



\$52 / PERSON ✨

APPETIZER (CHOOSE 1)**Shredded Prime Rib Spring Rolls**

Slow-braised Prime Rib, shredded with cream cheese & Swiss, served with a vibrant pickled red onion & carrots, and a Demi Horseradish Aioli - - 1 per order

Escargot à la Tarragon

Tender escargot in a Champagne tarragon cream, nestled in golden mini Yorkshire puddings, finished with chive oil & Parmesan tuile - - 2 per order

Lot 88 Signature Salad LOT 88 STEAKHOUSE & BAR

Roasted beets, toasted pecans, creamy goat cheese & fresh spring greens, dressed with a maple-shallot vinaigrette

Edamame Toast (Vegetarian)

Silky edamame hummus, pickled cucumbers & onions, delicate pea tendrils and toasted sesame seeds on crisp artisan toast

ENTREES (CHOOSE 1)**Grilled Chicken Supreme**

Herb-grilled chicken Supreme served over a hearty potato, pancetta & asparagus hash, finished with a bright lemon cream sauce

Seafood Fettuchine LOT 88 STEAKHOUSE & BAR

Fettuccine tossed with seared shrimp & scallops, sweet peppers and onions in a vibrant roasted tomato-garlic sauce

Braised Stout Lamb Shank

Slow-braised lamb shank cooked in rich stout until fork-tender, served with creamy cheddar mash, seasonal vegetables & pan jus

Lava Stone Top Sirloin LOT 88 STEAKHOUSE & BAR

Premium top sirloin served sizzling on a lava stone, accompanied by mashed potatoes, seasonal vegetables

Korean Sweet Potato Lasagna (Vegetarian)

Layers of roasted sweet potato, garlic mushrooms, wilted spinach, roasted cauliflower & onion, and smoked Gouda, served over a rich roasted tomato sauce and finished with fresh scallions & house chili crisp

DESSERT (CHOOSE 1)**Xango**

Crispy golden-fried cheesecake wrapped in a delicate pastry, served with a vibrant blueberry compote

Baileys Cheesecake

Rich and velvety Baileys-infused cheesecake with a smooth, indulgent finish

LOT 88
STEAKHOUSE & BAR



NORTH Bay
FALL FESTIVAL

*Menu subject to change without notice.