

# LIA'S

Chef Geoff's Established 2000

## FALL 2018 LUNCH

Executive Chef Santos Fuentes

General Manager Josh Lo

### WEEKEND BRUNCH

EGGS, ENDLESS MIMOSAS, BLOODIES  
EVERY SATURDAY & SUNDAY

### ONLINE RESERVATIONS

BOOK YOUR TABLE TODAY  
[WWW.CHEFGEOFF.COM](http://WWW.CHEFGEOFF.COM)

### HALF PRICE WINE

EVERY WEDNESDAY!  
SO MANY BOTTLES!

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### HAPPY HOUR

DAILY 3 UNTIL 7 - ALL DAY MONDAY & TUESDAY  
AVAILABLE IN THE BAR AREA

### STAR CARD

FREE TO JOIN  
EARN POINTS, ENJOY REWARDS

## BRUSCHETTA <sup>6<sup>95</sup></sup> each or 3 for 12<sup>95</sup>

pear, brie, hazelnut, honey

prosciutto, gorgonzola, fig jam

roasted butternut squash, ricotta, sage

roasted red peppers, goat cheese

## STARTERS

**Chef's Featured Soup** made daily <sup>9<sup>95</sup></sup>

**Grilled Artichoke** parmesan, lemon aioli <sup>9<sup>95</sup></sup>

**Fontina & White Truffle Fonduta** chives, garlic bread <sup>13<sup>95</sup></sup>

**Burrata** roasted beet & frisée salad, candied walnuts, orange vinaigrette <sup>13<sup>95</sup></sup>

**Crispy Brussels Sprouts** lemon zest, parmesan <sup>9<sup>95</sup></sup>

**Risotto Balls** smoked mozzarella, spicy marinara <sup>9<sup>95</sup></sup>

**PEI Mussels** spicy tomato sauce, sausage, basil, fennel <sup>13<sup>95</sup></sup>

**Crispy Calamari** marinara, lemon aioli <sup>14<sup>95</sup></sup>

**Caesar Frites** caesar dressing, parmesan <sup>8<sup>95</sup></sup>

## SALADS

*starter size 11<sup>95</sup> entrée size, topped with ....*

*grilled chicken, salmon cakes 17<sup>95</sup>*

*crispy calamari, grilled salmon, shrimp, or ny strip steak 19<sup>95</sup>*

**Spinach** crumbled egg, bacon, blue cheese, tomato, red onion, honey mustard

**Super Kale** apple, cranberry, pecans, quinoa, gouda, maple-cider vinaigrette

**Mixed Lettuces** feta, candied walnuts, carrots, pomegranate vinaigrette

**Cadillac Caesar** corn-black bean relish, croutons, avocado, spicy dressing

**Greek** feta, olives, onion, cucumber, pepperoncini, pita croutons

**Arugula** grape tomatoes, parmesan, creamy lemon vinaigrette

**Caesar** romaine, parmesan, garlic croutons

## LUNCH FEATURES

### Veal Meatballs

mascarpone polenta, broccoli rabe, spicy tomato sauce, parmesan <sup>16<sup>95</sup></sup>

### Open Faced Tuna Melt

multigrain bread, cheddar cheese, tomato, nicoise salad <sup>15<sup>95</sup></sup>

### Maple Glazed Salmon Harvest Cobb Salad

apple, gorgonzola, bacon, avocado, egg, pecans, pomegranate vinaigrette <sup>19<sup>95</sup></sup>

### Moretti Beer Battered Sole Sandwich

pickled jalapeño tartar sauce, lettuce, tomato, choice of side <sup>15<sup>95</sup></sup>

### Salmon Cakes

artichokes, potatoes, capers, olives, anchovies, saffron aioli <sup>16<sup>95</sup></sup>

### Rainbow Trout Filet

roasted brussels sprouts, almond romesco, shrimp sauce <sup>21<sup>95</sup></sup>

### Chicken Parmesan

fresh mozzarella, spaghetti, tomato sauce <sup>19<sup>95</sup></sup>

### Herb Crusted Salmon

pumpkin risotto, tuscan kale, oyster mushrooms, brown butter balsamic <sup>21<sup>95</sup></sup>

### Wild Mushroom Ravioli

roasted garlic, grape tomatoes, arugula, truffle pecorino <sup>19<sup>95</sup></sup>

## BURGERS & SANDWICHES

*CG burger made with Creekstone Farms Angus*

*served with your choice of: fries, sweet potato fries, or balsamic greens*

*substitute a gluten free bun for \$3*

### CG Burger

gorgonzola, crispy onions, mushrooms, lettuce, garlic aioli <sup>15<sup>95</sup></sup>

### LIAS Burger

pancetta, provolone, caramelized onions, lettuce, tomato <sup>15<sup>95</sup></sup>

### Greek Lamb & Feta Burger

arugula, tomato, black olive relish, oregano aioli, herb pita <sup>16<sup>95</sup></sup>

### Turkey Burger

brie, spinach, pecan-apple aioli, multigrain bun <sup>16<sup>95</sup></sup>

### Roasted Turkey Sandwich

bacon, provolone, tomato, spinach, pesto aioli, sea salt ciabatta <sup>15<sup>95</sup></sup>

### Black Bean Burger

roasted red pepper salad, arugula, provolone, cherry pepper aioli <sup>15<sup>95</sup></sup>

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## PIZZA PIES

### Lasagna

béchamel, fontina, spinach, mushrooms, ricotta, meatballs <sup>14<sup>95</sup></sup>

### Brussels Sprouts

béchamel, bacon, country ham, caramelized onion, honey, gorgonzola <sup>14<sup>95</sup></sup>

### Thick Cut Pepperoni

provolone, tomato sauce, arugula, parmesan <sup>13<sup>95</sup></sup>

### Nice To Meat You

smoked mozzarella, sopressata, sausage, pepperoni, bacon, cherry peppers <sup>15<sup>95</sup></sup>

### Garlic Shrimp

creamy pesto, red swiss chard, provolone, lemon ricotta <sup>14<sup>95</sup></sup>

### Wild Mushroom

taleggio, fontina, truffle pecorino, thyme <sup>14<sup>95</sup></sup>

### Straight Up

mozzarella, tomato sauce, basil, evoo <sup>12<sup>95</sup></sup>

## SIMPLE & HEALTHY

*with sautéed caulilini, garlic & breadcrumbs*

**Chicken Paillard** <sup>17<sup>95</sup></sup>

**Rainbow Trout** <sup>21<sup>95</sup></sup>

**Turkey Patty** <sup>14<sup>95</sup></sup>

**Atlantic Salmon** <sup>21<sup>95</sup></sup>

## SIDES

**Garlic Spinach** <sup>7<sup>95</sup></sup>

**Wild Mushrooms** <sup>7<sup>95</sup></sup>

**Roasted Caulilini** <sup>6<sup>95</sup></sup>

**Broccoli Rabe & Tomatoes** <sup>7<sup>95</sup></sup>

## SKINNY SODAS <sup>3<sup>95</sup></sup>

**Cherry Almond**

**Mixed Berry**

**Ginger Lime**

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