

| APPETIZERS |

SPINACH ARTICHOKE DIP

Four cheeses blended with spinach and artichokes. Served warm with fresh tortilla chips. Perfect for sharing!

SHRIMP COCKTAIL

Ice-cold jumbo shrimp, served with classic cocktail sauce.

FRIED CALAMARI

Tender calamari steak, lightly battered and fried, with a balsamic glaze and warm, zesty marinara.

LOMBARD’S CHICKEN WINGS

Spicy, Buffalo-style wings, with celery sticks and blue cheese.

LOMBARD’S CLASSIC SALADS

Your choice of Caesar style or house salad.

NEW ENGLAND CLAM CHOWDER

Cream style and full of tender ocean clams.

LOBSTER BISQUE

Creamy and smooth lobster stock enriched with sweet sherry and herbs.

| SANDWICHES |

All sandwiches served with fries. Sweet potato fries are available as a substitute.

LOMBARD’S LOBSTER ROLL

100% North Atlantic lobster cut into bite-size chunks with Dijon mayonnaise and served on a buttered split bun with shredded lettuce. Served with homemade seasoned potato chips.

FISH TACOS

Sustainable, fresh wild Alaska Cod caught in Alaska’s ocean waters, on top of jasmine rice, freshly shredded cabbage, and flour tortillas. Served with homemade potato salad.

LOMBARD’S CRAB CAKE SANDWICH

Tender lump crab meat served with a zesty Dijon tartar sauce and topped with spring lettuce and tomatoes in a light citrus dressing.

BOURSIN STEAK SANDWICH

Grilled medallions of beef topped with herbed Boursin cheese and crispy fried onion strips. Served on a toasted bun with vegetable slaw.

GRILLED ASIAN CHICKEN WRAP

Grilled chicken breast and crispy Asian vegetables with a tangy Asian sesame vinaigrette, wrapped in a chipotle tortilla.

FRIED COD SANDWICH

Tempura-battered cod filet, fried and served atop a Challah bun with spring lettuce and tomatoes in a light citrus dressing.

GRILLED CHICKEN SANDWICH

Marinated grilled chicken breast layered with Swiss cheese, smokehouse bacon, tomatoes, and lettuce. Served on a Kaiser roll with vegetable slaw.

THE CLASSIC BURGER

Fresh Kaiser roll, choice of cheese, lettuce, tomato, pickle slaw.

TURKEY BURGER

100% ground turkey, seasonings, fresh sage, panko bread crumbs, fresh homemade guacamole, smoked mozzarella, bacon and alfalfa sprouts. Fresh Challah bun.

SURF & TURF

Our signature burger. Fresh Challah bun, hand battered shrimp, spicy rémoulade, lettuce, tomato, pickle.

| SALADS |

LOMBARD’S CHOP SALAD  

Turkey, salami, and cheese tossed with mixed greens, fresh basil, tomatoes, and cucumber, served with a mustard vinaigrette.

SAN FRANCISCO COBB SALAD  

Chopped mixed greens, tomatoes, cucumber, avocado, hardboiled egg, blue cheese crumbles, smoked turkey, and bacon. Optional addition of bay shrimp.

CAESAR 

A bed of romaine lettuce with our famous Caesar dressing, homemade croutons, topped with shaved Parmesan cheese and crispy fried onion strips. Optional choice of grilled chicken, blackened shrimp, or salmon.

GRILLED SALMON SALAD 

Grilled salmon served with balsamic-tossed fresh spinach, lentils, mushrooms, chopped egg, tomatoes, bacon, dried cranberries, and walnuts.

STEAK & BLUE SALAD 

Grilled beef medallions served on fresh greens with blue cheese crumbles, tomatoes and cucumber all tossed in a mustard ale vinaigrette and topped with crispy fried onion strips.

ASIAN CHICKEN SALAD  

Shredded Napa cabbage, snow peas, carrots and bean sprouts topped with grilled chicken breast, crispy fried wonton strips, and a tangy Asian sesame vinaigrette.

| ENTREES |

PORTOBELLO QUINOA  

Oven roasted Portobello mushroom stuffed with Monterey Jack cheese and topped with fluffy quinoa and vegetables. Optional choice of grilled chicken or fresh fish of the day.

CHICKEN SWEET POTATO RISOTTO 

Grilled chicken, imported parmesan, spicy pecans, cinnamon caramelized onions, fresh chives and rosemary.

BRAVO RAVIOLI

Tender ravioli filled with a blend of imported cheeses. Topped with Italy’s classic trio: marinara, pesto, and garlic cream sauces.

FISHERMAN’S BASKET

Fresh cod fish, shrimp and oysters, lightly fried in a tempura batter, served with french fries, vegetable slaw, and creamy tartar sauce.

FISH & FRIES

Fresh cod fish, lightly tempura-battered served with crispy french fries, vegetable slaw, and creamy tartar sauce.

FRIED SHRIMP

Golden fried shrimp served with crispy french fries, vegetable slaw, and cocktail sauce.

SAN FRANCISCO STIR-FRY

Teriyaki-glazed grilled chicken and crispy Asian vegetables tossed with Lo Mein noodles. Served with a shrimp and pork spring roll.

SHRIMP GNOCCHI

Shrimp, walnuts, fresh sage and tomatoes in a brown butter sauce.

SIRLOIN STEAK 

Grilled sirloin served with roasted fingerling potatoes, seasonal vegetables topped with peppercorn butter, and crispy fried onion strips.

UNIVERSAL'S CINEMATIC SPECTACULAR

DINING EXPERIENCE

Enjoy your decadent dessert buffet with a front-row view of Universal's Cinematic Spectacular!

Please join us on the Lombard's Deck one hour prior to the start of the show.

Ask your server or see today's park map for show time.



UNIVERSAL'S CINEMATIC SPECTACULAR

100 YEARS OF
MOVIE MEMORIES

Celebrate a hundred years of Universal Pictures' most famous moments with a dazzling new nighttime show at Universal Studios®. Narrated by award-winning actor Morgan Freeman, Universal's Cinematic Spectacular brings to life the most powerful and emotional moments from Universal Pictures' most iconic films.

This stirring tribute is projected onto cutting-edge waterfall screens within the Universal Studios lagoon, surrounded by colorful, synchronized fountains and pyrotechnics against a stirring musical score. The experience will take you on an emotional journey through epic cinematic moments filled with heroes, laughter, and the battle of good versus evil.