

LIA'S

Chef Geoff's Established 2000

WINTER 2018 DINNER

Executive Chef **Santos Fuentes**
General Manager **Josh Lo**

GET FEATURED!

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@CHEFGEOFFSRESTAURANT PAGE!

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

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GIFT CARDS

BUY HERE OR ONLINE AT
www.CHEFGEOFF.com

STAR CARD

FREE TO JOIN
EARN POINTS, ENJOY REWARDS

BRUSCHETTA ^{6⁹⁵} each or 3 for 12⁹⁵

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

Fontina & White Truffle Fonduta chives, garlic bread 13⁹⁵

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 com-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

JOIN US FOR WEEKEND BRUNCH

EGGS, BOTTOMLESS MIMOSAS, BLOODIES
EVERY SATURDAY & SUNDAY

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

Jumbo Sea Scallops

cauliflower polenta, golden raisins, caper & pine nut sauce 28⁹⁵

Turkey Saltimbocca

prosciutto, roasted caulilini, lemon-caper sauce 21⁹⁵

Pan Seared Atlantic Sole

potato puree, red swiss chard, crab scampi 27⁹⁵

NY Strip Steak

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

Atlantic Salmon 25⁹⁵

Gulf Shrimp 25⁹⁵

Rainbow Trout 25⁹⁵

Turkey Patty 14⁹⁵

NY Strip Steak 28⁹⁵

SIDES

Garlic Spinach 7⁹⁵

Wild Mushrooms 7⁹⁵

Roasted Caulilini 6⁹⁵

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