



LB STEAK

At LB Steak we serve only USDA Prime Beef. Prime Beef is the highest quality and limited in supply. Currently, only 2% of all beef produced in the United States is graded as Prime. The high quality of our meats lends a rich flavor and fine texture.

Starters

- Raw Oysters on the Half Shell...each 2.75
mignonette, horseradish
- Smoked Salmon Pizzette.....11.95
crème fraiche, dill, basil, capers
- Seared Day Boat Scallops.....16.95
rutabaga nest, pear sabayon, herb salad
- French Onion Soup.....8.75
garlic crouton, emmental cheese
- Seasonal Daily Soup.....8.00

Prime Steaks

- Skirt Steak 8 oz.....26.50
- Rib Eye 12 oz. / 18 oz.....33.95 / 44.00
- New York 8 oz. / 12 oz.....24.00 / 37.00

Sauces : Choice of one: additional sauce \$2

- Red Wine
- Béarnaise
- LB Steak Sauce
- Horseradish Cream
- Green Peppercorn
- Teriyaki

Greater Omaha

Natural Burgers

Served with French Fries

- Classic Burger
lettuce, tomatoes, pickles.....12.50
- Riviera Burger
pancetta, arugula, tomatoes, pistou....12.95
- Vegetarian Burger
oats, bulgur wheat, brown rice,
crimini mushrooms.....10.95

- Mediterranean Turkey Burger
roasted tomatoes, watercress,
feta cheese.....11.95

Toppings.. add 1.75

- Bacon
- Mushroom Fricassee
- Avocado
- Cheddar Cheese
- Blue Cheese
- Emmental Cheese

SIDES

- Onion Rings.....4.00
- French Fries.....4.00
- Yukon Gold Mashed Potatoes.....4.00
- Truffled Mac & Cheese.....6.00
- Braised Baby Carrots.....5.00
- Roasted Cauliflower, Sauce Mornay.....6.00
- Sautéed Mushrooms.....6.00
- Grilled Broccoli.....5.00
- Creamed Spinach.....6.00
- Creamy Polenta.....4.00

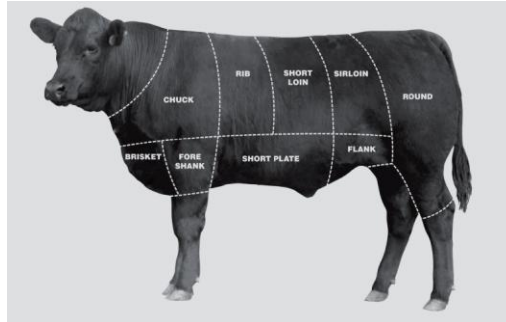
Brunch

- Waffles with Berries, whipped cream.....9.00
- “Morning After” Waffle, fried eggs, bacon, cheddar cheese.....12.00
- Blueberry Pancakes, Vermont maple syrup.....9.00
- Vanilla Brioche French Toast, bacon, Vermont maple syrup.....10.50
- Biscuits and Gravy, two eggs, house made sausage.....13.50
- Eggs Benedict, hollandaise. O’Brien potatoes.....11.00
- Prime Skirt Steak & Sunnyside Eggs, O’Brien potatoes.....17.00
- Pork Plate, house made sausages, bacon, scrambled eggs, potatoes.15.00
- Vegetarian Omelet.....9.00



Salads

- Baby Spinach and Arugula Salad
strawberries, pickled onion,
roasted cashews, garlic-honey vinaigrette,
marshmallow.....9.75
- LB Caesar
garlic crouton, parmesan cheese,
caesar dressing.....9.75
- BLT
baby iceberg wedges, bacon, tomatoes,
Pt. Reyes blue cheese dressing.....9.75
- NY Steak Cobb Salad
baby greens, egg, avocado, tomato,
bacon. green goddess dress.....18.50
- Citrus Salad
watercress, avocado, citrus supremes,
mixed radishes.....10.75
- Chicken Salad
diakon, carrot, napa cabbage, grilled chicken,
plum wine hoisin vinaigrette.....12.75



Sandwiches

Served with French Fries

- Herbed Chicken.....10.25
arugula, roasted tomato, brie, basil aioli
- Turkey Club.....9.75
watercress, tomato, avocado, bacon
- Roast NY French Dip.....11.95
au Jus, crispy onions, horseradish cream
- New England Lobster Roll.....17.50
celery, red onion, fennel,
mayonnaise on brioche

Fish and Shellfish

- Pan Roasted Sea Whistle Halibut
barley, arugula, candied mandarinquats,
hazelnuts.....28.95
- Loch Duart Salmon.....25.75
pickled vegetables, avocado mousse, sweet
soy reduction, grapefruit
- Mussels and Clams.....19.95
guanciale, tomato, garlic, grilled bread

Hand Crafted Cocktails

- Sake-TiniNigori Sake, Grey Goose Vodka, Cucumber.....8.50
- Basil Mojito...Bacardi Silver, Lime Juice, Basil, Splash of Soda water.8.50
- White Peach Martini..Grey Goose Vodka, Peach Puree, Lemon Juice, Sparkling Cider...8.50
- Southern Cucumber..Four Roses Bourbon, Lemon & Lime Juice, Cucumber, Gingerale..8.50
- Caesar ..Vodka, Clamato, Celery Salt, Worcestershire, Lemon Juice.....8.50
- Bellini....White Peach, Blood Orange or Passionfruit, Sparkling Wine.....9.75