoked trout mousse/ castelvetrano olives with lemon*

Mains

**Prime Black Angus Petit Filet Mignon 4oz / 8oz**

garlic mashed potato/ grilled asparagus/ crispy leeks/ red wine demi 38 / 62\*

**Roasted Five-Spice Chicken Breast**

farro/ mushroom/ miso soubise/ sugar snap peas 29

**Rabbit Garganelli**

spring pea shoots/ carrot/ feta/ mint/ pistachio 44

**Halibut** *(GF)*

heirloom controne beans/ artichoke/ lardo/ spring onion chimichurri 41

**Ruby Trout** *(GF)*

white lentils/ spring onion/ radish/ salsa verde 34

**Grilled Lamb Chops** *(GF)*

parsnip/ radicchio/ castelvetrano olive-pistachio tapenade 38

**Additions**

 *petit filet mignon 29 / wild prawns 14*

Chef Adam Dooling

*\*Shared 8oz filet additional $5 charge.*

*22% gratuity may be added to parties of 5 or more and to unsigned credit card receipts*

*Maximum of two credit cards per table.*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

*Please inform your server of any allergies. Our fryer uses peanut oil.*