



Where Food is King

A BREAD BASKET INCLUDED WITH FULL ENTREE DINNER (ADDITIONAL BASKETS 5)

APPETIZERS

SHRIMP LELLI

Classic Lemon-Garlic Lelli Sauce. Garnished with Pea Tendril, and Peppadew Pepper 18

JUMBO SHRIMP COCKTAIL GF

4 Jumbo Shrimp with Cocktail Sauce and Sweet-Lemon 25

CHEF BRIAN FORMALLY OF PEPINO'S FAMOUS BARBECUE RIBS GF 24

SAUSAGE AND PEPPERS

Spicy Made-in-Detroit Sausage and Roasted Peppers Tossed in Lelli's Secret Sauce 18

TENDERLOIN TIPS

Tenderloin with Roasted Mushrooms, Caramelized Onions, Hand-Cut Chop House Fries, and Topped with Green Scallions and Chef's Sauce 30

GROUND TENDERLOIN MEATBALLS

with House Mande San Marzano, Marinara Sauce, Parmesan, and Fresh Basil 18

FRIED CALAMARI

Hot Cherry Pepper Relish, Capers, and Lemon Butter Garlic Sauce 18

CHEF BRIAN FORMALLY OF PEPINO'S ROADHOUSE STYLE FROGS LEGS 24

CHEF BRIAN FORMALLY OF PEPINO'S COLD BEAN SALAD GF 10

CRISPY SPICED CAULIFLOWER V

Sweet Soy Glaze, Scallions, and Sesame 18

PESTO BRUSCHETTA

with Pine Nuts, Balsamic Vinegar, Mozzarella, and Olive Oil 18

FRESH MADE CHOP HOUSE BREAD 15

CRUDO DE PARMA

Thinly-Sliced Prosciutto de Parma, Melon, and Fig Mostarda 38

SOUP & SALADS

DETROIT'S FAVORITE MINISTRONE LELLI 8

LELLI'S HOUSE SALAD V GF

Romaine, Grape Tomatoes, Chickpeas, Parmesan, and House Italian Vinaigrette 16

CEASAR

Romaine, House Dressing, Croutons, and Parmesan 18

ADD TO YOUR SALAD

Chicken-12 Salmon-20
Jumbo Shrimp-25 Tenderloin-30

1939 ORIGINAL V GF

Romaine, Chickpeas, Tomato, Hard-Boiled Egg, Red Onion, Cucumber, and Creamy Garlic Vinaigrette 25

ASIAN CHOPPED V

with Mixed Greens, Cilantro, Tomatoes, Fresh Asian Ginger Dressing, and Crispy Onion 20
add Tuna 25

CURRIED DUCK GF

Duck, Apples, Onion, Celery, and Lemon Curry Vinaigrette Served with Fresh Arugula 30

PASTA

Choice of Spaghetti, Penne, or Gluten Free Upon Request with Additional Cook Time
with Meatball 10

MARINARA V

Made with Italian San Marzano Tomatoes, Garlic, and Basil 25

PALOMINO

Creamy Tomato Sauce with Parmesan Cheese 30

BOLOGNESE

Made with Beef Ground Tenderloin 30

LELLI'S SPECIALTY PASTA

HOUSE SPECIALTY LASAGNA

Spinach Pasta Layered with Ricotta, Bolognese, and Topped with Baked Mozzarella 26

FETTUCINE ALFREDO

Finished with Parmesan 25
add Chicken 12
add Jumbo Shrimp 25

RIGATONI A LA GINO V

Old-School Wide Rigatoni Tossed in New York's Favorite Red Sauce with Fresh Basil 35

STEAKHOUSE GNOCCHI

Seasoned Broiled Tenderloin with Roasted Mushrooms, Broccolini, and Demi Sauce 40

SIDES

HOUSE SALAD V GF 8

CAESAR SALAD 10

COLD BEAN SALAD 10

CURRIED DUCK SALAD GF 15

SPAGHETTI MARINARA V 10

SPAGHETTI BOLOGNESE 12

PENNE PALAMINO 12

GLAZED CARROTS V GF 10

CREAMED SPINACH V GF 10

LELLI'S POTATOES V GF 10

ROASTED MUSHROOMS V GF 14

Setup 25

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness.

LELLI'S CLASSIC STEAKS & CHOPS

Served with Zip Sauce, Lelli Potatoes, and Vegetables

BROILED 6 OZ FILET MIGNON 42

BROILED 14 OZ NEW YORK STRIP 70

BROILED 10 OZ FILET MIGNON 65

BROILED 20 OZ RIB-EYE 75

LELLI POP BABY-LAMB CHOPS

Broiled with Chef's Special Sauce
6-Chops 42
12-Chops 80

**SICILIAN-BREADED
TENDERLOIN MEDALLIONS** 70

LELLI'S FAVORITES

Served with Lelli Potatoes and Vegetables *(Unless Otherwise Stated)*

CHICKEN MARSALA OR PICATTA 35

VEAL MARSALA OR PICATTA 45

CHICKEN LELLI

Lightly Breaded with Lemon Butter Garlic Sauce 35

VEAL SCALLOPINE

with Roasted Mushrooms, Rosemary,
and Zip Sauce 45

CHICKEN PARMESAN

Served with Spaghetti Marinara 35

VEAL PARMESAN

with Roasted Peppers, Mushrooms, and Gruyere
Cheese 45

CHINESE-OVEN ROASTED DUCK

Honey-Glazed Half Duck with Pine Nuts and

SURF & TURF

**Market Price*

EGGPLANT PARMESAN **V**

Served with Spaghetti Marinara 25

SEA THINGS OUR WAY

Served with Lelli Potatoes and Vegetables *(Unless Otherwise Stated)*

**CHEF BRIAN FORMALLY OF PEPINO'S
FAMOUS RAINBOW TROUT**

Served with Remoulade Sauce 28

KING CRAB SPAGHETTI

with Chile Oil, Tomato Sauce, and Fried Basil 95

CHILEAN SEA BASS **GF**

with Anchovy Butter 56

NORWEGIAN SALMON

with White Wine Beurre Blanc 42

WHITE FISH **GF**

Dusted with Paprika and Broiled 32

MARKET SPECIAL OF THE DAY

**Market Price*

HOUSE SPECIALTIES

Served Tableside with Glazed Carrots, Creamed Spinach, and Lelli Potato

LOBSTER LELLI

Broiled South African Cold-Water Lobster Tail.
Served with Drawn Butter 105

RACK OF LAMB "GENGHIS KHAN"

Domestically-Raised Lamb, Sliced From-the-Rack,
and Glazed with Hoisin Sauce

**CHEF JOHN'S FAMOUS
SLOW-ROASTED PRIME RIB**

Served on Sunday's Only 60

3-Bone 75
4-Bone 90
6-Bone 115

CHATEAUBRIAND

Sliced Tableside with Zip Sauce 90pp

DESSERTS

**LELLI'S FAMOUS HOUSE MADE
CARROT CAKE** 14

SPUMONI 9

KEY LIME PIE

Topped with Whipped Creme,
White Chocolate, and Toasted Coconut 15

LEMON ICE 9

TIRAMISU

Espresso-Soaked Lady-Fingers
with Mascarpone Mousse 18

LIMONCELLO CRÈME BRULEE 12

MARINATED BERRIES

with Zabaglione 15



Split Plate 20

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