

## Soups

House Made Turtle Soup Served with Cream Sherry 6.5

Classic French Onion With Mozzarella Cheese and Croutons 6.

Baked Tomato Bisque With Melted Italian Blended Cheese and Croutons 6.

Soup du Jour *Ask Your Server for Today's Selection* 5.5

## Appetizers

Hummus and Crisps Red Pepper Hummus, served with Flatbread Wedges and Crispy Celery, Cucumber and Broccoli Florets 6.25

Panko Dusted Avocado Lightly Fried, and Served with Mango Salsa, Lime & Sea Salt 8.25

Firecracker Shrimp Lightly Fried, Tossed with a Firecracker Sauce, Served with a Mango Pineapple Salsa 8.75

Clams Possillipo Top Neck Clams Simmered in a Tuscan Wine Sauce with Grilled Crustinis 11.25

BBQ Jumbo Shrimp Skewer Broiled and Basted, Served with a Bourbon BBQ Sauce 10.25

Chesapeake "Flat" Spread Flatbread Topped with our Creamy Crab Spread with a Blend of Cheddar Cheese and Shrimp 9.25

Filet Mignon Meatballs Smothered in a Rich Red Wine Demi, Served with a Grilled Baguette 9.25

Crab Nachos Tortilla Chips Piled High with Lump Crab, Cheese, Avocado Lime, Black Bean Relish, Shredded Lettuce & Salsa 11.25

## Side Salads

Served with a Grilled Crustini Paddle

Lulu's Salad Salad Greens, Garden Tomatoes, Julienne Carrots and Cucumber Slices, Served with a Balsamic Dressing 5.5

Classic Caesar Crispy Romaine Tossed with Classic Caesar Dressing 5.5

Gorgonzola Pear Salad Greens Tossed with a Sweet Merlot, Caramelized Sweet Onions & Pears, Finished with Sugared Pecans 6.5

Asian Chopped Salad Peanuts, Roasted Peppers, Chow Mien Noodles and Sesame Ginger Dressing 6.5

## Entrée Salads

Served with a Grilled Crustini Paddle

Asian Crunch Salad Greens, Chicken Breast, Peanuts, Roasted Peppers, Chow Mien Noodles, and Sesame Ginger Dressing 11.75

Firecracker Shrimp Salad Salad Greens Topped with Firecracker Shrimp Tossed in a Firecracker Sauce, Topped with Mango Salsa, Julienne Carrots, Cucumber Slices & Sliced Roma Tomatoes 13.

Chicken Caesar Fresh Romaine, Parmesan Cheese, and Classic Caesar Dressing 12.5

Char-grilled Salmon Atlantic Salmon Atop Greens, Tossed with Balsamic Vinaigrette Dressing, Grilled Asparagus, Tomatoes & Cucumbers 14.5

Gorgonzola Pear Salad Greens, Sliced Pears, Sugared Pecans, Caramelized Sweet Onions, Crumbled Gorgonzola, & Merlot Vinaigrette 11.5

Roadhouse Fried chicken Tenders Served over Salad Greens, Diced Tomatoes, Jack Cheddar Cheese, with Chipolte Dressing 11.5

\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness

**L**ULU'S  
*grille and spirits*

Where Trend...  
Meets Tradition

## Pasta

Add a Crab Cake for \$8.95

Parmesan Crusted Chicken A Blend of Fresh Breadcrumbs, Herbs and Parmesan Cheese, Hand Breaded and Sautéed, Served over Fettuccine Pasta, Topped with Homemade Marinara Sauce and Mozzarella Cheese 16.5

Shrimp and Scallop Bell Peppers, Onions, Spinach, Chardonnay Butter Sauce, Served on Angel Hair Pasta 19.5

Tenderloin Meatball and Fettuccine In-House Made Meatballs, Tossed in a Classic Tomato Ragu Sauce, Served over Fettuccine Pasta with Fresh Grated Parmesan and Basil 18.5

Wild Mushroom Tortellini A Blend of Wild Mushrooms Tossed in a Basil Cream Sauce with Fresh Spinach 16.5

## Lighter Fare

*Served with Daily Chef's Vegetable...Add a Crab Cake for \$8.95*

Margarita Flatbread Pizza Mozzarella Blend, Roma Tomatoes, Fresh Basil, Drizzled with Balsamic, and Brushed with Olive Oil and Garlic 9.5

Eggplant Tower Italian Breaded Eggplant, Roasted Vegetables, Boursin Cheese and a Tomato Basil Cream 18.5

Firecracker Shrimp Wrap Fried Shrimp Tossed in Firecracker Sauce, Pineapple Mango Salsa, Diced Tomato and Lettuce 11.5

Oyster Rockefeller Hand Padded Oysters, Topped with Spinach, Bacon, Onions and Melted Swiss Cheese, Served on our Signature Roll 11.5

Black and Bleu Burger Cajun Seasoned, Grilled, Topped with Melted Bleu Cheese, Served on our Signature Roll 9.25

Pork Tenderloin Pork Tenderloin Marinated in Brown Sugar and Caribbean Spices, Served with a Pineapple Mango Salsa and Saffron Rice 21.

Fried Oyster Platter Hand Padded Chesapeake Oysters, Lightly Fried, Served with Red Skinned Mashed Potatoes and Cocktail Sauce 18.5

## Classics

*Served with Daily Chef's Vegetable*  
Add a Crab Cake for \$8.95

Chicken and Waffles For Nearly 100 Years Our Establishment has Served this Dish. President Dwight Eisenhower enjoyed this dish. Waffles Stacked with Roasted Chicken All in a Rich Gravy 14.5

Chesapeake Crab Cake A Tradition..Our House Made Crab Cake Baked and Paired with Red-Skinned Mashed Potatoes, and House Made Tartar Sauce 23.5

Meatloaf Stack Home Style Meat Loaf and Gravy, Stacked with Red Skinned Mashed Potatoes, Topped with Onion Strings 14.50

Chicken and Crab Casserole Grilled Chicken, Blended with a Brandy Cream Sauce and Mushrooms, Smothered with Swiss Cheese and Topped with Lump Crab Meat. Served with Saffron Rice 19.5

## Steaks and Fish

*Served With Daily Chef's Vegetable...Add a Crab Cake for 8.95*

Bistro\* 8 oz. USDA Top Choice Cut Steak, Red Skinned Mashed Potatoes, Onion Strings and Demi Glace 18.

Center Cut Filet Mignon\* Grilled to Perfection, Accompanied by a Demi Glace and Parmesan Risotto 31.

Rib-eye\* 16 oz Rib Steak Cut from the Eye of the "Prime Rib". Grilled, Finished with a Wild Mushroom Blend and Red Skinned Mashed Potatoes 28.

Bourbon Salmon Atlantic Salmon Glazed with Our Bourbon Sweet Glaze, Served Atop Saffron Rice 21.

Ahi Tuna\* Seasoned and Seared to Medium Rare, Accentuated with Asian Ginger Glaze and Wasabi over a Bed of Saffron Rice 21.

Fresh Catch of The Day *Your Server Will Let You Know Today's Selection* Market Price

## Red Wine

### Canyon Road Cabernet

Medium-Bodied Wine with Rich Flavorful Hints of Ripe Raspberry and a Velvety Smooth Finish

Glass – \$6.5 Bottle - \$21.

### Louis Martini Cabernet

Subtle Herbal Notes are Complemented by Additional Layers of Chocolate and Vanilla

Glass – \$8.5 Bottle - \$37.

### Canyon Road Merlot

Soft and Elegant Mouthful with Deep Flavors of Rich Cherries and Jammy Blackberries, Followed by Hints of Vanilla and Spice

Glass – \$6.5 Bottle - \$21.

### Red Rock Merlot

A Well-Balanced wine with a Lush Concentration of Black Cherry, Plum and Boysenberry

Glass – \$9.5 Bottle - \$35.

### Angeline Pinot Noir

Fresh, Rich Ripe Flavors of Black Cherry, Cola and Plum Layered with a Subtle Touch of Vanilla Oak and Raspberry

Glass – \$9.5 Bottle - \$35.

### Penfolds Koonunga Hill Shiraz / Cabernet

Aromas of Red Current & Fruit with a Lift of Varietal Cabernet and Appealing Spicy Shiraz

Glass – \$9.5 Bottle - \$35.

## White Wine

### Canyon Road Chardonnay

Medium-Bodied Wine with Notes of Crisp Apple and Ripe Citrus Fruits with a Hint of Cinnamon Spice

Glass – \$6.5 Bottle - \$21.

### William Hill Chardonnay

Creamy and Complex with Intense Fruit Aromas and Flavors of White Peach and Ripe Pear

Glass – \$9.5 Bottle - \$35.

### Canyon Road White Zinfandel

Light-Bodied with Hints of Strawberry, Cherry and Watermelon Flavors and a Smooth Crispy Finish

Glass – \$6.5 Bottle - \$21.

### Canyon Road Pinot Grigio

Medium-Bodied Wine with Hints of Green Apple, Citrus, White Peach and Floral Blossom, Crisp with Refreshing and Revitalizing Finish

Glass – \$8.5 Bottle - \$31.

### Chateau Ste. Michelle Riesling

Refreshing, Off-Dry Riesling Vintage after Vintage. The Wine Delivers Sweet Lime and Peach Character with Subtle Mineral Notes

Glass – \$7.5 Bottle - \$29.

## Champagne and Sparkling Wines

Martini and Rossi Asti Spumante (Italy)

\$33.

Moet and Chandon White Star (France)

\$81.

Dom Perignon (France)

\$151.



## Martinis and Cocktails

\$7.

### Pomegranate Martini

Van Gogh Pomegranate Vodka Combined with Pama Pomegranate Liqueur

### Pink Flamingo

Van Gogh Blueberry Acai Vodka with a Splash of Pink Lemonade, Garnished with Fresh Blueberries

### Espresso Martini

Espresso Vodka, Kahlua and Crème de Cacao

### Key Lime Martini

Vodka, Cream and Pineapple Juice Infused with Key Lime Flavor, Served with a Graham Cracker Crumb Rim

### Classic Cosmopolitan

Vodka, Cointreau and Cranberry Juice Blended with Fresh Lime Juice

### French Martini

Vodka, Chambord and Pineapple Juice

### Peach Martini

Vodka, Peach Schnapps, a Splash of Cranberry and Fresh Squeezed Lime

### Wedding Cake Martini

Vodka, Amaretto, Orange Juice, Pineapple Juice and a Splash of Cream

### Appletini

Vodka Combined with DeKuyper Sour Apple Pucker, a Splash of Sprite and Fresh Squeezed Lemon

### Lemondrop

Vodka Flavored with Sugar and Fresh Squeezed Lemon, Served with a Sugared Rim

### Bikini Martini

Vodka, Coconut Rum and Pineapple Juice with a Dash of Grenadine



## Beer and Ales

On Tap:

Blue Moon Belgium-Style Wheat Ale 3.5

Yuengling Lager 2.5

By The Bottle:

Domestic...\$3.5

Coor's Light • Miller Lite • Budweiser • Bud Light • Michelob Ultra • Rolling Rock • Buckler NA

Imports and Hand Crafted...\$4.25

## Beverages

We Proudly Serve Coca-Cola Products