Steven Lelli's On the Green INN

Where Food is King

APPETIZERS

SHRIMP LELLI
Classic Lemon-Garlic Lelli Sauce. Garnished with Pea Tendril, and Peppadew Pepper 19

JUMBO SHRIMP COCKTAIL GF
4 Jumbo Shrimp with Cocktail Sauce and Sweet-Lemon 26

FAMOUS CHECKER BARBECUE RIBS GF 25

SAUSAGE AND PEPPERS
Spicy Made-in-Detroit Sausage and Roasted Peppers Tossed in Lelli's Secret Sauce 19

TENDERLOIN TIPS
Tenderloin with Roasted Mushrooms, Caramelized Onions, Hand-Cut Chop House Fries, and Topped with Green Scallions and Chef's Sauce 45

FRIED CALAMARI
Hot Cherry Pepper Relish, Capers, and Lemon Butter Garlic Sauce 21

CRISPY SPICED CAULIFLOWER V
Sweet Soy Glaze, Scallions, and Sesame 19

GROUND TENDERLOIN MEATBALLS
with House Mande San Marzano, Marinara Sauce, Parmesan, and Fresh Basil 20

SOUP & SALADS

DETROIT'S FAVORITE MINESTRONE LELLI 9

LELLI'S HOUSE SALAD V GF
Mixed Greens, Romaine, Grape Tomatoes, Chickpeas, Parmesan, and House Italian Vinaigrette 16

CAESAR
Romaine, House Dressing, Croutons, and Parmesan 18

ADD TO YOUR SALAD
Chicken-12 Salmon-20
Jumbo Shrimp-25 Tenderloin-30

1939 ORIGINAL 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 33

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 30

PALOMINO
Creamy Tomato Sauce with Parmesan Cheese 35

BOLOGNESE
Made with Beef Ground Tenderloin 35

LELLI'S SPECIALTY PASTA

HOUSE SPECIALTY LASAGNA
Pasta Layered with Ricotta, Bolognese, and Topped with Baked Mozzarella 35

FETTUCINE ALFREDO
Finished with Parmesan 30
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 45

SIDES

HOUSE SALAD V GF 9

CAESAR SALAD 10

COLD BEAN SALAD 5

CURRIED DUCK SALAD GF 18

SPAGHETTI MARINARA V 10

SPAGHETTI BOLOGNESE 12

PENNE PALOMINO 12

GLAZED CARROTS V GF 13

CREAMED SPINACH V GF 13

LELLI'S POTATOES V GF 13

ROASTED MUSHROOMS V GF 15

Split Plate 10

**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 60

BROILED 10 OZ FILET MIGNON 95

LELLI LAMB CHOPS 69
Broiled with Chef's Special Sauce

BROILED 14 OZ NEW YORK STRIP 80

BROILED 20 OZ RIB-EYE 125

SICILIAN-BREADED TENDERLOIN MEDALLIONS 90

LELLI'S FAVORITES

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

CHICKEN MARSALA OR PICATTA 39

CHICKEN LELLI
Lightly Breaded with Lemon Butter Garlic Sauce 39

CHICKEN PARMESAN
Served with Spaghetti Marinara 40

CHINESE-OVEN ROASTED DUCK
Honey-Glazed Half Duck with Pine Nuts and Cherry Brandy Sauce 50

EGGPLANT PARMESAN V
Served with Spaghetti Marinara 26

VEAL MARSALA OR PICATTA 47

VEAL SCALLOPINE
with Roasted Mushrooms, Rosemary, and Zip Sauce 47

VEAL PARMESAN
with Spaghetti Bolognese 50

SURF & TURF
**Market Price*

SEA THINGS OUR WAY

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

CHEF BRIAN FORMERLY OF PEPINO'S FAMOUS RAINBOW TROUT
Served with Remoulade Sauce 38

CHILEAN SEA BASS GF
with Anchovy Butter 69

WHITE FISH GF
Dusted with Paprika and Broiled 47

KING CRAB SPAGHETTI
with Chile Oil, Tomato Sauce, and Fried Basil 95

SCOTTISH SALMON
with White Wine Beurre Blanc 44

MARKET SPECIAL OF THE DAY
**Market Price*

HOUSE SPECIALTIES

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

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

CHEF JOHN'S FAMOUS SLOW-ROASTED PRIME RIB
Served on Sunday's Only 65

RACK OF LAMB "GENGHIS KHAN"
Domestically-Raised Lamb, Sliced From-the-Rack, and Glazed with Hoisin Sauce
3-Bone 80
4-Bone 99
6-Bone 130

CHATEAUBRIAND
Sliced Tableside with Zip Sauce 99
per person **(Must be for 2 or more)**

DESSERTS

LELLI'S FAMOUS HOUSE MADE CARROT CAKE 15

LELLI'S CHOCOLATE CAKE *19*

KEY LIME PIE
Topped with Whipped Creme, White Chocolate, and Toasted Coconut 16

TIRAMISU
Espresso-Soaked Lady-Fingers with Mascarpone Mousse 18

SPUMONI 9

LEMON ICE 9

LIMONCELLO CRÈME BRULEE 15

MARINATED BERRIES
with Zabaglione 20

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