

Lord Gore restaurant

starters

- dynamite scallops on the half shell 14
ahi tuna tartare tacos, wasabi aioli, pickled ginger & wakame salad 12
liberty duck rillettes, pickled red onions, garlic crostini 13
chicken lettuce wraps, shitake mushrooms, water chestnuts, chili hoisen sauce 9
risotto of the day m/p
soup of the moment 7

greens

- young organic greens, strawberries, toasted almonds, hay stack goat cheese
citrus truffle vinaigrette 8
butter leaf lettuce, bleu cheese dressing, roasted tomatoes, apple wood smoked bacon,
green onions 8
grilled asparagus & smoked salmon, lemon grass vinaigrette 12
frisee salad, parmigiano-reggiano crisp, roasted peppers, garlic-anchovy dressing 8
hass avocado & garden tomato salad, creamy rice wine vinaigrette 10
add to any salad
grilled chicken 6 ~ fillet mignon 13 ~ shrimp 11 ~ seared salmon 10

entrees

- barramundi, saffron rice, gazpacho vinaigrette, roasted lemon 28
seared atlantic salmon, sautéed spinach, mashed potato
roasted pepper coulis, basil aioli 26
"salmon creek farms" pork tenderloin, sweet potatoes & balsamic-fig sauce 26
love rubbed liberty duck breast, green chili mac & cheese, sweet chili vinaigrette 27
grilled filet mignon, béarnaise sauce, french fries 36
rosemary-garlic marinated lamb sirloin, truffle mashed potatoes & pinot demi 28
veal schnitzel, warm potato salad & roasted lemon 27
pan roasted pheasant breast, apple-bacon cabbage & horseradish croquette 26
orecchiette, roasted peppers, mushrooms, spinach, basil, pine nuts,
extra virgin olive oil, parmigiano-reggiano 23



*20% gratuity will be added to parties of six or more · cell phone etiquette is appreciated
private functions available ~ please inquire*

June 10, 2009

richard a. bailey, c.e.c. - executive chef ~ jerry weiss, restaurant manager

June 10, 2009