

LIA'S

Chef Geoff's Established 2000

RESTAURANT WEEK 2019 LUNCH

THREE COURSES \$22

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

WEEKEND BRUNCH

EGGS, BOTTOMLESS MIMOSAS, BLOODIES
EVERY SATURDAY & SUNDAY

ONLINE RESERVATIONS

BOOK YOUR TABLE TODAY
WWW.CHEFGEOFF.COM

HALF PRICE WINE

EVERY WEDNESDAY!
SO MANY BOTTLES!

STAY IN THE LOOP

FOLLOW CHEF GEOFF
ON TWITTER @chefgeoffs

PRIVATE DINING

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

GIFT CARDS

BUY HERE OR ONLINE AT
www.CHEFGEOFF.com

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 ^{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 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

LUNCH FEATURES

Veal Meatballs

mascarpone polenta, broccoli rabe, spicy tomato sauce, parmesan ^{16⁹⁵}

Open Faced Tuna Melt

multigrain bread, cheddar cheese, tomato, nicoise salad ^{15⁹⁵}

Maple Glazed Salmon Harvest Cobb Salad

apple, gorgonzola, bacon, avocado, egg, pecans, pomegranate vinaigrette ^{19⁹⁵}

Salmon Cakes

artichokes, potatoes, capers, olives, anchovies, saffron aioli ^{16⁹⁵}

Rainbow Trout Filet

roasted brussels sprouts, almond romesco, shrimp sauce ^{21⁹⁵}

Chicken Parmesan

fresh mozzarella, spaghetti, tomato sauce ^{19⁹⁵}

Herb Crusted Salmon

pumpkin risotto, tuscan kale, oyster mushrooms, brown butter balsamic ^{21⁹⁵}

Wild Mushroom Ravioli

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

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 ^{15⁹⁵}

LIAS Burger

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

Greek Lamb & Feta Burger

arugula, tomato, black olive relish, oregano aioli, herb pita ^{16⁹⁵}

Turkey Burger

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

Roasted Turkey Sandwich

bacon, provolone, tomato, spinach, pesto aioli, sea salt ciabatta ^{15⁹⁵}

Black Bean Burger

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

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 ^{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}

SIMPLE & HEALTHY

with sautéed caulilini, garlic & breadcrumbs

Chicken Paillard ^{17⁹⁵}

Rainbow Trout ^{21⁹⁵}

Turkey Patty ^{14⁹⁵}

Atlantic Salmon ^{21⁹⁵}

SIDES

Garlic Spinach ^{7⁹⁵}

Wild Mushrooms ^{7⁹⁵}

Roasted Caulilini ^{6⁹⁵}

Broccoli Rabe & Tomatoes ^{7⁹⁵}

SKINNY SODAS ^{3⁹⁵}

Cherry Almond

Mixed Berry

Ginger Lime

CHEF GEOFF'S LOYALTY PROGRAM

SIGN UP, EARN POINTS, ENJOY...

FREEBIES, FIRST DIBS, AWESOME REWARDS!

PRIVATE PARTIES & HAPPY HOURS

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