

LIEHS & STEIGERWALD

Have a seat!

Wednesday to Saturday

5pm to 10pm

STARTERS

award winning wings \$12
(chargrilled or not)

fresh fried mozzarella \$8

homemade pierogis \$10

poutine \$9

fresh cut fries, cheese curd, gravy

calamari fries \$9

grilled pizza du jour \$12

FROM THE GRILL

served with your choice of side

twin L&S hot dogs \$9
top with chili & cheese \$11

reuben \$9

hot pastrami \$9

burger O' the week \$12

*The Spaniard topped with chorizo sausage,
manchego cheese and saffron aioli*

hamburger/cheeseburger \$12

cheesesteak or chicken Philly \$12
served on a hoagie with onions, peppers,
mushrooms and cheese

Italian sausage on hoagie \$10
with onions, peppers and mushrooms

SOUPS & SALADS

L&S butcher shop chili \$6 / \$4

soup du jour \$5 / \$4

house salad \$6

apple, craisins, pecan, gorgonzola,
sherry vinaigrette

Caesar salad \$6

KIDS

served with a scoop of ice cream

hamburger/cheeseburger w/side \$8

Hotdog w/side \$6

grilled cheese w/side \$6

chicken tenders w/side \$8

mac & cheese \$7

SIDES

french fries \$4

truffle fries \$5

parmesan rosemary fries \$5

salad du jour \$4

side salad \$4

Coca-Cola products & Iced Tea \$2.50

Specials

hummus & pita \$8
pomegranate molasses BBQ baby back ribs \$10
with dukkha spice

suppli di telefono: wild mushroom risotto stuffed croquettes \$9
filled with a fresh mozzarella & sun dried tomato relish over marinara sauce
asparagus salad with poached egg and warm bacon vinaigrette \$9

ENTREES

pick your steak \$MKT

locally raised by Rosenkrans Farms
certifiably antibiotic & hormone free
100% natural black angus - Hereford beef

pick your chop \$MKT

locally raised pork by Bostrom Farms
certifiably antibiotic & hormone free
vegan-fed and ethically raised in the
finger lakes region

goat cheese & wild mushroom

gateau de crepe \$17

served with swiss chard

truffled chicken \$21

semi boneless all natural chicken, stuffed
with a truffle chicken mousse, served over
parsnip puree, swiss chard, & mushroom
ragout

pan roasted salmon \$24

served over asparagus with rice & a
deconstructed hollandaise sauce

pasta bolognese \$18

imported cavatappi pasta, tossed with a
slow cooked short rib ragout, topped with
parmesan cheese

sausage sampler \$22

served with roasted potatoes, braised red
cabbage, mustard

HANDHELDS

*served with choice of side/*served with cup of ramen*

turkey burger \$10

seasoned ground turkey grilled with
lettuce, tomato, red onion, and an
avocado sauce

cuban \$11

Roast pork, ham, Swiss, mayo, mustard,
and house made bread and butter pickles

***banh mi \$10**

slow roasted red curry pork, Asian slaw,
pickled vegetables, and curry aioli

gyro \$12

ground lamb loaf, lettuce, tomato, red
onion, tzatziki sauce on pita bread

***beef teriyaki lettuce wraps \$10**

slow cooked short rib glazed in house
teriyaki with Asian slaw, pickled
vegetables, crushed peanuts, & scallion

calamari po'boy \$9

crispy flash fried strips of calamari,
on lettuce, tomato, and red onion
slathered in remoulade sauce

SWEETS

chocolate pot de crème \$7

strawberry shortcake \$7

with Guinness balsamic reduction

turtle cheesecake in a glass \$7

brown sugar cake \$7

whipped ricotta & thyme blueberry sauce

hot fudge sundae crepe \$11