

## SALADS

**LJ's wedge**+ baby iceberg, bacon, egg, crispy shallots, blue cheese crumbles, cherry tomato, creamy dill dressing\*  
half \$7/full \$13

**Beet and goat cheese**+~ roasted red and golden beets, arugula, almonds, citrus, balsamic vinaigrette  
half \$7/full \$13

salad adds:

2 grilled garlic chicken skewers \$5

2 grilled kalbi steak skewers \$5

## SHAREABLES

**Crispy brussels sprouts**+ chimichurri, mama lil's \$12

**Pork belly adobo**+~ slow-cooked carlton farms pork belly, brown sugar-soy glaze, papaya salad with carrot and ginger \$12

**Hand cut fries**\*+~ black truffle salt, white truffle aioli \$7

**Charred broccoli**\*+~ roasted and tossed in harissa with toasted almonds \$11

**White wine and chili flake prawns**+ wild caught red prawns in an Aleppo pepper butter sauce with focaccia croutons \$15

## FLATBREADS

**Grilled steak and blue cheese** caramelized onions, dates, mozzarella, gorgonzola, balsamic reduction \$13

**Roasted squash and mushroom** smoked portobello mushrooms, truffle oil, mozzarella, goat cheese \$13

## VEGAN

**Pepper-crust cauliflower steak** with mushrooms in a red wine glaze, roasted vegetables and smoked potatoes \$15

**Mac 'n' cheese**

cavatappi pasta, caramelized onions, cashew cheese, nutritional yeast, spices \$14

add gardein mock steak, mushrooms, or pickled serranos \$2

## DESSERT

**Lemon Vanilla Bean Cheesecake\***

Graham Crumble, Lemon Curd \$9

**Cinnamon Roll Bread Pudding**

Caramelized Apples, Golden Raisins, Apple Bourbon Caramel, Whip Cream \$8

**Dark Chocolate Creme Brûlée**

Cardamom, Burnt Sugar, Candied Pepitas \$6

## STEAKS

**8 oz choice petite tender\*** (RR Ranch) \$23

**8 oz choice filet mignon\*** (Newport Pride) \$37

**20 oz prime ribeye\*** (Painted Hills) \$48

+~grilled and served with compound butter, garlic-parmesan mashed potato and seasonal vegetable

steak adds:

sub black truffle butter \$2

bourbon-bacon jam cream sauce \$3

sautéed mushrooms in garlic beurre blanc \$3

prawns (3) in garlic beurre blanc \$5

caramelized onions \$2

## MAINS

**Double cut pork chop\***+ cider-brined Carlton Farms chop, pan seared over smoked baby red potatoes and sautéed kale in a bacon-mustard cream sauce \$27

**Mushroom pappardelle** housemade pasta, shiitake, oyster and cremini mushrooms in a creamed sherry sauce with rainbow chard, toasted pinenut and grana padano \$20 add chicken \$3 add prawns \$5

**Jambalaya**+~ wild prawns, clams, grilled chicken and andouille sausage in spiced rice with tomato, poblano pepper and creme fraiche \$23 (1-5 spice level)

**Wagyu burger\***+ Snake River Farms beef, smoked gouda, aioli, bacon, hand cut fries, house pickles \$16 add egg, avocado, pickled serrano chiles, caramelized onions, or mushrooms \$2

**Smoked gouda mac & cheese** cavatappi pasta, creamy four cheese sauce with crispy shallot \$19 add chicken, chorizo, or bacon \$3/ea caramelized onions, mushrooms, or pickled serranos \$2/ea

## KIDS

**Pepperoni and cheese flatbread** \$8

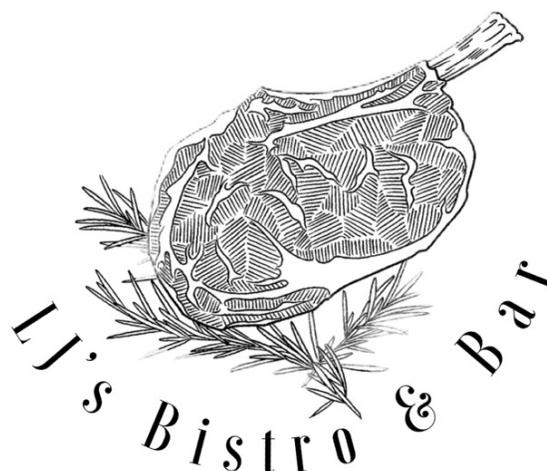
**Mini cheeseburger with fries** \$7

**Mac and Cheese** \$7

**4 oz Petite steak with mashed potatoes and veggies** \$12

\*Consuming raw or undercooked food can increase your risk of food borne illness.

+These items are or can be modified to be gluten free. ~These items are or can be modified to be dairy free.



**430 91st Ave NE Suite 1  
Lake Stevens, WA**

**Order Takeout by calling  
425-334-0604 or by using the  
Toast Takeout App**

**Curbside pick-up available!**

**Pre-Order and we will have your  
order ready when you are!**

**DATE NIGHT!**

**Order any 2 Entrees and receive 30%  
off any bottle of wine!**

**FAMILY MAC!**

**Our signature Mac and Cheese for 4  
with your choice to add chicken or  
bacon, our house salad with your  
choice of dressing and chocolate  
creme brûlée \$65**

**WE HAVE GIFT CARDS AVAILABLE  
for LJ's and The Pines!**