

*Having a Business Lunch? Make Lloyd's your mobile office with Wi-Fi access throughout the dining room*

## APPETIZERS

<b>POINT JUDITH CALAMARI</b>	7
Fried & served w/ red sauce & chipotle ranch	
<b>CHICKEN TENDERS</b>	7
Lightly fried w/ beer batter, served w/ honey mustard & BBQ sauce	
<b>MARYLAND CRAB CAKE</b>	10
Corn relish & garlic-chive aioli	
<b>CHICKEN SATAY</b>	7
Curry peanut sauce & cucumber relish	
<b>SEARED SESAME CRUSTED YELLOW FIN TUNA</b>	12
Sashimi style w/ ginger, soy & wasabi	
<b>PORK POT STICKERS</b>	7
Served w/ ginger soy	
<b>RED PEPPER &amp; GARLIC HUMMUS</b>	7
Served w/ pita bread, tomato, & cucumber	
<b>COCONUT SHRIMP</b>	8
Coconut beer battered shrimp	
<b>BUFFALO STYLE SHRIMP</b>	8
Bleu cheese dressing & celery sticks	

## SALADS & SOUP

SOUP OF THE DAY	CUP	3	BOWL	4
<b>MAXWELL MARKET</b>			5	
Iceberg & Romaine, watercress, cucumber, red onion, & tomato w/ ranch dressing				
<b>CAESAR</b>			5	
Hearts of romaine, Parmesan & Asiago cheese, & herb crusted croutons				
<b>LLOYDS HOUSE SALAD</b>			7	
Field greens, green apple, spiced walnuts, crumbled bleu cheese red onion, julienne carrots & cucumber with Italian vinaigrette				
<b>B.L.T. WEDGE</b>			6	
Bacon, iceberg lettuce, vine-ripe tomato, & blue cheese dressing				

CONCEPT CHEF: EAK PRUKPITIKUL

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

Host your business meeting, private function, or reception in our private banquet rooms. We can accommodate groups of 10-150 guests Monday thru Friday and up to 400 guests on Saturdays & Sundays in our entire facility. Call (312)407-6900.

## COMFORT DISHES

<b>LEMON CHICKEN</b>	14
Parmesan & Japanese bread crumb crusted w/ light lemon-cream sauce & capers	
<b>LLOYD'S TORTELLINI</b>	13
Mushroom, bacon, green peas & cream sauce	
<b>SHRIMP PASTA</b>	15
Bowtie pasta, red sauce & fried eggplant	
<b>BEEF BURGUNDY</b>	16
Served w/ cognac cajun sauce	
<b>ROASTED STUFFED CHICKEN</b>	15
Boneless chicken breast stuffed w/spinach, proscuitto, sun-dried tomatoes, pine nuts, mozzarella and parmesan cheese w/ chicken au jus	

## SANDWICHES

Sandwiches are served w/ French fries & cole slaw

<b>PRIME PEPPER STEAK</b>	12
Mozzarella cheese, sauteed mushrooms & horseradish mayonnaise	
<b>LLOYD'S BURGER</b>	10
Char-grilled w/ Wisconsin cheddar & crispy smoked bacon	
<b>BLACKENED CHICKEN SANDWICH</b>	11
Guacamole, cheddar & jack cheese	
<b>MARYLAND CRAB CAKE SANDWICH</b>	11
Served w/ garlic-chive aioli	
<b>SMOKED BBQ BEEF BRISKET</b>	10
Served w/ cheddar cheese	

## STEAKS

Steaks served with Garlic Mashed Potatoes & Creamed Spinach

<b>SURF &amp; TURF</b>	19
Grilled Pacific shrimp w/ garlic butter & filet medallions	
<b>CENTER CUT SKIRT STEAK</b>	16
Marinated & grilled w/ fried onion strings	
<b>PRIME BEEF TOP SIRLOIN</b>	17
Prime beef top sirloin topped w/ bleu cheese & veal demi-glace	
<b>FILET MEDALLIONS</b>	17
Char-grilled w/ veal demi-glace, creamed spinach & potato cake	
<b>CONCEPT CHEF: EAK PRUKPITIKUL</b>	

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

# ENTRÉE SALADS

Balsamic Vinaigrette, Bleu Cheese, Sesame Ginger Vinaigrette, Honey Mustard, Lemon Dill, Ranch, Chipotle Ranch, 1000 Island & Italian Vinaigrette

<b>CHICKEN COBB</b>	<b>13</b>
Wisconsin cheddar, tomato, bacon, carrot, broccoli, & hard boiled egg	
<b>SEAFOOD COBB</b>	<b>15</b>
Baby shrimp, scallops, crabmeat, tomato, corn, avocado, hard boiled eggs & crumbled bleu cheese	
<b>SOUTHWESTERN STEAK</b>	<b>15</b>
Sliced grilled beef tenderloin, mixed greens, avocado, red onion, plum tomato, red & yellow peppers, tortilla strips tossed w/ chipotle ranch	
<b>CHILI CRUSTED NORWEGIAN SALMON</b>	<b>15</b>
Grilled, nicely spiced salmon w/ celery heart, broccoli, snow pea, carrot, baby frisee & lemon dill dressing	
<b>CHICKEN CAESAR</b>	<b>12</b>
Grilled chicken, romaine, Parmesan & Asiago cheese, served w/ herb crusted croutons	
<b>ASIAN SHRIMP</b>	<b>14</b>
Breaded shrimp, mixed greens, red and yellow peppers, red onion, green beans, cherry tomatoes, bean sprouts, glass noodles, tossed w/ sesame ginger vinaigrette	

# SEAFOOD

<b>YELLOW FIN TUNA</b>	<b>19</b>
Grilled medium rare w/ ginger soy glaze	
<b>CEDAR WRAPPED SALMON</b>	<b>17</b>
Grilled w/ soy Sauce & dijon mustard marinade, & served in a cedar wood grilling paper	
<b>GEORGES BANK SCALLOPS</b>	<b>17</b>
Seared w/ a roasted tomato & jalapeno sauce	
<b>MARYLAND CRAB CAKES</b>	<b>20</b>
Served w/ garlic-chive aioli	
<b>TILAPIA</b>	<b>16</b>
Served w/ lemon caper butter	
<b>PECAN CATFISH</b>	<b>14</b>
Pecan crusted Mississippi catfish w/ tartar sauce, sweet potato fries & cole slaw	
<b>SESAME CRUSTED SASHIMI YELLOW FIN TUNA</b>	<b>19</b>
Served w/ Thai noodles, ginger, soy & wasabi	
<b>LAKE SUPERIOR WHITEFISH</b>	<b>16</b>
Herb crusted w/ lemon butter sauce	

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

CONCEPT CHEF: EAK PRUKPITIKUL

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE