

Dinner Specials

Entrees include choice of house salad or soup du jour.

SURF AND TURF

6oz center cut filet mignon topped with a garlic rosemary compound butter and a 2 Broiled shrimp stuffed with Jumbo lump crab imperial. Thai inspired whipped Lemongra's potatoes and Thai Green beans. 25

(add a 6oz Cold water Lobster tail +10)

CININNATI CHILI

Our Homemade Chili over Cavatappi pasta topped with melted Cheddar Cheese, a dollop of Sour Cream & a slice of garlic bread. 18

CHILI BREAD BOWL AND CAESAR SALAD

Our Homemade Chili, with bacon, Cannellini Beans, tomatoes, and house ground beef topped with sour cream and shredded cheddar cheese. Served in a toasted bread bowl. (Complete with Caesar Salad.) 18

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.)

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

PORK OSSO BUCCO

over 1 lb. of tender pork that falls right off the bone. Served with roasted garlic mashed potatoes & fresh asparagus. 25

TWIN LOBSTER TAILS

Two 6oz cold water lobster tail served over a lemon Beurre Blanc sauce. Roasted Garlic mashed potatoes and julienne vegetables. 28

LOBSTER RAVIOLI AND JUMBO LUMP CRAB

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

SACCHETINI AND CRAB

Pasta purses stuffed with ricotta, mozzarella, parmesan and pecorino Romano in a red pepper blush sauce with fresh basil. 24 (Add 4 Shrimp +4.)

GARLIC PARMESAN GNOCCHI

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

STUFFED PEPPERS

Two Homemade Peppers stuffed with fresh ground beef, rice and seasonings. Served with its own special tomato sauce. choice of potato & vegetable. 18

RED SNAPPER AND CRAB

Baked red snapper, topped with jumbo lump crab, citrus Beurre Blanc sauce and served with roasted garlic whipped potatoes and sauteed spinach 28

Dessert Special

DARK SIDE OF THE MOON

Fudge cake soaked with coffee liqueur and filled with chocolate mousse. Dipped in rich French ganache and finished with chocolate curls and a crescent moon. 6

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

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 Red Snapper, chilled mango salsa, house pickled red onion, kale & brussels sprout power slaw, Caribbean creme. 16

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

New

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

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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