



DINE OUT LONG BEACH



DINNER MENU

FIRST COURSE

(CHOICE OF ONE)

FRIED GREEN TOMATOES

With Andouille sausage
Cajun Cream sauce
A Lasher Favorite

GOAT CHEESE & GARLIC

Deconstructed with asiago
toast, roasted garlic, goat
cheese, and tapenade

MARKET SALAD

The daily fresh market
selection of fresh ingredients

THE CHEF'S SOUP

Your server will
describe today's soup

MAIN EVENT

(CHOICE OF TWO)

CRANBERRY GLAZED MEATLOAF

With Yukon Gold mashed
Demi-glace, mashed potatoes
and fresh vegetable

BORSETTINO PASTA

Stuffed with pear, ricotta
cheese. With brown butter,
walnuts and cranberries

SHRIMP SCAMPI

Jumbo shrimp, sautéed with
Butter, white wine, garlic,
Tomatoes and fresh herbs
Over angle hair pasta

FRIED CHICKEN

Southern style fried chicken
breast with country gravy,
mashed potatoes & fennel
slaw

DESSERT

(CHOICE OF ONE)

LASHER'S ORIGINAL BREAD PUDDING

House made bread pudding
with bananas foster and
cinnamon sauce

CHEF'S CHEESECAKE DU JOUR

Served with fresh berries
and berry purée

\$60 FOR TWO

Or

\$35 PER PERSON (one main event)

**NOT INCLUDING TAX AND GRATUITY*

MENU COULD CHANGE AT A MOMENTS NOTICE