

STARTERS

TURKEY SLIDER 9.50

Bacon Aioli, Arugula, Pickle, Avocado,
Brioche Bun

MAC & CHEESE 7

Shell Pasta, 5 Cheese Blend

Add On: Fried Chicken 3,

BRISKET EMPANADAS 10

House Cooked Brisket, Chimichurri Sauce

Poblano Black Eye Pea Hummus 8

Goat Cheese, Cilantro Oil, Crostini

ROCK'N FRIES 9

Pork Belly, House Cut Fries, Cheddar Cheese,
BBQ Sauce, Cole Slaw, Green Onion

CHARGRILLED BRUSSEL SPROUTS 6.5

Shaved Parmesan

BETWEEN THE SLICES

All sandwiches are served with
house cut fries or a side Salad

LORENZO BURGER 11.50

Lettuce, Tomato, Tabaco Onion, House Made Pickle, Brioche Bun

GRILLED PIMENTO CHEESE 9

Texas Toast, House Made Pickles

BUTTERMILK FRIED CHICKEN 12

Hoagie, Remoulade, House Made Pickles, Jack Cheese,
Shredded Lettuce, Tomato

FRIED CAT FISH PO'BOY 12

Gambino Po'boy Bread, Lettuce, Mayo, Tomato, House Made Pickles

FRIED SHRIMP PO'BOY 13.50

Gambino Po'boy Bread, Lettuce, Mayo, Tomato, House Made
Pickles

LORENZO KITCHEN

All of our culinary creations are handcrafted in house

MAIN COURSE

FREE RANGE AIRLINE CHICKEN 19

Chargrilled Brussel Sprouts, Fingerling Potatoes,
Shiner Demi Glaze

SCOTTISH SALMON 22

Chargrilled Brussel Sprouts, Fingerling Potatoes,
Heirloom Sage Sauce

SHRIMP AND GRITS 16

Gulf Shrimp, Tasso Ham, Andouille Sausage,
House Creole Seasoning, Creamy Stone Grits

CHICKEN FRIED STEAK 15

Yukon Gold Mashed Potatoes, Green Beans,
Country Gravy

CHICKEN FRIED CHICKEN 15

Yukon Gold Mashed Potatoes, Green Beans,
Country Gravy

WEST TEXAS RANGE MEAT LOAF 15

Yukon Gold Mashed Potatoes, Green Beans,
House Tomato Glaze

10OZ NEW YORK STRIP 29

Chargrilled Brussel Sprouts, Fingerling Potato,
House Made Steak Sauce

SIDES

Yukon Gold Mashed Potato 4

Rice 4

Hand Cut Fries 4

Lorenzo Salad 5

Fingerling Potato 5

Green Beans 4

SOUP & SALADS

LORENZO SIGNATURE GUMBO 9

Andouille Sausage, Chicken, Long Grain Rice

POBLANO CHICKEN SOUP 6

Chicken Breast, Avocado, Cilantro, Tortilla
Strips

CAESAR SALAD 10

Baby Romaine, Caesar Dressing, Croutons,
Shaved Parmesan

GLAZED PINEAPPLE ARUGULA SALAD 11

Arugula, White Balsamic Vinaigrette, Goat
Cheese, Candied Sunflower Seeds, Grape
Heirloom Tomato, Grilled Pineapple

LORENZO WEDGE SALAD 11

Baby Iceberg Lettuce, Bacon, Blue Cheese
Crumbles, Ancho Chili Pecans, TX Grape
Heirloom Tomato, Pickled Red Onion, Blue
Cheese Dressing

ADD ON: Chicken 5, Shrimp 5,
Salmon 6

DESSERTS

Lorenzo Bread Pudding 5

Vanilla Bean Ice Cream | House
Bourbon Sauce

Warm Double Chocolate Brownie 6

Vanilla Bean Ice Cream | Walnuts

Caramel Apple Crumb Pie 6

Berry Compote

Ice Cream 3

Vanilla Bean or Chocolate

1011 S. Akard Street // Executive Chef Kubi Onder

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food
borne illness

Special thanks to our local partners and farmers

Parties of 6 or more will have a 20% gratuity added