

Lulu

AT THE WYVERN
MORE CASUAL THAN YOU THINK...



DINNER AT LULU

SERVING FROM 5 PM - CLOSE

APPETIZERS

Jumbo Shrimp Cocktail \$13
large shrimp served chilled with classic cocktail sauce

Chorizo Empanadas \$9
Two crispy half-moon empanadas filled with Chorizo sausage and cheese, served with orange sauce

Olives & Manchego \$6
Marinated olives with manchego cheese, roasted red peppers and grilled bread

Coconut Lobster Chowder \$9
Not your traditional chowder, made with sweet Maine lobster in coconut milk, infused with Latin spices

Steamed Mussels \$11
With pineapple vinegar cream served over hand cut fries - everyone's favorite.

Fresh Fish Taco \$10
Tender pieces of lightly fired fish with onions, tomatoes, cilantro, lemon cream and salsa verde.

Calamari \$10
With sweet spicy peppers, cherry tomatoes, onions, cilantro & garlic cream

Lump Crab Cake \$14
Jumbo lump crab meat cakes served with gremolata sauce

Scallop Ceviche \$9
Marinated Scallops with lime juice, onions, peppers, cilantro, & Pineapple

SALADS

Hearts of Iceberg \$8
With blue cheese dressing, tomatoes and salami bits.

Blue Crab Salad \$14
Jumbo lump crab meat with cherry tomatoes, avocado, onions, cilantro & creamy apple cider vinaigrette on plantain cups.

Grilled Caesar Salad \$8
Grilled romaine hearts with homemade dressing, croutons, and anchovies

Bibb Salad \$8
With red onion, cherry tomatoes, crispy Serrano ham, apple cider creamy vinaigrette

Pear Salad \$9
Stuffed with blue cheese wrapped in bacon over radicchio & endive salad

**FREE BOTTLE OF WINE
WITH PURCHASE OF
TWO ENTREES**

ENTREES STEAKS & CHOPS

T-Bone Steak 20 oz \$32
Teriyaki Marinated Steak
Tips \$15

Rack of Lamb \$26

Grilled Filet Mignon
8 oz - \$25 10 oz - \$30

Grilled Rib Eye Steak
12 oz - \$24 16 oz - \$27

Pork Chop 12 oz \$19

LuLu N.Y. Strip Steak
12 oz - \$24 16 oz - \$27

Steaks & Chops get a
Choice of two sides
Add Crab Salad or Crab
Cake \$14

Add Lobster Tail \$9

CHOOSE YOUR SAUCE:
Argentinean Chimichurri, Wine & Veal Demi Glaze,
Béarnaise our way, Blue Cheese, Spicy Guava BBQ

SEAFOOD & POULTRY

Roasted ½ Chicken \$18
Comes with a choice of two sides

Grilled Atlantic Salmon \$19
With grilled asparagus & garlic cream

Grilled Adobo Tuna \$27
With papa criolla, pineapple watercress salad &
roasted red peppers

Baked Herb Encrusted Grouper - Market
Served with Au gratin potatoes & Garlicky Sautéed
Spinach

Chef Specialties

Crispy Pork Confit \$19
16 hour slow roasted served with orange
scented black beans and house guava BBQ sauce

Ripe Plantain Vegetarian Lasagna \$15
Layers of ripe plantains and vegetables with
manchego cheese and a spiced roasted tomato
sauce and arugula salad

Grilled Habanero Encrusted Scallops \$24
served with Manchego Mashed Potatoes, grilled
asparagus, & roasted red pepper aioli

Latin Grilled Churrasco \$21
11oz Skirt Steak served over crispy potatoes, heirloom
tomato basil salad topped with Argentinean chimichurri

SIDES

Catalan Style Broccoli \$4
Baked Potato \$4
Grilled Asparagus \$5
Baked Sweet Potato \$4
Garlic Green Beans \$4
Jasmine Rice \$4
Balsamic Onions \$4
French Fries \$4

Arugula Salad \$3
Onion Rings \$4
Garlicky Sautéed Spinach \$4
Steak Fries \$4
Yucca Fries \$4
Mashed Potatoes \$4
Sweet Potato Fries \$4
Au gratin Potatoes \$6

RESTAURANT • [941] 637-LULU [5858]
BREAKFAST • LUNCH • DINNER
101 EAST RETTA ESPLANADE | PUNTA GORDA, FL