

NEIGHBORHOOD RESTAURANT & BAR

# LISA G'S

GF—Gluten Free

VG—Vegan

## STARTERS

**CALAMARI** \$11.5 marinara \$.50  
Mediterranean style Calamari tossed in Pesto over Antipasti Salad  
*P.S. Be advised... Our pesto is made with walnuts*

**FRY BABY... BABY!** \$8  
A basket of our House Cut Fries served with three of our Homemade Dipping Sauces  
*YOU CHOOSE:* Horseradish Mayo, Garlic Mayo, Wasabi Mayo, Black Pepper Mayo, Peach Ketchup, Creamy Feta

**CHEESE TREAT** \$9.5  
Feta with Spicy Marinade, broiled, topped with Jalapenos and served with grilled bread

**SPICY PORK LETTUCE WRAPS** \$9.5  
Asian Style Pork, Watermelon-Radish Slaw, and Sweet Chili Dipping Sauce.  
Assembly Required

**MOROCCAN NACHOS** \$11  
Chickpeas, Spinach, Roasted Red Peppers, Sour Cream, Scallions, Pickled Jalapenos, Feta & Cheddar  
*ADD STUFF:* Chicken \$3; BBQ Pulled Pork \$3; Avocado \$2; Homemade Salsa \$1

**HOMEMADE SALSA... AND CHIPS** \$6  
OK, so the chips aren't homemade... So what?  
*GF, VG*

## GREENS

*Available in Full or 1/2 Sizes*

*Add Chicken Breast for \$3*

**CRISPY GOAT CHEESE** \$12.5 / \$8.5  
Caramelized Onions, Mixed Greens, Candied Walnuts, Fried Goat Cheese Medallion, Pesto tossed in a Roasted Tomato Vinaigrette

**BACON & POTATO** \$12.5 / \$7.5  
Spinach & Arugula tossed with Walnuts, Bacon, Roasted Potatoes, and Apple Vinaigrette.  
Topped with crumbled Goat Cheese *GF*

**LEMON CAESAR** \$8.5 / \$5.25  
Green Leaf Lettuce, Fresh Lemon, Garlic, Oil, and Parmesan *GF—No Croutons*  
*P.S. Oh, this ain't your average caesar 'cuz it ain't what you're used to and it ain't from no jar!*

**LENTIL SALAD** \$12.5 / \$7.5  
Mixed Greens, Green Lentils, Carrots, Scallions, Roasted Red Peppers, Green Onions, and Green Olives tossed in a Thyme Sherry Vinaigrette topped with Walnuts and Feta  
*GF, VG—No cheese*

### BASIC SALAD

\$7.5 / \$3.5

Greens, Tomatoes, Onions, and Cucumber.  
Creamy Feta, Blue Cheese, Balsamic, or Ranch Dressings

## TOMMY LIKE WINGY

\$12 full (10) / \$7 Half (5)

### BUFFALO STYLE\*\*\*

Mild, Medium, Hot, Jay's Extra Hot  
Bleu Cheese Dip

### GREEK STYLE (WHA?)\*\*\*

Lemon. Oregano. Delicious  
Creamy Feta Dip

### SALT & VINEGAR STYLE\*\*\*

Tangy and savory  
Sour Cream and Onion Dip

### TERIYAKI STYLE

Made with an Asian flair  
Wasabi Dip

### MAPLE BOURBON STYLE

Sweet and sophisticated  
Ranch Dip

### KOREAN BBQ STYLE

BBQ with an oriental kick  
Wasabi Dip

\*\*\*GF—The fryers are NOT gluten free, but if you don't have a severe allergy, these sauces are

## KID'S STUFF

**BURGER** \$6.5 cheese \$.75  
French Fries, Carrot Sticks

**CHICKEN TENDERS** \$6.5  
French Fries, Carrot Sticks

**GRILLED CHEESE** \$6  
Whole Wheat Bread, Cheddar  
Cheese, French Fries, Carrot

**PASTA** \$6  
Penne with Marinara or Butter

**PITA PIZZA** \$6  
Marinara, Mozzarella on a Pita

## THOUGHTS

I do allow cell phones, but wouldn't it be nice to talk to the person(s) you came with?

When you come to Lisa G's, I feel like you're in my home!

A \$2.00 "Cranky Fee" may be added to any patron displaying Overly Cranky Behavior!

18% Gratuity May be added to parties of 6 or more.  
No offense, there is always that one who doesn't leave enough...

If you have a Food Allergy, please tell us right away...  
Nobody is dying on my watch!

## SANDWICHES & STUFF

### FALAFEL \$9.5

Seasoned Chickpea Balls, fried, with Roasted Cherry Tomatoes, Caramelized Onions, Mixed Greens, and Tahini in a pita *VG*

### FISH-N-CHIPS \$11 *Only Available 11:30-5:00*

Fried Tilapia served with Garlic & Scallion Fries and a homemade Caper Tartar Sauce

### QUINOA & BLACK BEAN BURGER \$9

Hand crafted Black Bean and Red Quinoa veggie patty served on a toasted bun with Lettuce, Tomato, Onion, & Peach Ketchup

*VG, GF-No Bun*

### FISH TACOS \$10

Fresh Cod in a Panko and Coconut breading, lightly fried, and served in a flour tortilla with Ancho Sour Cream, Shredded Lettuce, and Pico de Gallo

### TURKEY CLUB \$10 *Only Available 11:30-5:00*

The classic triple-decker on whole wheat toast with Turkey, Bacon, Lettuce, Tomato, and Mayo

### MOROCCAN BURRITO \$9.50 *chx \$2.5*

Chickpeas, Spinach, Roasted Red Peppers, Feta, Lemon, Toasted Cumin wrapped in a tomato tortilla, topped with homemade Tzatziki

### CHICKEN B.L.T. & S.C. \$9.5

Chicken, Swiss, Bacon, Lettuce, Tomato and smothered with Garlic Mayo on a toasted bun *GF-No Bun*

### SOUTHERN FRIED CHICKEN \$10

Crispy Chicken Breast served with Black Pepper Mayonnaise, Lettuce, Tomato, Onion and Dill Pickles on a bun *Only Available 11:30-5:00*

### LE BURGER BURGER \$9.75

Served with Lettuce, Tomato, Onion

Ask about our **DAILY BURGER** - A beef patty topped with something different everyday \$10

### PULLED PORK \$10

House Smoked Pork in a savory BBQ Sauce with Pickles and Coleslaw served on a toasted bun.

*GF-No Bun*

## ENTREES

*Only Available 5:00-10:00*

### BEET RISOTTO 16

Creamy Beet Risotto with Goat Cheese and toasted Walnuts. Topped with a fresh Arugula Salad *GF*

### SWEET POTATO CHILI \$14

A vegan chili with Corn, Peppers, Mushrooms and traditional Chili Spices. Served with homemade Corn Bread *No Corn Bread-VG, GF*

### CAJUN SHRIMP-N-GRITS \$20

Cajun spiced Jumbo Shrimp over Chorizo & Cheddar Grits with Creole Sauce and a Black Bean & Corn Salsa *GF*

### BEER BATTERED COD \$17

Beer battered Cod, lightly fried, with spicy Steak Fries, Cole Slaw, and Caper-Tarter Sauce

### HOISIN TUNA \$18

Ahi Tuna pan seared to rare and served over a Lime Vinaigrette dressed Arugula Salad with Avocado, Jicama, and Red Onion. Finished with a Hoisin-Ginger Sauce *GF*

### CHICKEN PARM \$16.5

Breaded Chicken Breast topped with Marinara Sauce, Mozzarella Cheese, and served over Spaghetti. Available Baked or Fried

### COUNTRY FRIED CHICKEN \$17

Southern fried Chicken Breast with Garlic Mashed Potatoes, Brussel Sprouts, and topped with a creamy Black Pepper & Sausage Gravy

### NY STRIP STEAK \$23

10 oz NY Strip with house-cut spiced Steak Fries, Brussel Sprouts, and an A1 Mushroom Cream Sauce *GF-Fries Fried*

### KOREAN BEEF \$15 *GF-Contains Soy*

Tender, braised beef in our Korean BBQ sauce over Coconut Rice-N-Black Beans with Watermelon-Radish Slaw and Wasabi Mayo

### PORK ROULADE \$16

House-Smoked Pork Loin stuffed with Apples, Shallots, and Smoked Gouda. Served over Garlic Mashed Potatoes and finished with a Maple Jus *GF*

### MAMA G'S SPAG & BALLS \$16

Two large, homemade Meatballs over spaghetti with Marinara, Basil-Pesto and Parmesan

## THIN & CRISPY PIZZA

*Only Available 5:00-10:00*

### JUST BEET IT \$16

Olive Oil & Garlic, Beets, Arugula, Goat Cheese, Mozzarella, Balsamic Reduction

### PEPPERONI \$15

Marinara, Mozzarella, Pepperoni

### ART OF THE SPIN \$16

Spinach & Artichoke Dip, Sundried Tomatoes, Mozzarella, Parmesan, Fresh Basil

### KIND OF A JERK \$17

Jerk Sauce, Jerk Marinated Chicken, Mozzarella, Goat Cheese, Pineapple Salsa

### PLAIN JANE \$14

Marinara, Mozzarella

### PULLED PIG \$17

Chipotle-Honey BBQ sauce, Pulled Pork, Corn-Poblano Salsa, Avocado, Cheddar