

raw bar

- seafood tower (for 2 or more) m.p.
- classic shrimp cocktail 7/pc
- lobster cocktail m.p.
- crab cocktail 28
- clams on the half shell 3/pc
- oysters on the half shell 4/pc

soup/salad

- lobster bisque 14
sherry, cream, and fresh lobster pieces
- chopped house salad 14
- classic Caesar 14
romaine hearts, garlic croutons, housemade dressing
- baby arugula 15
fresh orange segments, shaved fennel, red onion, toasted almonds, crumbled goat cheese, fresh lemon vinaigrette
- iceberg wedge salad 16
sliced red onion, vine-ripened tomatoes, applewood bacon, and housemade gorgonzola dressing

appetizer

- crab cake 20
homemade mustard sauce
- seared diver scallops 20
served with mix mushrooms
- grilled jumbo shrimp 21
with artichoke hearts, sundried tomatoes and garlic & oil over arugula salad
- crispy seared applewood bacon per piece 10
- crispy fried calamari 18
served with marinara sauce
- eggplant rollatini 16
fresh ricotta, fresh mozzarella, and tomato basil sauce
- baked clams 18
oreganata or casino
- maccheroni al formaggio 18
small pasta shell, wild mushrooms, bechamel au gruyere with a touch of truffle oil finished with toasted bread crumbs
- beef carpaccio 20
baby arugula, capers, pecorino romano, shaved red onion, julienne red bell peppers, black truffle vinaigrette
- aged prosciutto de parma 22
fresh mozzarella, arugula, fresh anjou pear, balsamic drizzle, olive oil and sea salt
- tuna tartare 20
cilantro, cucumber, sesame seeds and fresh avocado
- sicilian meatball with fresh basil marinara 18
simmered and slow roasted
- fresh mozzarella 16
sliced beefsteak tomato, olive oil, balsamic drizzle, fresh basil and red bell peppers

sides

- wild mushroom 12
- duck fat home fries with chives 12
- creamed spinach 14
- garlic escarole with white tuscan beans 12
- parmesan whipped potatoes 11
- baked potato 8
- creamy polenta 10
- garlic broccoli 12
- mixed grilled seasonal vegetables 16
- seasoned asparagus 14
- lobster home fries with leaks and truffle oil 22
- pomme frites 12
- onion rings 11

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness
if you have any food allergies or special needs, please inform the server or the manager

prime 21-day dry aged

served with Lenny's signature steak sauce

boneless ribeye 58

petite filet mignon 44

king cut filet mignon 56

new york strip 58

rack of colorado lamb 48

bone-in grilled veal chop 48

tomahawk long bone ribeye (for 2) 128

porter house 62

porter house (for 2) 124

(larger portions available, please ask server)

entree

grilled berkshire pork chop 35

topped with hot and sweet peppers, sliced potatoes and onions

SEAFOOD

long island clams 26

served in a garlic, olive oil sauce over linguini, topped with fresh herbs

seafood risotto or blackened linguini 42

chunks of lobster meat, mussels, shrimp, little neck clams & calamari served in a white wine broth & garlic

shrimp fra diavolo 39

over linguini in a light tomato sauce

LOBSTER

live maine lobster m.p.

steam, broiled or fra diavolo

twin lobster tails 58

FISH

herb crusted tuna steak 40

pan seared with fennel and olive compote

crispy skin wild salmon 35

dijon mustard sauce

crispy seared chilean sea bass 44

sautéed roasted garlic, white wine, lemon & herb sauce

CHICKEN

half roasted organic lemon chicken 30

creamy soft polenta, braised spinach, and natural au jus

organic chicken martini 28

white wine, lemon and green peas

organic chicken castello 28

sautéed breast of chicken with artichoke hearts and sundried tomatoes, hot cherry peppers in a white sauce

VEAL

veal lenny's 32

asparagus, capers, white wine and lemon

veal chop parmigiana 45

breaded veal chop, marinara sauce and melted cheeses

veal castello 32

scaloppine of veal sautéed with dried figs and mixed mushrooms in a brown sage sauce

PASTA

housemade pappardelle 28

sautéed with bolognese meat sauce and chopped Italian sweet sausage

spaghetti carbonara 25

spaghetti, crispy pancetta, sautéed onions coated with farm fresh egg, a touch of black pepper cream, and fresh parmigiana cheese

homemade cheese ravioli 23

vodka sauce or tomato & basil sauce

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