

FRESH SELECTIONS

BABY GREENS & CHÈVRE SALAD Fresh goat cheese / cranberries / pecans / apples champagne shallot vinaigrette	\$14
FRESH MOZZARELLA STYLE BURRATA SALAD Arugula / honey roasted walnuts / heirloom tomato / artisanal bread	\$14
SUSHI GRADE TUNA POKE BOWL Romaine lettuce / avocado / jicama / edamame / mango / snow peas citrus ponzu / creamy sriracha	\$15
LOT 41 CAESAR Romaine lettuce / candied smoked bacon / sourdough crouton homemade dressing - Add Grilled Chicken \$6 Grilled Shrimp \$8	\$15
LOT 41 NACHOS Three color corn chips / monterrey jack / salsa / sour cream / jalapenos smoked chicken of 48 hour braised beef brisket - Add Guacamole \$3	small \$15 / large \$20

FLIGHT OF SNACKS

HUMMUS SPREAD Red pepper hummus / tomatoes / kalamata olives / lemon oil / red onion / crispy pita	\$13
ARGENTINIAN CHIMICHURRI GRILLED LAMB CHOPS	\$14
MANGO CHIPOTLE BBQ CHICKEN SKEWERS Mayo dipping sauce	\$12
WAGYU BEEF SLIDERS Manchego cheese / double-smoked bacon / truffle aioli / brioche bun	\$16
CURRY CHICKEN EMPANADAS Spicy avocado citrus dip	\$11
CRISPY CALAMARI Home-made spicy lemon aioli / fresh basil / charred Italian long hot peppers	\$19
VEGETARIAN SWEET CHILI POT-STICKER Scallion lime aioli / toasted sesame seeds	\$17

PIZZA

MARGHERITA San marzano tomatoes / mozzarella / parmigiano reggiano / fresh basil extra virgin olive oil	\$16
DIAVOLA San Marzano tomatoes / mozzarella / parmigiano reggiano calabrese Soppressata / artisan Niagara pepperoni / fresh basil	\$18
VEGAN San marzano tomatoes / vegan mozzarella / grilled zucchini wild mushrooms / black olives / fresh basil / mint oregano / extra virgin olive oil	\$16
TUSCAN Fresh mozzarella / gorgonzola / pesto / parmigiano reggiano baby arugula / pepperoni / red peppers	\$17
QUATTRO STAGIONI Fresh mozzarella / garlic / oregano / fresh basil / sundried tomato / white truffle oil portabella mushrooms / cracked black pepper / extra virgin olive oil	\$16
ITALIAN LOVE & MERCY San marzano tomatoes / homemade Italian sausage artisan Niagara pepperoni / meatballs / parmigiano reggiano / fresh basil	\$18
FUNGHI San marzano tomatoes / buffalo mozzarella / fresh basil / mushrooms pecorino gran cru	\$16

LOT 41 uses Italian 00 flour to make our pizza dough daily. All pizzas 10" Gluten Free Crust available +\$3.50

URBAN PLATES

RICOTTA GNOCCHI Fried sage / butter / parmesan / pancetta / roasted delicata squash / italian parsley	\$19
HOMEMADE PAPPARDELLE PASTA Bolognese / pesto / parmesan cheese - Add Grilled Chicken \$6 Grilled Shrimp \$9	\$20
MUSHROOM TAGLIATELLE PASTA Hen of the wood & cremini mushrooms / roasted red pepper / green onions pesto sauce - Add Grilled Chicken \$6 Grilled Shrimp \$9	\$19
SMOKEY CHICKEN WINGS Honey bourbon sauce	\$19
APPLE SMOKED CHICKEN CLUB Cured bacon / molten brie cheese / oven roasted pears / red pepper mayo	\$19
STREET TACO Herb garlic steak or roast chicken / poblano peppers / cotija cheese jalapeño-lime avocado crema	\$19
GRILLED 10oz NY STRIPLOIN Pomme dauphinois / charred baby leek / heirloom carrots / peppercorn sauce	\$37
JAIL ISLAND ATLANTIC SALMON Potato gratin / pernod braised fennel / wilted greens / lemon beurre blanc	\$29
MARKET CHICKEN Citrus brined chicken breast / wilted bitter greens / vanilla parsnip puree sautéed mushrooms / marsala wine sauce	\$27
BABY BACK RIBS BBQ / southern style vinegar slaw / spiced kettle chips	\$20

LOT 41 BURGER Smashed certified angus beef / sautéed onions / aged cheddar / smoked bacon gem lettuce / secret burger sauce	\$22
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MI AMORE BURGER Gorgonzola cheese / grilled portobello mushrooms / truffle mustard aioli	\$20
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DELTA BEAN BURGER In house-made black bean hummus burger / sautéed garlic mushrooms caramelized onion / soy sauce mayo	\$20
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Substitute gluten free bun to any burger \$2

LOT 41
SOCIAL BAR + TABLE



Above prices are subject to applicable taxes. Gratuities are not included.
A service charge of 15% will be applied to groups of 8 or more guests.