



Cocktails

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Southern Belle Martini 6

French Martini 6

Bulleit Manhattan on the Rocks 6

Absolut-ly Dirty Martini 6

Marg-tini 6

Wines

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Select Wines at \$1 per ounce

Cabernet

Merlot

Chardonnay

Pinot Grigio

Beers

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Stroh's Bottles 2

Local Brew Drafts ½ Off

LCH Happy Hour Menu

3:30pm-6:30pm Monday – Friday

Escargot \$8

Roasted Garlic – Parsley – Lemon – Sea Salt

Pancho Sliders \$9

Wagyu Beef – Blue Cheese – Pancho Sauce

U-12 Shrimp Cocktail \$5/shrimp

Fresh Horseradish – Lemon

“French Fries & Gravy” \$6

House Fried Potatoes – Au Poivre Sauce - Blue Cheese Crumble

3oz Filet Mignon Medallions \$13/ea

-Blue Cheese Crusted with Worcestershire

-Oscar Style

-Au Poivre

Homemade Pretzels \$5

Malt Vinegar Spiked Mustard – Sea Salt

Burrata Mozzarella & Crostini \$11

Arugula – Heirloom Balsamic – Extra Virgin Olive Oil

Sea Salt – Grape Tomato

Oysters on the Half Shell \$6/pair

Daily Selection of East Coast & West Coast

Mignonette – Cocktail Sauce - Lemon
