

Lili's Bistro

1310 W Magnolia Ave 76104-4340 · +18178770700 · Updated: Jan 14, 2026

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SALAD PLATES 6

House Wedge	\$7.50
crisp iceberg lettuce, tomatoes, bacon crumbles and gorgonzola dressing.	
Greek Wedge	\$7.50
crisp iceberg lettuce, tomatoes, cucumbers, kalamata olives, green onions and green onionfeta dressing.	
Caesar Wedge	\$8.00
traditional caesar toppings of red onion, croutons and shredded parmesan, served with our housemade caesar dressing.	
Tabouli	\$7.00
cracked wheat with diced tomatoes, green onions, bell peppers, cucumbers and parsley in a lemonolive oil vinaigrette	
Bulgher & Berries	\$7.00
cracked wheat, cranberries, dried cherries, banana chips, pistachios and cilantro in citrus vinaigrette.	
Tzatziki Medley	\$12.00
traditional greek tzatziki (cucumberyogurt dip) served with our tabouli, bulgher & berries and bread for dipping	

SMALL PLATES 11

Green Chile Polenta Bites	\$9.00
hot and crispy cornmeal fries with green chiles and topped with cheddar cheese. served with tomatillo sauce.	
Tomato Tart Provencal	\$10.00
pastry dough tartlet filled with roasted tomatoes, balsamic caramelized onions, herbs de provence, ricotta and grated sage derby cheese.	
Lilis Flat Bread Spreads	\$10.00
split pea hummus with ham, white bean & parsley puree, and baba ghanoush	
Antipasto	\$10.00
tricolor pasta, halloumi and sage derby cheeses, roasted red pepper, kalamata olives, salami and pepperoni in a tarragon vinaigrette	
Lobster Corn Dogs	\$12.00
four mini corndogbattered lobsters on a stick. served with housemade mustard.	
Calamari Saute	\$12.00
calamari rings sauteed with garlic and red pepper flakes, kalamata olives, tomatoes and green onions. topped with feta crumbles	
Caramel Brie	\$12.00
warm melting brie cheese, wrapped and baked in puff pastry then topped with caramel and sweet & spicy roasted pecans	

Baconwrapped Wasabi Scallops	\$12.00
three baconwrapped and sesamebreaded scallops, quick fried and served with a wasabi cream sauce	
Lilis House Nachos	\$10.00
pita chips topped with gorgonzola, bacon, tomato, and green onions. served with avocado and jalapenos.	
Gorgonzola Fries	\$9.00
(were kinda famous for them!) seasoned waffle fries topped with gorgonzola cheese crumbles, green onions and cracked black pepper.	
Fried Green Potatoes	\$8.00
cut fries topped with tomatillo sauce and melting jack and cheddar cheeses, sour cream, bacon, tomatoes and cilantro	

LARGE PLATES 17

Chicken & Etouffee	\$22.00
blackened chicken breast served with andouille white rice and topped with lilis crawfish etouffee.	
Lamb Shank	\$24.00
slowroasted bonein shank and dark beerbraised. served with a brussels sprouts medley	
Pistachiocrusted Rack Of Lamb	\$24.00
handcut, honeyglazed and pistachiocrusted, served with smoked gouda creamed corn.	
Petite Beef Wellington	\$24.00
beef tenderloin medallions, flashfried and topped with mushrooms, bacon, gorgonzola, then wrapped in a puff pastry. served with black peppergorgonzola cream sauce and tempura asparagus	
Mannys Flat Grill Ribeye	\$24.00
grilled to your specs, then topped with tomatillo sauce and queso fresco. served with goat cheese potatoes	
Petite Filets	\$26.00
two tenderloin filets, prepared mediumrare. topped with grilled pears and gorgonzola cheese and served with black pepper gnocchi	
Glazed Beef Brochettes	\$26.00
skewered baconwrapped tenderloin filet grilled and glazed in cocacola and molasses. served with goat cheese potatoes	
Crab Cakes And Wontons	\$22.00
three asian crab cakes with miso sauce and three wasabi wontons served with green tea soba noodles and plum sauce.	
Chipotle Shrimp Scampi	\$24.00
jumbo prawns are baked in chipotle garlic butter and topped with queso fresco. served with roasted corn risotto, tomatoes and pepperjack cheese. accompanied by grilled vegetables	
Calamari Fettuccini	\$19.00
lightly breaded calamari, pancetta, pepperoni, fontina cheese, fettuccini, tomatoes, green onions and a very light red sauce.	
Crab Stuffed Tilapia	\$22.00
tilapia filet stuffed with a mix of crab and vegetables then baked in a light lemon cream sauce. served with lilis rice.	
Macaroon Flounder	\$20.00
coconut macadamia nut crusted flounder topped with honeyginger lime sauce. served with lilis rice.	

Lilis Seafood Pasta	\$27.00
prawns and scallops simmered in a light white wine sauce with papperdelle pasta, then topped with chicken fried lobster. served with grilled asparagus	
Lilis Seafood Trio	\$24.00
thai chiliglazed salmon, two apricotglazed prawns and one asian crab cake served with red cabbage hash and lilis rice.	
Stuffed Poblano	\$17.00
roasted poblano pepper stuffed with a spicy mix of quinoa and vegetables, then topped with a green chile tomatillo sauce and queso fresco. served with goat cheese mashed potatoes	
Veggie Pasta	\$17.00
sauteed seasonal veggies with whole wheat pasta in a lemondill broth.	
Fresh Off The Farm	\$18.00
grilled seasonal veggies with your choice of one side dish. add one of the following for an additional \$8: grilled salmon, grilled chicken breast or two prawns.	

SIDES 6

Red Cabbage Hash
Black Pepper Gnocchi
Lilis Rice
Smoked Gouda Creamed Corn
Brussel Sprout Medley
Goat Cheese Mashed Potatoes

DESSERTS 10

Open-faced Cookie Sliders	\$9.00
chocolate chocolate chip cookie with chocolate ice cream and marshmallow cream. white chocolate macadamia cookie with coffee ice cream and espresso creme anglaise. snikerdoodle cookie topped with vanilla ice cream and brandy-butter sauce.	
Mojito Pie	\$6.00
a creamy blend of mint and lime in a honey pretzel crust.	
Banana Upside Down Cake	\$6.00
moist banana cake topped with fresh bananas and brown sugar butter glaze.	
Uncle Eds Apple Pie	\$6.00
topped with brown sugar and cinnamon and brandy-butter sauce.	
Boca Negra	\$6.00
flourless chocolate bourbon cake served with espresso creme anglaise and spirited cherries.	
Nutty Blue Pig & Chocolate	\$6.00
blue bell vanilla ice cream complemented with thin slabs of chocolate, filled with almonds...and bacon!	

Dessert Sampler	\$20.00
one each: mojito pie, apple pie, banana upside down cake and the boca negra.	
Add Ala Mode	\$2.00
French Press For Four	\$8.00
Espresso, Cappuccino Or Latte	\$4.00