

- Appetizers -

Baked Oysters

Six local oysters baked with pancetta, cream, sweet leeks. 16
On the half-shell with mignonette or cocktail sauce. 2.50 each.

Duck Meat Balls

A blend of duck meat, apricot, and foie gras. 11

Crab Cake

*Jumbo lump crab cake with cucumber and red
onion relish and lime beurre blanc. 12*

Escargot

Fresh garlic and parsley butter with a grilled crostini. 12

Mussels

Steamed with dijon, tomatoes, shallots, and white wine. 11

Gnocchi

House made spinach and ricotta gnocchi with a mushroom sauce. 10

Beef Carpaccio

Kobe beef with arugula, shave parmesan, oil and capers. 12

Foie Gras

Pan roasted served atop brioche with mango gastrique. Garnished with pickled citrus rind. 18

Lamb Turnovers

Lamb, mint, and feta cheese wrapped in phyllo with cilantro mint chile sauce. 10

Lyric Summer Soup. 7

Chef's Trio Sampler of the Evening. 20

Traditional Shrimp Cocktail. 2 each.

- Salads -

Caprese Salad

Vine ripened tomatoes, buffalo mozzarella, basil, extra virgin olive oil and balsamic glaze. 9

Spinach Salad

Baby spinach, strawberries, and toasted almonds with poppyseed dressing. 11

Caesar Salad

Romaine hearts, parmesan cheese, house made croutons and white anchovies. 8

House Salad

Mixed greens, tomatoes, red onion, cucumber with champagne vinaigrette. 7

Consuming raw or undercooked meats, poultry, fish, or eggs increases the risk of food-borne illness.

An 18% Gratuity will be added to parties of 6 or more.

- Entrees -

Lyric Lobster Bake

*Baked Stuffed Lobster with Quahog and Chorizo Stuffing.
Topped with Lime and Red Pepper Compound Butter and served over Corn Risotto. 36*

Filet Mignon

*Blue Cheese Compound Butter and Cabernet Peppercorn Demi-Glace.
Served with Scalloped Potatoes and Vegetable. 31*

Sole Lyric

*Panko encrusted with Citrus Beurre Blanc.
Served with Buttermilk Whipped Potatoes and Vegetable. 24*

Calves' Liver

*Pan seared and served with Caramelized Onions, Mushrooms, and Applewood
Smoked Bacon. Served with Buttermilk Whipped Potatoes and Vegetable 18*

Lyric Scallops

*Caramelized Scallops with Sun-Dried Tomato Risotto,
sautéed Spinach, and Brown Butter Sauce. 28*

Pork Garam Masala

*Chile rubbed Pork Tenderloin accompanied by Braised Fennel with Nutmeg,
Clove infused Stone Fruit, and Cumin and Coriander Tabouleh. 19*

Lyric Halibut

*Pan roasted and served with Shiitake Mushroom and
Bamboo Rice Risotto with Chile Lemongrass Sauce. 36*

Rack of Lamb

*Herb rubbed and oven roasted Lamb Rack with Mediterranean Salad,
Parmesan Polenta Cake, finished with Oregano Balsamic Glaze. 33*

Little Neck Clams

Steamed with White Wine, Olive Oil, and crushed Red Pepper served over Linguine. 19

Lyric Pasta

*Sautéed Shrimp, roasted Red and Yellow Tomatoes,
tossed with baby spinach, white wine, and Arugula Pesto. 24*

*“We Welcome You to Lyric.” Executive Chef Melissa Allen
and the entire Staff, Thank You for your Patronage.*

