

Dinner Specials

Entrees include choice of house salad or soup du jour.

BEEF BURGUNDY

Sliced beef Tenderloin Filet with Fresh Mushrooms and shallots in a Burgundy Demi-Glace. Served over Homemade Garlic Mashed Potatoes and grilled asparagus 20

BEEF BRISKET PLATTER

Cola marinated; oven roasted. Sliced and served with roasted garlic mashed potatoes & veggie of the day. 20

BRISKET MAC AND CHEESE

Slow Roasted Brisket tossed in our homemade creamy 3 cheese sauce with Cavatappi pasta. Garnished with toasted garlic bread. 22

SPICY STEAK STIR FRY

grilled beef tenderloin, stir fry vegetables with a spicy Korean Goji Chang sauce over white rice. 20. (Add 4 Shrimp +4.)

STUFFED CABBAGE

Cabbage stuffed with beef and rice and baked with a savory red sauce with garlic whipped potatoes and vegetable of the day. 18

CHICKEN POT PIE

Potatoes, carrots, celery, peas and lots of chicken topped with our homemade crust and baked in a casserole. 18

LOBSTER RAVIOLI AND JUMBO LUMP CRAB

Lobster Ravioli topped with fresh Jumbo Lump Crab in a light blush sauce with fresh basil. 25

ASIAGO AND ARTICHOKE CHICKEN

Boneless chicken breast crusted and backed with asiago, artichokes and oven roasted tomatoes topped with fresh arugula, balsamic reduction and served over sauteed julienne vegetables and roasted garlic mashed potatoes 21

CRAB ENCRUSTED BRONZINO

Baked Bronzino topped with crab imperial, lemon caper sauce and served with Sun-dried tomato, Artichoke risotto and grilled asparagus. 28

GARLIC PARMESAN GNOCCHI

Potato Gnocchi sauteed with white wine, shallots, creamy parmesan, parsley & garlic. 17 (Add Chicken \$4 or six Shrimp \$6)

SHRIMP AND CRAB RISOTTO

with oven roasted and Sun-dried tomato, Artichoke, parmesan and asparagus. 24

BAKES STUFFED SHELLS

3 Shells stuffed with ricotta, Romano, and mozzarella cheeses in our red sauce. 17

Tacos

Includes choice of French Fries, Fresh Fruit, soup du jour or applesauce.

PORK TACOS

3 soft corn tortillas. Slow roasted pork, house pickled red onions, cilantro, Korean BBQ, kale & brussels sprout power slaw. 15

SHRIMP TACOS

3 Soft Flour Tortillas with grilled blackened shrimp, fresh chilled bruschetta, avocado and served with side cilantro-lime aioli. 16

FISH TACOS

3 Soft corn Tortillas, pan seared Bronzino, chilled mango salsa, house pickled red onion, kale & brussels sprout power slaw, Caribbean creme. 16

^{New} CAULIFLOWER STREET TACOS

chili lime cauliflower with a mango salsa and a crunchy vegetable medley of carrots, Brussels sprouts, broccoli stems, and cabbage. Topped with a smooth cilantro-mango crema. 15

Appetizers

TWISTED RANCH FRIES

Crispy, twisted sidewinder fries smothered in a rich chicken, bacon, and ranch dip, finished with a sprinkle of fresh scallions. Perfect for sharing. 12

^{New} CAJUN CRAB BITES

5pcs Jumbo Lump crab imperial rolled in a spicy Italian breading and fried golden brown. Served with a homemade chipotle remoulade sauce. 14

CRAB AND ARTICHOKE DIP

Lump crab in a creamy mixture of artichokes, garlic, Asiago cheeses, spices and herbs served with tri-colored tortilla chips 15

PRETZEL AND BEER CHEESE

Everything seasoned Bavarian Brauhaus Pretzel served with a cheddar beer cheese & pub mustard sauce. 8.5

SPICY STREET CORN DIP

creamy cheesy Mexican roasted street corn dip served with tri color tortilla chips 9

BREAKFAST, LUNCH & DINNER
TUESDAY - SUNDAY : 9AM - 8 PM

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Dessert Special

SALTED CARAMEL CRUNCH

Light, buttery vanilla-flecked cake has waves of caramel and layered with salted caramel crunch and a creamy custard layer 7

Notice: Prices displayed on all menus reflect a cash discount. Regular/Card prices are 3% higher.