



LI RESTAURANT WEEK DINNER PRIX FIXE \$46 pp

APPETIZER

PINEAPPLE + STRACCIATELLA SALAD (GF) watercress, charred pineapple, stracciatella, candied pistachio, chili pistachio lime vinaigrette

MANN'S PIG IN A BLANKET all beef, puff pastry, everything spice, jalepeno sauerkraut, bourbon honey mustard

SMAC-N-CHEESE skillet roasted, house made shells, four cheeses, breadcrumbs

THAI MUSSELS dashi ginger broth, mint, thai basil, fresno pepper (+5 supp)

ENTREE

GREEN GARLIC FUSILLI braised lamb, green garlic, feta, carrot, lemon

ROASTED SHRIMP (GF) saffron white bean ragu, fresh herbs, fresno chili

CHICKEN MILANESE (GF) pounded + breaded chicken cutlet, arugula, tomato, red onion, parmigiano + creamy lemon vinaigrette

NY STRIP STEAK (GF) red wine truffle jus, garlic mashed potato (+12 supp)

DESSERT

WARM OVERSIZED CHOCOLATE CHIP COOKIES two dark chocolate chip cookies

CARROT CAKE sweet cream cheese icing, candied walnuts

BLUEBIRD SUNDAE house made vanilla soft serve, bruleed banana, chocolate magic shell, sugar cookie crumble, whipped cream, marachino cherry



LI RESTAURANT WEEK LUNCH PRIX FIXE \$24 pp

APPETIZER

CAESAR SALAD (GF) heart of romaine, brown butter everything crouton, pecorino di parco

MARKET SOUP rotating seasonal soup

SMAC-N-CHEESE skillet roasted, house made shells, four cheeses, breadcrumbs

ENTREE

BLUEBIRD COBB SALAD house roasted turkey breast, romaine, arugula, farm egg, applewood bacon, blue cheese crumble, tomato, red onion, buttermilk ranch

ROAST BEEF SANDWICH slow roasted spiced beef, horseradish mayo, pickled red onion, arugula, semolina sesame garlic bread, house fries

ROASTED TURKEY SANDWICH slow roasted herbed turkey breast, lettuce, tomato, bacon, spicy mayo, house fries

RIGATONI ALLA VODKA (GF) Nonna G's vodka sauce, parmigiano

ENJOYED LUNCH? JOIN US FOR DINNER!

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