



THE LONELY PINE STEAKHOUSE

\$56 | Dinner

First Course

Choice of one

Fire-Roasted Pimento Cheese

Housemade smoke-roasted pimento cheese served with classic Ritz Crackers and fresh vegetables.

Upgrade to a full size pimento dip +\$6

Garden Salad

Hydroponic lettuce blend with heirloom tomatoes, cucumber, carrot, radish, Urban Stead Street Ched, and housemade ranch.

Upgrade to a full size salad +\$6

Second Course

Choice of one

Hanger Steak

6 oz hanger steak, grilled to order and finished with house chimichurri. Served with frites.

Upgrade to 6 oz filet +\$17

Trout

6 oz grilled trout, marinated in our house seasoning blend, served over mushrooms and quinoa.

Third Course

Choice of one

Route 66 Tres Leches Cake

Our signature tres leches cake, soaked in sweet milk and finished with rich salted caramel.

Open-Faced S'more

Housemade graham cracker, chocolate ganache, and Swiss meringue toasted marshmallow.

Upgrade to S'mores board +\$12

Optional Sides

Butterboard | \$23

Lonely Pine's homemade focaccia paired with our choice of 3 signature butters.

Three Cheese Mac + Cheese | \$14

Smoked gouda, Urban Stead Quark, and Parmesan finished with crispy fried onions.

Hot Honey Heirloom Carrots | \$14

Fire-roasted heirloom carrots, herbed Urban Stead Quark and finished with hot honey and pepitas.



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\$1 from each meal goes
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