

APPS

L.M.A.Y. **CAPRESE BRUSCHETTA** FRESH MOZZARELLA, TOMATOES AND SWEET BASIL STACKED ON GARLIC TOAST POINTS. DRIZZLED WITH OLIVE OIL, BALSAMIC GLAZE, SALT AND PEPPER 10

CRABMEAT RANGOONS SERVED WITH A CHAMPAGNE CREAM SAUCE 8

L.M.A.Y. **ARTICHOKE AND SPINACH DIP** SUCCULENT ARTICHOKE CHOPPED AND TOSSED IN A SPINACH CHEESE MIXTURE TO CREATE THIS CLASSIC DISH. SERVED WITH CRISPY PITA CHIPS 8

5-CHEESE BAGUETTES A SCRUMPTIOUS COMBINATION OF GARLIC CREAM CHEESE, AGED CHEDDAR, SMOKED GOUDA, MOZZARELLA, AND GOAT CHEESE. DRIZZLED WITH A CREAMY PESTO SAUCE 10

ADD CHICKEN [\$4]
OR SHRIMP [\$6]
TO ANY SALAD

SALADS/SOUP

HOUSE SALAD MIXED GREENS WITH RED ONION, TOMATO, BLACK OLIVES AND CHERRY SMOKED BACON CRUMBLES SPRINKLED WITH FRESH PARMESAN AND CROUTONS TOPPED WITH OUR HOUSE DRESSING 6
TO SHARE (IDEAL FOR 4) 9
ADDITIONAL BREAD 3

CAESAR SALAD TRADITIONAL CAESAR DRESSING TOSSED WITH ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS AND TOPPED WITH ANCHOVIES 9

L.M.A.Y. **BLEU CHEESE SPINACH** FRESH SPINACH TOPPED WITH ROASTED RED PEPPERS, GRAPE TOMATOES, PROSCIUTTO, AND WALNUTS, FINISHED WITH CRUMBLED BLEU CHEESE AND CROUTONS. DRESSED WITH OUR BLEU CHEESE VINAGRETTE 9

SOUP DE JOUR ASK YOUR SERVER ABOUT OUR FEATURED SOUP. SERVED WITH BREAD FOR DIPPING 6
CUP 3

DESSERTS

L.M.A.Y. **BREAD PUDDING** WARM RAISIN BREAD PUDDING DRIZZLED WITH A RUM CARAMEL GLAZE. TOPPED OFF WITH A SCOOP OF VANILLA BEAN ICE CREAM 6

7-LAYER CAKE SEVEN DELIGHTFUL LAYERS OF CHOCOLATE CAKE, WHITE CHOCOLATE MOUSSE, MILK CHOCOLATE MOUSSE AND RICH FROSTING 6

VANILLA BEAN OR ESPRESSO CRÈME BRULÉE CREAMY, CLASSIC, IRRESISTABLE 6

L.M.A.Y. **HOMEMADE BROWNIE** A CHAMBORD MIXED BERRY BROWNIE SERVED WITH OUR VANILLA BEAN ICE CREAM AND A CHOCOLATE LIQUOR DRIZZLE 6
CAN'T HANDLE THE WHOLE THING? TRY A **SMALLER PORTION** 3.5



SIDES

VEGGIE BLEND OF ASPARAGUS, ARTICHOKE HEARTS, TOMATOES, AND MUSHROOMS 5
BLEU CHEESE AND CHEDDAR MASHED POTATOES 5
SWEET POTATO MASH 5

ENTREES

SERVED WITH HOUSE SALAD AND FRESH BAKED 7 GRAIN BREAD

[SPLIT PLATE'S \$5]



BAY TO L.MAY JUMBO SCALLOPS AND SHRIMP, SERVED OVER FUSSILI PASTA WITH A GORGONZOLA & GOAT CHEESE WHITE WINE CREAM SAUCE. TOSSED WITH CAPERS AND ARTICHOKES AND SPRINKLED WITH FRESH CHIVES 24

OSSO BUCCO SLOW ROASTED PORK SHANK WITH BLEU CHEESE CHEDDAR MASHED POTATOES, TOPPED WITH A DEMI-GLAZE AND RED WINE SAUCE 24



FRESH ATLANTIC SALMON BAKED WITH A HONEY-CINNAMON GLAZE, SERVED OVER A MOUTH-WATERING SWEET POTATO MASH 19

LASAGNA TRADITIONAL ITALIAN SEASONED MEAT LASAGNA TOPPED WITH MOZZARELLA AND BAKED TO PERFECTION 16

MEATLOAF A HEARTY PORTION OF MEATLOAF WITH SPINACH, CAPERS AND MORSELS OF FILET MIGNON THAT MELTS IN YOUR MOUTH. FINISHED WITH A TOMATO BASIL CREAM SAUCE. SERVED OVER BLEU CHEESE CHEDDAR MASHED POTATOES 16

VODKA CHICKEN TWO 5OZ. CHICKEN BREASTS BAKED AND TOSSED WITH TOMATOES AND MUSHROOMS, DRIZZLED WITH VODKA, WHITE WINE, CAYENNE CREAM SAUCE, FINISHED WITH CHERRY SMOKED BACON CRUMBLES AND SERVED OVER FUSILLI PASTA 16



FILET MIGNON 8 OZ. FILET SERVED WITH BLEU CHEESE CHEDDAR MASHED POTATOES, TOPPED WITH A DEMI-GLAZED RED WINE SAUCE 25

PESTO PASTA A LIGHT WHITE WINE CREAM SAUCE TOSSED WITH ROASTED RED PEPPERS, SPINACH, AND BASIL OVER FUSILLI PASTA. SPRINKLED WITH GOAT CHEESE AND PINE NUTS 15 [VEGETARIAN] ADD CHICKEN [\$5] OR SHRIMP [\$8]



GOURMET MAC 'N CHEEZE A BLEND OF LOCAL CHEESES BAKED WITH PROSCIUTTO, BACON, AND FRESH CHIVES OVER FUSILLI PASTA 16 [VEGETARIAN OPTION AVAILABLE]

L.MAY IS HAPPY TO ACCOMODATE ANY DIET RESTRICTIONS. PLEASE ASK YOUR SERVER.

PIZZAS

ADD YOUR FAVORITE INGREDIENT FOR \$1.
PRICES SHOWN ARE FOR
SMALL 10" / LARGE 14"

**STOP BY ON SUNDAY NIGHTS FOR
1/2 PRICE LARGE PIZZAS!**
DINE IN OR CARRY OUT. 1/2 & 1/2 PIZZAS NOT INCLUDED.



L. MAY PIZZA OUR HEARTY RED SAUCE WITH ITALIAN SAUSAGE AND MORSELS OF PRIME RIB. TOPPED WITH CAPERS, MUSHROOMS, RED ONION, ASPARAGUS AND MOZZARELLA. LIGHTLY SPRINKLED WITH FRESH GOAT CHEESE 14/21

BACON MAC 'N CHEEZE HAM, CHERRY SMOKED BACON, CHIVES, AND FUSSILI PASTA OVER A WHITE WINE CREAM SAUCE WITH CHEDDAR AND MOZZARELLA CHEESES. A TRIBUTE TO OUR WISCONSIN HOMETLAND 12/18

YOU'RE IN DUBUQUE CRISPY CHERRY SMOKED BACON, ITALIAN SAUSAGE, MUSHROOMS, AND ONIONS OVER RED SAUCE TOPPED WITH MOZZARELLA AND CHEDDAR CHEESE 12/18

MARGHERITA OLIVE OIL AND ROASTED GARLIC SAUCE TOPPED WITH TOMATOES, FRESH BASIL AND FRESH MOZZARELLA CHEESE 11/17

SPINACH SPINACH, TOMATO, GARLIC AND MUSHROOMS OVER RED SAUCE WITH MOZZARELLA CHEESE 10/16



FIESTA DORANTES A TRADITIONAL MEXICAN MOLE SAUCE, TOPPED WITH CAJUN CHICKEN, RED AND GREEN PEPPERS, AND SCALLIONS. FINISHED WITH MOZZARELLA AND SMOKED GOUDA CHEESES. ¡AY CARAMBA! 13/19

ALL MEAT PEPPERONI, ITALIAN SAUSAGE, HAM AND CHERRY SMOKED BACON TOP THIS CLASSIC 12/18

BBQ CHICKEN CHICKEN, RED ONION, SMOKED GOUDA AND MOZZARELLA OVER BBQ SAUCE AND BAKED TO PERFECTION 10/16



CHICKEN PESTO CAJUN CHICKEN BREAST DICED AND PLACED ON A PESTO, WHITE WINE, CREAM SAUCE WITH SPINACH, RED PEPPERS, GREEN PEPPERS, FINISHED WITH SMOKED GOUDA AND PINE NUTS 13/20