

LEXIE'S

ON THE RIVER

APERTIVO

APPETIZERS

BUTTERNUT SQUASH SOUP
AGED BALSAMIC, PARMIGIANO
6

LOBSTER BISQUE
COGNAC CREAM
9

SAUTÉED CRAB CAKES
PESTO AIOLI, BABY SPINACH, FENNEL SALAD
12

SEARED CARPACCIO
THICK SLICED SEARED BEEF TENDERLOIN,
HORSERADISH AIOLI, PARMIGIANO, ARUGULA
12

SMOKED SALMON CROSTINI
SMOKED SALMON, DILL RICOTTA CHEESE, CAPERS
11

SHRIMP MARTINI
FENNEL, ORANGE SALAD, COCKTAIL SAUCE
12

BAKED LOBSTER TAIL
ESCARGOT, GARLIC, COGNAC BUTTER, CROSTINI
17

INSALATA

SALADS

CAPRESE
HOUSE MADE MOZZARELLA, SEASONAL TOMATOES,
BASIL, AGED BALSAMIC
11

LEXIES CAESAR
ROMAINE, SUN-DRIED TOMATO FOCACCIA CROUTONS,
PARMIGIANO, PANCETTA
9

ADD GRILLED CHICKEN ~ 5
ADD WHITE ANCHOVIES ~ 3

LEXIE'S SALAD
MIXED BABY GREENS, CHERRY TOMATOES, GRILLED ASPARAGUS, CRISPY BACON,
HARD-BOILED EGG, AVOCADO, APPLE-DIJON VINAIGRETTE
10

ROAST BEETS & GOAT'S CHEESE
GRILLED GOAT'S CHEESE, MIXED BABY GREENS,
ROAST BEETS, WALNUTS, FIG & BALSAMIC JAM
9

LEXIE'S

ON THE RIVER

PRIMI

PASTA & RISOTTO

GNOCCHI

POTATO GNOCCHI, SUN-DRIED TOMATO, ALMOND, PECORINO PESTO
14

PAPPARDELLE

SLOW BRAISED LAMB SHANK WILD MUSHROOM RAGOUT
18

LINGUINI

CRAB, CLAMS, MUSSELS, SHRIMP, TOMATO, WHITE WINE, SHALLOTS, GARLIC
22

ADD HALF TAIL BUTTER POACHED MAINE LOBSTER ~ 8

RISOTTO

WILD MUSHROOMS, TRUFFLE OIL, PARMIGIANO
16

SECONDI

ENTRÉES

22OZ PORTER HOUSE

ROASTED GARLIC, RED POTATO, BROCCOLINI, RED WINE REDUCTION
40

18OZ BONE IN RIB EYE

ALDER SMOKED SEA SALT, PEPPERCORNS, MEDITERRANEAN SPICED JULIENNE FRITTES
ROASTED ASPARAGUS, PORCINI SHALLOT BUTTER
35

8OZ FILET MIGNON

GORGONZOLA, GARLIC MASHED POTATOES, BABY SPINACH, BRUNELLO REDUCTION
37

ADD SHRIMP GRILLED OR SCAMPI ~ 5 EACH

ADD BUTTER POACHED MAINE LOBSTER HALF TAIL ~ 8

BERKSHIRE PORK CHOP PAILLARD

ROASTED YUKON GOLD POTATOES, BROCCOLI DI CICCO, PANCETTA CHIPS,
ROASTED TOMATO, SAGE, WHITE WINE SAUCE
26

ROASTED RACK OF COLORADO LAMB

HAZELNUT CRUST, ALMOND RISOTTO CAKE,
ARRABBIATA FRENCH BEANS, BAROLO REDUCTION
32

BONE IN CHICKEN BREAST PUTTANESCA

ORGANIC CHICKEN, BEL PAESE, PROSCIUTTO, GARLIC MASHED POTATO,
ASPARAGUS, ITALIAN SAUSAGE PUTTANESCA
24

CRAB CRUSTED SEA BASS

LIMONCELLO MASHED POTATOES, SPINACH, BUTTER SAUCE
29

PAN ROASTED HALIBUT

PAN-ROASTED HALIBUT, CREMINI MUSHROOM RAVIOLI,
SPINACH, WHITE TRUFFLE BEURRE BLANC
27

AN 18% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF EIGHT OR MORE. MENU IS SUBJECT TO CHANGE.