

# Retro's DINNER MENU

## LoLo's My Wife's Menu



### Appetizers

Warm Herbal Goat Cheese served with garlic toast points	\$ 7.00
Beef Carpaccio, cilantro, capers, onion & shaved Parmesan	\$ 8.00
Grilled Calamari Steak with tomato basil sauce	\$ 7.50
Crab & Rock Shrimp Cakes with watercress aioli	\$ 10.50
Spicy Tuna Tartare along crunchy fried tortilla chips	\$ 8.95
Escargot puff pastry, garlic parsley pernod butter	\$ 7.50
Confit of Duck Tamale polenta & cherry sauce	\$ 8.00
Home Cut French Fries served with spicy habanero aioli	\$ 3.50

### Salads *Large or Small size available*

Boston Bibb Green Salad tomato & grapes	\$4.50 - \$8.00
Roasted Chicken Salad walnuts & Roquefort	\$7.50 - \$13.50
Herbal Goat Cheese Salad apples, dried fruit	\$7.50 - \$12.95
Salad romaine, croutons, egg, tomato, Asiago	\$6.95 - \$10.95

Add to any salad: Chicken \$3. Goat Cheese \$4. Shrimp \$6.

### Children's Menu

*10 years old and younger*

Grilled New York Strip fries & salad	\$11.50
Linguini Pasta topped with tomato & cheese	\$7.00
Chicken Tempura Fingers fries & salad	\$8.50
"4 Cheese" Tarte flambée pizza	\$7.50



**3 course lunch: \$15.00 appetizer, entrée & dessert**  
**3 course dinner: \$25.00 appetizer, entrée & dessert**  
 Ask your server to See the Daily 3 course Menu

### Main Courses

Stuffed Chicken Breast, goat cheese, Portobello, roasted red bell pepper and tomato fume	\$18.50
Grilled Hanger Tender Steak & Fries marinated, topped with shallot parsley butter	\$21.00
Confit of Duck Leg Ratatouille with cassis berries	\$17.50
Herb Roasted Half Chicken served with mashed garlic potatoes	\$16.95
Chilean Tilapia & Shrimp Scallop Brochette sautéed Napa cabbage & red bell pepper sauce	\$18.95
Grilled Pork Tenderloin Medallions au Poivre grilled veggies & brandy black peppercorn sauce	\$17.50
LoLo's Pasta grilled veggies, creamy Boursin cheese, linguini & tomato basil sauce	\$7.00 or \$13.00
Shrimp Black Pasta bacon, onion, tomato and cilantro	\$9.00 or \$17.95
Braised Beef Short Rib sweet caramelized onions & hand mashed potatoes	\$20.00
Grilled Steak au Poivre & Fries Cognac Flamed with black peppercorns	\$23.50

### Dessert

Crème Brulee caramelized sugar topping	\$6.00
Cheese Cake Du Jour - Pastry Chef's choice	\$7.50
Chocolate Profiteroles ice cream, chocolate sauce	\$6.95
Strawberry Short Cake fresh berries, whipping crème	\$7.00

### Tarte Flambé Pizzas

Duck Confit goat cheese & caramelized onion	\$8.50
Roasted Chicken cilantro, Jalapeño sweet corn & shaved Parmesan	\$7.50
Margarita Mozzarella gruyere, queso blanco	\$6.50
Poached Pear & Roquefort and toasted walnuts	\$7.00

Ask about our catering for your next event!  
 For the office or at Home

### Daily Specials

#### TUESDAY

Herb Roasted ½ Chicken & garlic mashed potatoes  
 \$13.95

#### WEDNESDAY

Special Wine Night  
 \$15- Bottles  
 6 Selections  
 To choose from

#### THURSDAY

Special Martini & Tap Beer  
 Select Martinis \$6.00  
 Sam Adams & Stella Artois \$3.00

#### FRIDAY

Shrimp Scallop Seafood Brochette & Tilapia  
 \$16.95

#### SATURDAY

Braised Short Rib with caramelized sweet onion  
 \$16.95

#### SUNDAY

Children under 10 dine free from the kids menu with purchase of an adult entree

### Dinner Sandwiches

Grilled New York Strip Sandwich	\$13.50
Roasted Chicken Salad Sandwich	\$11.00
Grilled Portobello Boursin Sandwich	\$10.50
Grilled Kobe Steak Burger	\$12.50
Melted gruyere, mushrooms	

Host your next special occasion here!  
 Private parties available  
 Saturday & Sunday afternoons.