

LIA'S

Chef Geoff's Established 2000

RESTAURANT WEEK 2019 DINNER

THREE COURSES \$35

*duo of bruschetta, starter, soup, or starter salad
one burger, sandwich, pizza, entrée salad,
dinner feature, or simple & healthy entrée
one dessert*

WEEKEND BRUNCH

EGGS, BOTTOMLESS MIMOSAS, BLOODIES
EVERY SATURDAY & SUNDAY

HALF PRICE WINE

EVERY WEDNESDAY!
SO MANY BOTTLES!

PRIVATE DINING

ASK FOR INFO OR EMAIL US AT
PARTY@CHEFGEOFF.COM

HAPPY HOUR

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

ONLINE RESERVATIONS

BOOK YOUR TABLE TODAY
WWW.CHEFGEOFF.COM

STAY IN THE LOOP

FOLLOW CHEF GEOFF
ON TWITTER @chefgeoffs

GIFT CARDS

BUY HERE OR ONLINE AT
www.CHEFGEOFF.com

STAR CARD

FREE TO JOIN
EARN POINTS, ENJOY REWARDS

BRUSCHETTA ^{6⁹⁵} each

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 ^{9⁹⁵}

Grilled Artichoke parmesan, lemon aioli ^{9⁹⁵}

Burrata roasted beet & frisée salad, candied walnuts, orange vinaigrette ^{13⁹⁵}

Crispy Brussels Sprouts lemon zest, parmesan ^{9⁹⁵}

Risotto Balls smoked mozzarella, spicy marinara ^{9⁹⁵}

PEI Mussels spicy tomato sauce, sausage, basil, fennel ^{13⁹⁵}

Crispy Calamari marinara, lemon aioli ^{14⁹⁵}

Caesar Frites caesar dressing, parmesan ^{8⁹⁵}

SALADS

starter size 11⁹⁵ entrée size, topped with

grilled chicken, salmon cakes 17⁹⁵

crispy calamari, grilled salmon, shrimp, or ny strip steak 19⁹⁵

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

FRESH PASTA

Short Rib Tortellini

brown butter veal jus, sage, parmesan ^{19⁹⁵}

Wild Boar Bolognese

fusilli, pecorino de vino ^{21⁹⁵}

Wild Mushroom Ravioli

roasted garlic, grape tomatoes, arugula, truffle pecorino ^{19⁹⁵}

Sweet Potato Gnocchi

chicken sausage, broccoli rabe, rosemary chicken jus, parmesan ^{18⁹⁵}

Smoked Mozzarella & Pear Agnolotti

black pepper, parmesan sauce ^{19⁹⁵}

Shrimp Scampi

linguini, garlic, white wine, parmesan ^{26⁹⁵}

DINNER FEATURES

Turkey Saltimbocca

prosciutto, roasted caulilini, lemon-caper sauce ^{21⁹⁵}

Pan Seared Atlantic Sole

potato puree, red swiss chard, crab scampi ^{27⁹⁵}

NY Strip Steak (^{\$6 additional})

grifton cheddar mac & cheese, peperonata sauce ^{29⁹⁵}

Rainbow Trout

roasted brussels sprouts, almond romesco, shrimp sauce ^{25⁹⁵}

Herb Crusted Salmon

pumpkin risotto, tuscan kale, oyster mushrooms, brown butter balsamic ^{26⁹⁵}

Chicken Parmesan

fresh mozzarella, spaghetti, tomato sauce ^{21⁹⁵}

SIMPLE & HEALTHY ^{with sautéed caulilini, garlic & breadcrumbs}

Chicken Paillard ^{17⁹⁵}

Turkey Patty ^{14⁹⁵}

SIDES

Garlic Spinach ^{7⁹⁵}

Roasted Caulilini ^{6⁹⁵}

Atlantic Salmon ^{25⁹⁵}

Rainbow Trout ^{25⁹⁵}

Wild Mushrooms ^{7⁹⁵}

Potato Puree ^{6⁹⁵}

PIZZA PIES

Lasagna

béchamel, fontina, spinach, mushrooms, ricotta, meatballs ^{14⁹⁵}

Brussels Sprouts

béchamel, bacon, country ham, caramelized onion, honey, gorgonzola ^{14⁹⁵}

Thick Cut Pepperoni

provolone, tomato sauce, arugula, parmesan ^{13⁹⁵}

Nice To Meat You

smoked mozzarella, sopressata, sausage, pepperoni, bacon, cherry peppers ^{15⁹⁵}

Garlic Shrimp

creamy pesto, red swiss chard, provolone, lemon ricotta ^{14⁹⁵}

Wild Mushroom

taleggio, fontina, truffle pecorino, thyme ^{14⁹⁵}

Straight Up

mozzarella, tomato sauce, basil, evoo ^{12⁹⁵}

BURGERS

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, garlic aioli ^{15⁹⁵}

LIAS Burger

pancetta, provolone, caramelized onions, lettuce, tomato ^{15⁹⁵}

Turkey Burger

brie, spinach, pecan-apple aioli, multigrain bun ^{16⁹⁵}

Lamb Burger

feta, arugula, tomato, black olives, oregano aioli, herb pita ^{16⁹⁵}

Black Bean Burger

roasted red pepper salad, arugula, provolone, cherry pepper aioli ^{15⁹⁵}

SKINNY SODAS ^{3⁹⁵}

Cherry Almond Mixed Berry Ginger Lime

SUNSET SPECIAL

three courses only \$27⁹⁵ 4-6:30 pm nightly

Any Soup or Salad

Mushroom Ravioli, Rainbow Trout, Sweet Potato Gnocchi, Salmon,

Smoked Mozzarella Agnolotti, Chicken Parmesan, Any Burger, Any Pizza

Any Dessert

CHEF GEOFF'S LOYALTY PROGRAM

SIGN UP, EARN POINTS, ENJOY...

FREEBIES, FIRST DIBS, AWESOME REWARDS!