

Lou Bird's Jan 2023 Restaurant Week Menu

\$40.00

1st Course (Choice of one)

French Onion Soup
Melted gruyère, sourdough crostini

Chicken Empanadas
Chipotle aioli

Ricotta Meatballs
Rustic tomato sauce, parmesan cheese

Graduate Hosp Salad
Romaine, arugula, radicchio, sliced avocado, julienned carrots, candied walnuts, honey-lime vinaigrette

Fried brussels sprouts
Bacon, mozzarella, aioli sauce

Margherita Flatbread
Tomato fondue, mozzarella, honey sriracha drip, basil - add pepperoni or sausage

2nd Course (Choice of one)

Clara B' Bowl
Tofu, quinoa, black beans, tomatoes, avocado, roasted red peppers, rice, cilantro chimichurri

Chicken Pot Pie
Roast chicken, potatoes, peas, carrots, onions, celery, seasonal vegetables, flaky puff pastry

Pasta Bolognese
Homemade pasta, tomato sauce, beef, veal, lamb, shaved parmesan

Lou Burger
Angus beef, romaine, tomato, caramelized onions, avocado, american cheese, seeded roll, old bay french fries, lou bird's sauce on side

Fried Chicken Sandwich

Romaine, pickles, avocado, american cheese, chipotle aioli, seeded roll, old bay french fries

Portabella Burger

Romaine, tomato, roasted red peppers, american cheese, avocado, chipotle aioli, seeded roll, old bay french fries

Dessert (Choice of one)

NY Cheesecake

Blueberries and whip cream

Chocolate Layered Cake

Blueberries and whip cream

Warm Apple Crumble

Caramel Sauce

Cocktails 12.00

Tangerine Spritz

Haku Vodka, tangerine, lemon, thyme

Lou Bee 12.00

Knob Creek Rye, lemon, honey, ginger

