

## BOLD BURGERS

All burgers are a 1/2 pound fresh ground ribeye and chuck blend locally sourced from **Old World Meats**, served with fresh kettle chips or fries—Your call! Get rings, sweet potato fries, tots, or a side salad for just \$2 more.

### BLUEBERRY BISON BURGER – 17

Flavorful bison burger topped with Amma bleu cheese, shredded romaine lettuce and blueberry bacon compote. If you've never tried one, find out what you're missing!

### CLASSIC BURGER – 14

Choice of one topping: bacon, cheese, mushrooms, bleu cheese, olives, cream cheese & jalapeño.

### ADDITIONAL TOPPING – 1.5

### BACON CHEDDAR – 15

Half-pound burger topped with crisp bacon and melted cheddar cheese.

### PATTY MELT – 15

It's a classic, and we do it right! A 1/2 pound burger, swiss and American cheese, and caramelized onion on grilled marble rye.

### BUFFALO BLEU – 15

If you love caramelized onions, Frank's Red Hot Sauce, crispy bacon and a generous dollop of creamy bleu cheese dressing, we've got you covered.

**SOMETIMES LESS IS MORE! ALL OUR BURGERS ARE AVAILABLE AS A 1/3LB. BURGER. SAME GREAT TASTE, LESS ON THE WAIST!**

Substitute any beef patty for a Beyond Meat® patty at Just \$3.00  
Gluten-free bun available for just \$2.00

## WELCOME TO THE LYRIC.

OUR PROFESSIONALS ARE TRAINED IN THE ART OF IMPROVING YOUR DAY.

WE MAKE PEOPLE HAPPY WITH REALLY GOOD FOOD AND SWELL DRINKS.

SO RELAX, AND LET US DELIVER ON YOUR HIGHEST POSSIBLE EXPECTATIONS.

OKAY, YOUR VERY REASONABLE EXPECTATIONS.

IF YOU'RE STILL READING THIS, YOU SHOULD ORDER SOMETHING.

## LYRIC FLATBREAD

### TRADITIONAL

Sometimes simple is better! Choose your topping!

### CHEESE – 10

### PEPPERONI – 12

### SAUSAGE – 12

### CHICKEN ALFREDO – 13

Bravo! You'll love the tender crust, rich Alfredo sauce, roasted chicken breast, fresh garlic, mozzarella and parmesan cheeses.

### CHICKEN BACON RANCH – 13

Hand pulled chicken, ranch dressing, bacon crumbles, and shredded mozzarella and parmesan cheeses on a crisp flatbread crust.

### BBQ CHICKEN – 13

Crisp flatbread, tangy BBQ sauce, pulled chicken, mozzarella cheese, red onion and fresh cilantro.

### THAI CHICKEN – 13

Crisp flatbread topped with chicken, cilantro, spicy thai chili, cheese, and scallions

### MARGHERITA – 14

A marriage of olive oil, garlic, fresh tomato, basil, mozzarella, and parmesan cheeses. Fun fact: the name honors the Queen Consort of Italy, Margherita of Savoy. Classy!

### BUFFALO CHICKEN – 13

Crisp flatbread covered with our buffalo sauce, shredded mozzarella, bleu and parmesan cheeses, with grilled chicken breast.

### STEAK & CAMELIZED ONION – 16

Tenderloin tips, caramelized onion, pepperoncini, mozzarella and smoked gouda, on an herb seasoned olive oil infused crust. Garnished with scallions.

### SPINACH & MUSHROOM – 13

Creamy alfredo, fresh spinach, sautéed crimini, button and portabella mushroom slices, with mozzarella and parmesan cheeses. Drizzled with sweet balsamic.

### SUPREME – 15

When pepperoni, sausage, mushroom, black & green olives, onion, peppers and cheese join forces, the results are indeed supreme.

## SANDWICHES, WRAPS & GRILLED PANINIS

Fresh kettle chips or fries — Your call!  
Get rings, sweet potato fries, tots, or a side salad for just \$2 more.

### PHILLY – 17

Our version of the classic Philly sandwich! Slices of char-grilled steak, sautéed onion, peppers and mushrooms, with melted muenster cheese on a grilled hoagie roll.

### WALLEYE SANDWICH – 18

Crisp walleye beer battered with our own Lyric Lager on grilled focaccia bread, served with tartar sauce. You'll be hooked!

### FIRECRACKER WRAP – 14

Crispy or grilled chicken tenders, cheddar cheese, lettuce, tomato and homemade spicy sauce wrapped in a tomato tortilla.

### TURKEY CRANBERRY PANINI – 15

Oven-roasted turkey breast, muenster cheese and cranberry relish mayo on griddled wild rice bread.

### CUBANO PANINI – 15

Pulled pork, ham, pickle, swiss cheese, and spicy mustard, on pressed bakery roll.

### CHICKEN CLUB PANINI – 15

Grilled chicken breast, tomato, bacon, mayo, swiss and cheddar cheese, on pressed bakery roll. Simply sensational.

### REUBEN – 16

Slow-cooked corned beef brisket or turkey breast, sauerkraut and melted swiss cheese on grilled marble rye.

### TURKEY BERRY WRAP – 14

Turkey, candied bacon, cucumber, strawberries, smoked gouda, red onion, spinach, and poppy seed dressing wrapped in a tomato tortilla.

### PRIME RIB SANDWICH – 19

Thickly shaved prime rib seasoned and drizzled with garlic aioli and melted swiss cheese on a hoagie. Delicious!

GFA=GLUTEN FREE AVAILABLE, VGA=VEGETARIAN AVAILABLE, VA=VEGAN AVAILABLE

DINNER

SUPERIOR STREET

# LYRIC

KITCHEN • BAR

# THE STUFF YOU LOVE

## CAN'T MISS STARTERS

### COMBO PLATTER – 18

Rings, tater tots, soft pretzels, curds, and chicken tenders. Oh my!

### POUTINE – 12

This original recipe from Québec starts with crisp fries, fresh cheese curds, and is smothered in a rich Velouté (ok, fancy gravy). Garnished with scallions and chopped tomato.

### SHRIMP COCKTAIL – 12 GFA

Classic for a reason. Jumbo shrimp, cocktail sauce and lemon. Perfection.

### LYRIC ORIGINAL CHEESE CURDS – 12

Fresh Wisconsin white cheddar curds, hand dipped & batter fried. You deserve this.

### DEEP FRIED MUSHROOMS – 11

Lightly battered mushrooms topped with melted cheeses. Served piping hot, with a side of creamy horseradish sauce. No law saying you have to share.

### SOFT PRETZEL – 10

Baked pretzel sticks served with our cheese dipping sauce. Wunderbar!

### ONION RINGS – 10

Jumbo rings. House made fresh to order. Just for you.

### ARTICHOKE & SPINACH DIP – 11 GFA

Fresh spinach and tender artichoke hearts, blended with cream cheese. Soooo freakin' good.

### NACHOS – 15

Hand-cut tortilla chips topped with cilantro-lime marinated chicken, cheese, jalapeño peppers, onion, black olives, lettuce, tomato, and finished with crema.

### LOADED TOTS – 12

These jumbo tater tots are smothered with bacon and cheddar cheese, and topped with tomatoes, green onions and crema. Your taste buds will thank you.

### TENDERS – 13

Big honkin' chicken tenders, hand-battered and fried. Served with your choice of dipping sauce: jerk, honey mustard, buffalo, BBQ, teriyaki or thai.

### LOADED POTATO SKINS – 11

We bake, stuff, and serve these skins piping hot with our three cheese blend and top'em with bacon, tomato, and green onion. Ohfer Yum!

## SOUPS AND GREENS

### GRATIN OF FRENCH ONION – 7

Sweet onions simmered in rich stock. Served with house-made croutons and melted provolone cheese. Soupe Chic!

### SOUP DU JOUR

House-made, changes daily. Test your server's knowledge!

### CUP – 5

### BOWL – 6

### COBB SALAD – 15 GFA

The Brown Derby's original. Crisp lettuce, with a savory mélange of bacon, egg, avocado, bleu cheese crumbles, and roasted chicken breast. Served with your choice of dressing.

### STEAK & BLEU SALAD – 18

Chopped romaine lettuce, grilled steak, and caramelized onions, tossed in our house-made maple-balsamic dressing. Garnished with bleu cheese crumbles and candied walnuts. Steak your claim!

### CAESAR SALAD – 12

Crisp romaine, garlic croutons, freshly grated parmesan and our classic Caesar dressing. Et tu, tummy?

### LYRIC BERRY SALAD – 15 GFA

We think you'll like this salad berry much. Fresh mixed greens topped with candied bacon & walnuts, cherry tomatoes, red onions, radishes, fresh berries, and goat cheese. Tossed with a house white balsamic vinaigrette.

### FAJITA SALAD – 16

Grilled chicken breast basted with adobo on dressed romaine, with cucumber, tomato, onion, roasted corn, and black beans. A fiesta of flavor, served with tortilla crisps.

### ORIENTAL CHICKEN SALAD – 16

Our power blend of kale, broccoli, carrot, brussel sprouts, cabbage, and iceberg lettuce, topped with crisp red onion and radish, mandarin oranges, tossed in an asian vinaigrette. We finish this salad with a fresh marinated chicken breast, toasted almonds and crisp chow mein noodles.

### POMEGRANATE CHOPPED SALAD – 15 GFA VGA

Chopped romaine and arugula lettuce with crisp cucumber, celery, radish, and red onion, all tossed in a poppy seed dressing. We finish this salad with pomegranate, mandarin oranges, and sunflower seeds.

ADD CHICKEN – 2    ADD STEAK – 4    ADD SHRIMP – 6    ADD SALMON – 8

## WE LOVE CLASSIC CUTS

All steaks are Certified Angus Beef, hand-cut and aged locally at **Old World Meats**. Served with mashed baby reds or a baked potato and seasonal vegetables. All classic cuts served with salad.

### LYRIC KITCHEN CUT SIRLOIN – 28 GFA

A 8oz. sirloin cooked to order. A thing of artisanal beauty.

### CENTER-CUT RIBEYE – 40 GFA

Yep. 12oz. Certified Angus Beef center-cut. 'Cause that's how you roll.

### NEW YORK STRIP – 44 GFA

The original, sizzling, culinary colossus. 16oz. Certified Angus Beef New York Strip. Your way.

### SAUTÉED CREMINI MUSHROOMS – 4 SAUTÉED ONIONS – 2

### GRILLED PORK LOIN – 24

Fresh Pork loin medallions Topped with a garlic amaretto cream sauce with mushrooms. Served with mashed potatoes and vegetable medley.

### BABY BACK RIBS GFA

Meaty, slow roasted, fall-off-the-bone goodness, with a rich BBQ sauce. Served with fries.

### HALF RACK – 24    FULL RACK – 30

## FRIDAY AND SATURDAY ARE A PRIME TIME TO POP OVER (STARTING AT 4 P.M.)

## PRIME & POPOVERS

See why everyone raves about our prime rib! Certified Angus Beef, lightly seasoned and slow-roasted in our special oven. Served with hot popovers, rich au jus, creamy horseradish and mashed potatoes.

### PETITE CUT – 38    KING CUT – 46

## KEEPIN' IT LOCAL



Lyric Kitchen • Bar is proud to partner with Old World Meats for our premier cuts of steak and juicy burgers. Short of raising the cows ourselves, this is as fresh as it gets.

Not Responsible for under cooked Meats

## FIN AND FOWL

All items served with side salad.

### CEDAR ROAST SALMON – 26 GFA

Fresh Atlantic salmon fillet, lightly seasoned and roasted on cedar. Served with mashed potatoes and vegetables.

### HONEY SRIRACHA SALMON – 26 GFA

Salmon fillet with a kick – glazed with honey, sriracha, lime and soy. Served with mashed potatoes and vegetables. Sweet and spicy!

### WALLEYE – 25

This flaky, flavorful fish comes broiled or beer battered with our own Lyric Lager – Your Choice! Served with mashed potatoes and vegetables.

### BRUSCHETTA CHICKEN – 20

Grilled chicken breast with a basil pesto sauce and mozzarella topped with bruschetta and fresh basil. Served with brown rice and fresh vegetables.

### WHITEFISH – 24

Locally sourced whitefish lightly seasoned and breaded. Served with brown rice and fresh vegetables.

### CHICKEN MARSALA – 22

It's a celebration of flavors – tender chicken breast sautéed in clarified butter with garlic, shallot and mushroom. Deglazed with a dry marsala wine and served on rice.

## PASTA ENTRÉES

All pastas served with a side salad.

### FETTUCCHINE ALFREDO – 17

Rich garlic cream sauce on tender fettuccine. Sprinkled with fresh ground parmesan cheese, cracked peppercorns, and parsley.

### ADD CHICKEN – 2

### ADD SHRIMP – 6

### SPINACH & MUSHROOM RAVIOLI – 21

Spinach & mushroom stuffed ravioli sautéed with roasted tomatoes, garlic, and white wine, in an alfredo sauce. Garnished with fresh basil and parmesan cheese.

### JAMBALAYA – 21

Our take on jambalaya but as a pasta. Sautéed chicken, shrimp, andouille sausage, peppers, onions and mushrooms with cajun seasoning in a cream sauce. Served with fettuccine noodles. Yum!

### SHRIMP SCAMPI – 22

The classic dish, perfected. Pan-seared shrimp tossed with perfect pasta in a savory white wine garlic sauce.

### BASIL PESTO – 21

Sautéed chicken, broccoli, onion and mushrooms. Tossed in a basil pesto alfredo sauce and penne pasta. Garnished with tomatoes and parmesan cheese.

### SHRIMP & BACON PASTA – 23

Pan seared shrimp and bacon in a garlic cream sauce, tossed with spinach and angel hair pasta. Finished with tomato, green onion and parmesan.

### PENNE ROSA – 21

Homemade creamy tomato sauce, fresh Italian sausage, mushrooms, tomatoes, and fresh arugula, tossed with penne pasta. Bon Appetit.

## POWER BOWLS

### TERIYAKI BOWL – 15 GFA VGA VA

Steamed brown rice topped with corn, red onion, tomato, broccoli, carrot, scallions, sesame seeds, crispy wontons, and a kick of sweet, spicy teriyaki, to keep you on your toes.

### BUTTER CHICKEN BOWL – 17 GFA

Sautéed chicken, tossed in a butter sauce, served over brown rice and finished with a fresh middle eastern cucumber salad and served with naan bread.

### BEEF POWER BOWL – 19 GFA VGA VA

A mind-blowing mix made of kale, broccoli, carrot, brussel sprouts and cabbage, tossed in a ginger peanut sauce, and served over brown rice with sliced steak braised in a house hoisin sauce. Garnished with crushed peanuts and sliced green onions. Power up!

### VEGAN BOWL – 15 GFA VGA VA

Steamed and sautéed broccoli, tomato, mushroom, red onion, bell peppers, carrot, celery and spinach. Served over our steamed brown rice.

ADD EGG – 2    ADD CHICKEN – 2    ADD STEAK – 4    ADD SALMON – 8

## COMFORT FOODS

Add a side salad \$2

### ROAST TURKEY DINNER – 17

Here's something to give thanks for – slices of fresh-roasted turkey breast, pan gravy, mashed potato, fresh vegetables, and cranberry chutney.

### POT ROAST – 17

Tender, slow-braised beef, with mashed potato, vegetable, and rich pan gravy. Why make it at home when you can love it here?

### HOMEMADE MAC & CHEESE – 16

Rich cheese sauce and tender pasta, baked au gratin style, with a parmesan breadcrumb crust. The best part? You get to eat it all.

### POT PIE – 15

Tender roast chicken, pan gravy, peas, carrot, potato, and onion, topped with a golden puff pastry crust.

### CHICKEN TENDER DINNER – 17

Fresh batter fried chicken tenders served with mashed potatoes, vegetables and gravy. Want fries instead? Sure!

### WALLEYE TACOS – 18

Flour tortilla filled with walleye, cheese, tomato, street slaw, and remoulade.