

appetizer

seared diver scallops 16

served over baby arugula, white tuscan beans and hot cherry peppers

crispy seared applewood bacon 7 per piece

crispy fried calamari 12

served with duet of sauces

baked clams 12

oreganata or casino

macaroni al fomagio 14

small shell pasta, wild mushroom, béchamel au gruyère with a touch of truffle oil
finished with toasted bread crumbs

beef carpaccio 18

baby arugula, capers, pecorino romano, shaved red onion, jullian red bell peppers, black truffle vinaigrette

aged prosciutto de parma 16

fresh mozzarella, arugula, fresh anjou pear, balsamic drizzle, olive oil and sea salt

tuna tartar 16

cilantro, cucumber, sesame seeds and fresh avocado

sicilian meatballs with fresh basil marinara 14

simmered and slow roasted

fresh mozzarella 12

sliced beefsteak tomato, olive oil, balsamic drizzle, frewsh basil and red bell pepper

soup/salad

lobster bisque 12

sherry, cream and fresh lobster pieces

chopped house salad 10

classic caesar 10

romaine hearths, garlic croutons, housemade dressing

baby arugula 12

fresh orange segments, shaved fennel, red onion, toasted almonds,
crumbled goat cheese, fresh lemon vinaigrette

iceberg wedge salad

slice red onion, vine-ripe tomatoes, applewood bacon,
and housemade gorgonzola dressing

prime 21-day dry aged

served with Lenny's signature steak sauce

petite prime filet mignon 35

king cut filet mignon 48

new york strip 48

rack of colorado lamb 42

bone-in grilled veal chop 38

mohawk long bone ribeye 58

porter house 48

porter house (for 2) 98

-larger portions available. please ask your server

raw bar

seafood tower (for 2 or more) *m.p.*

classic shrimp cocktail *5/per pc*

lobster cocktail *m.p.*

crab cocktail 22

clams on the half shell *2/per pc*

oysters on half shell *2.50 per pc*

entree

half roasted organic lemon chicken 25
creamy soft polenta, braised spinach and natural au jus

organic chicken martini 24
white wine, lemon and green peas

grilled berkshire pork chop 29
topped with hot and sweet peppers, sliced potatoes and onions

veal lenny's 28
served with asparagus, shiitake mushrooms. in a white wine lemon sauce

herb crusted tuna steak 32
pan served with fennel, olive compote, roasted fingerling potatoes, garlic roasted spinach

crispy skin wild salmon 28
pan roasted served over a bed of sautéed garlic broccoli rabe with slow roasted plum tomatoes

crispy seared chilean seabass 38
sautéed roasted garlic, escarole and fingerling potatoes with a white wine lemon and herb sauce

long island clams 24
served in a light garlic and olive oil sauce served over linguini, topped with fresh herbs

seafood risotto or blackened linguine 38
fresh maine lobster, wild maine mussels, gulf shrimp, little neck clams and calamari
served over classic white risotto in a white wine saffron broth

homemade pappardelle 24
sautéed with bolognese meat sauce and chopped italian sweet sausage

spaghetti carbonara 22
housemade spaghetti, fresh tomato basil sauce, crispy pancetta,
sautéed onions coated with farm fresh egg, a touch of black pepper cream and fresh parmigiano cheese

live maine lobster m.p.
fra diavolo style or steamed, over linguini
add shrimp, mussels and clams *additional 8 per person*

SIDES

wild mushroom 10

duck fat home fries with chives 9

cream spinach 10

garlic escarole with white tuscan beans 8

parmesan whipped potatoes 8

baked potatoes 7

creamy polenta 8

garlic broccoli 9

mixed grilled seasonal vegetables 12

seasoned asparagus 10

lobster home fries with leak and truffle oil 16

pome fritz 10

onion rings 8