

start + share

GARLIC TRUFFLE STUFFED MUSHROOMS / 17.99

cheddar & monterey jack, cream cheese, red onion, red peppers, garlic, rice, with truffle oil & garlic bread

SHAVED BEEF MINI YORKIES / 17.99

yorkshire pudding, beef, au jus, pickled onions, horseradish aioli & green onions

LOT 88 BURRATA / 21.99

creamy burrata with fire-roasted red peppers, balsamic reduction, cold-pressed olive oil & pistachios with toasted garlic crostini

LOBSTER & ARTICHOKE DIP / 19.99

cheddar & monterey jack cheese, red peppers, with crispy wontons & fried pitas

OYSTERS half dozen / 23.99 dozen / 38.99

freshly shucked east coast oysters, horseradish, mignonette sauce, lemon, & tabasco

MUSSELS / 20.99

tomato red pepper sauce, white wine sauce, or green curry sauce with parmesan cheese & garlic bread

CHICKEN WINGS / 18.99

1lb with choice LOT 88 bbq, cajun rub, buffalo or sweet thai chili & served with carrots & ranch

WONTON NACHOS / 20.99

cheddar and monterey jack cheese, lettuce, tomatoes, green onions, salsa & sour cream

add guacamole / 3.99

SALT & PEPPER CALAMARI / 19.99

with lightly fried jalapenos & house dip

ESCARGOT AU GRATIN / 14.99

escargot mushroom caps, garlic butter, cheddar, monterey jack cheese & garlic bread

LOADED CHEESE BREAD / 16.99

bacon, tomatoes, green onion, cheddar & monterey jack cheese on a baguette



soup

FRENCH ONION / 10.99

beef broth, sherry, onions, crostini & swiss cheese

LOBSTER BISQUE / 10.99

savory lobster bisque & parmesan

fresh salads

LOT 88 BOCCONCINI SALAD/ 18.99

Created by Dax Kouwenhoven Lot 88 North Bay

heritage blend, cucumbers, roasted red peppers, bocconcini, heirloom tomatoes, in house chimichurri drizzled with balsamic glaze

LOT 88 SIGNATURE SALAD / 17.99

heritage blend, roasted beets, goat cheese, honey roasted pecans & house-made maple shallot vinaigrette

COBB SALAD / 17.99

urban greens with baby kale, bacon, green onions, cheddar & monterey jack cheeses, tomatoes, hard boiled eggs, cucumber, & ranch dressing

TRADITIONAL CAESAR SALAD / 15.99

crisp romaine, house-made caesar dressing, artisan garlic croutons, bacon & parmesan

Enhancements

PARMESAN CRUSTED CHICKEN/ 9.99

SALMON / 9.99

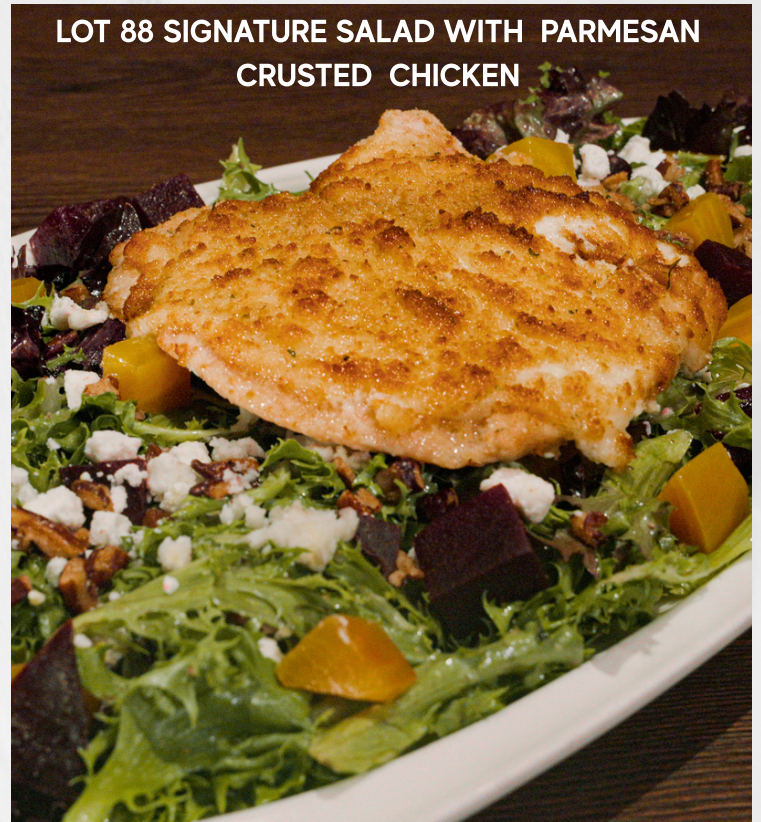
JUMBO SHRIMP / 6.99

GRILLED CHICKEN / 7.99

STEAK / 10.99



LOT 88 SIGNATURE SALAD WITH PARMESAN CRUSTED CHICKEN



Lava stone experience

served with vegetables & choice of side

STEAK & LOBSTER TAIL 8oz / market price

STEAK & SHRIMP 8oz / 46.99

SURF & TURF 4oz / 38.99

CALI CUT PEPPERCORN NY 10oz / 47.99

CALI CUT NY STRIPLOIN 10oz / 44.99

RIBEYE 10oz / 50.99

BONE-IN RIBEYE 20oz / 63.99

FILET MIGNON 7oz / 48.99

TOP SIRLOIN 8oz / 38.99

STONE SEARED SALMON/ 28.99

seasoned salmon, lemon & maple soy glaze

ENCRUSTED YELLOW FIN AHI TUNA / 28.99

Created by K.M. Stephanie Lot 88 Sudbury

6oz black sesame & herb crusted yellow fin ahi tuna.

Served with pickled daikon, carrots & rice pilaf.

AUSTRALIAN WAGYU

8oz NY Striploin MBS 9 / 99.99

MBS = Marbling Beef Scale



grilled steaks

served with vegetables & choice of side

8oz TOP SIRLOIN / 38.99

7oz FILET MIGNON / 48.99

steak sauces

BRANDY PEPPERCORN / 2.99

IN HOUSE CHIMICHURRI / 3.99

RED WINE DEMI / 2.99

BLUE CHEESE / 3.99

LOT 88 BBQ / 2.99

sides / with meal

wedge salad, house salad, caesar salad, baked potato, mashed potato, seasoned fries, or rice pilaf

Upgrades 3.99

loaded baked potato, deep fried mashed potato
spring roll, twice baked potato, sweet potato fries

Add-ons

LOBSTER TAIL / market price

MUSHROOM SKILLET / 6.49

SCALLOP SKILLET / 6.49

JUMBO SHRIMP / 6.99

SAUTEED ONIONS / 3.99

TWICE BAKED POTATO / 5.99

LOADED BAKED POTATO / 4.99

DEEP FRIED MASHED / 6.99

SWEET POTATO FRIES / 5.99



mains

SLOW COOKED BACK RIBS / half 27.99 / full 37.99

LOT 88 BBQ sauce, fresh vegetables & seasoned fries

PARMESAN CRUSTED CHICKEN / 26.99

house-made parmesan sauce, herbed bread crumbs, fresh vegetables & mashed potato

PRIME RIB 6oz / 29.99 **10oz** / 41.99 **16oz** / 49.99

yorkshire pudding, demi glace, fresh veg with choice side

PRIME RIB PHILLY SANDWICH / 24.99

red & green peppers, onions, horseradish aioli, LOT 88 bbq sauce, swiss on a panini bun with seasoned fries

BAKED SALMON / 28.99

seasoned salmon, lemon, maple soy glaze, rice pilaf & fresh vegetables

LOT 88 BURGER / 23.99

prime rib patty, egg, aged cheddar applewood smoked bacon, crispy onion strings, ancho aioli & seasoned fries

PRIME RIB BURGER / 22.99

prime rib patty, sauteed mushrooms, onions, horseradish aioli, & swiss cheese topped with red wine demi glaze & seasoned fries



pasta + bowls

GREEN CURRY WITH RICE PILAF / 19.99

Created by Dax Kouwenhoven Lot 88 North Bay

Chicken or shrimp, over rice pilaf, red onion, bell peppers, mushrooms & broccoli. Finished with green coconut curry sauce. Served with grilled garlic pita.

BUTTERNUT SQUASH RAVIOLI & SHRIMP / 25.99

garlic cream sauce, mushrooms, parmesan, crispy sage & white truffle oil, served with garlic bread

SEAFOOD FETTUCCINI / 25.99

shrimp, scallops, spinach, peppers, onions & garlic tomato sauce, served with garlic bread

LOT 88 CHICKEN FETTUCCINI / 21.99

chicken, mushrooms, bacon, onions, asparagus & garlic cream sauce, served with garlic bread

