

About LL Dent

Serving authentic home-style American cuisine with a southern flair, LL Dent is the living realization of a life-long dream of co-owners Lillian Dent and her daughter Chef Leisa Dent. Set in an environment reminiscent of a southern dining room, LL Dent's authenticity is only surpassed by its southern hospitality.

LL Dent is a full service southern style restaurant, unique to Nassau County, featuring lunch and dinner Tuesday thru Sunday. Its Chef, Leisa Dent, the child of transplanted southerners, has been practicing her trade for over 30 years in New York and in the south. The menu features many of her favorite dishes perfected over a lifetime and handed down from her parents and grandparents. On Sundays, join the Dent family for Sunday brunch and you'll find yourself enjoying a tradition of southern excellence.



*Enjoy the authentic home-style
Southern cuisine at LL Dent*



Hours:

Monday:

Closed

Tuesday - Thursday:

Lunch 11:30 - 3:00pm

Dinner 5:00 - 10:00pm

Friday - Saturday:

Lunch 11:30 - 3:00pm

Dinner 5:00 - 11:00pm

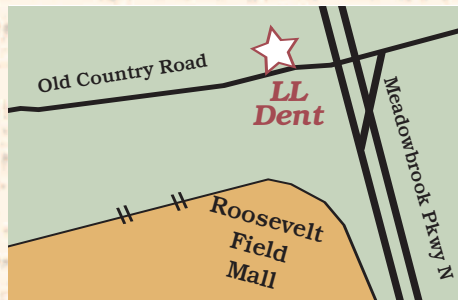
Sunday:

11:00 - 5:00pm

Brunch \$17.50 (includes tea and coffee)

Children under age 5 are free

ALL MAJOR CREDIT CARDS ACCEPTED



221 Old Country Road Carle Place

Conveniently Located across from the

Roosevelt Field Mall

Adjacent to Red Lobster

(Old Country Road entrance)

lldent.com



*Featuring authentic home-style
Southern Cuisine...*

Take out Menu
Lunch and Dinner

Phone: (516) 742-0940

For Reservations call
(516) 742-0940
or visit lldent.com

Appetizers

Crispy Fried Chicken Livers

Deep-fried chicken livers served on Texas toast with baked onion butter 5.75

Fruit and Cheese Platter

Cheddar, pepper jack, garlic herb cheese and seasonal fruits 4.95

Spicy Chicken Wings

Buffalo-style chicken wings and celery sticks served with ranch or bleu cheese dressing 7.00

Fried Green Tomatoes

Cornmeal encrusted green tomatoes served with horseradish dressing 5.75

Soups

Toby's Georgia Hash

Spicy ground pork and beef with stewed tomatoes, served with rice Cup 2.95 Bowl 4.95

LL Spicy Chicken

Diced chicken with okra, onions and peppers Cup 2.95 Bowl 4.95

LL Homemade Vegetable Soup

(Chicken Broth) Cup 1.95 Bowl 3.95

All soups are made fresh with stock.

Garden Fresh

BBQ Salmon Salad

Pan seared salmon medallions laced with house BBQ sauce over mixed field greens with tomatoes, red onions and cucumbers in a mustard herb vinaigrette 12.95

Southern Fried Chicken Salad

Fried chicken nuggets served over field greens tossed in honey mustard dressing, red onions, tomatoes, cucumbers and cornbread croutons 11.75

Grilled Vegetable Salad

Grilled squash, eggplant, tomatoes, mushrooms, onions and pepper jack cheese tossed over field greens and red beans . . 10.95

Sides

Collard Greens with Smoked Turkey 3.75

Candied Yams 3.50

Baked Macaroni and Cheese 4.00

Cole Slaw 3.00

Potato Salad 3.50

Bowl of Grits 3.50

House Salad 3.95

Hoppin' John (black eye peas and rice) 3.50

Sliced Tomatoes 2.50

Baked Sweet Potatoes 2.50

Cornbread (each)75

Lunch, Entrees

Southern Fried Chicken Cutlet Sandwich

Crispy fried chicken cutlet served on a seeded bun with lettuce and tomatoes with your choice of two sides: cole slaw, potato salad, collard greens or green beans 12.95

BBQ Brisket of Beef Sandwich

Slow smoked brisket of beef served on a seeded bun with your choice of two sides: cole slaw, potato salad, collard greens or green beans 12.95

Southern Fried Catfish Sandwich

Deep-fried cornmeal crusted catfish served on a seeded bun with hushpuppies, and your choice of two sides: cole slaw, potato salad, collard greens or green beans 12.95

Pulled Pork Sandwich

Fresh ham slow roasted and marinated in sweet tangy BBQ sauce served on a seeded bun with sweet potato fries and your choice of collard greens or green beans 11.95

Stewed Tilapia

Sautéed and stewed in a pepper, onion, and tomato sauce, served over rice with your choice of collard greens or green beans 16.95

BBQ Chicken

Grilled BBQ chicken breast served on a seeded bun with cole slaw and potato salad 12.95

BBQ Spare Ribs

Slow roasted BBQ spare ribs served with potato salad and your choice of collard greens or green beans Full Rack 29.95 Half Rack 16.95

Pan Seared Salmon

Pan seared salmon medallions served with kielbasa sausage, spinach, onions and peppers served over the best grits this side of the Mason Dixon Line 16.95

Turkey Meatloaf

Lean ground turkey served with sage gravy, baked sweet potato and tossed salad 11.95

Angus Burger

Grilled Angus burger served with mayo mustard, grilled onions, tomatoes, lettuce, pickle relish, your choice of American or pepper jack cheese on a toasted bun served with french fries or tossed salad 8.50

Items displaying a ♥ are a healthier choice.

Dinner, Entrees

Southern Fried Chicken

Crispy fried chicken quarter served with macaroni and cheese and your choice of collard greens or green beans 14.95

BBQ Brisket of Beef

Slow roasted, dry rubbed brisket of beef smothered in house BBQ sauce with potato salad and your choice of collard greens or green beans 13.95

Southern Fried Catfish

Deep-fried cornmeal crusted catfish served with hushpuppies, cole slaw and your choice of collard greens or green beans 15.95

Dinner, Entrees (continued)

Stewed Tilapia

Sautéed and stewed in a pepper, onion, and tomato sauce, served over rice with your choice of collard greens or green beans 16.95

BBQ Chicken

Grilled BBQ chicken breast served on a seeded bun with cole slaw and potato salad 12.95

Pulled Pork

Fresh ham slow roasted smothered in a sweet BBQ sauce served with yams and your choice of collard greens or green beans 14.95

Turkey Meatloaf

Lean ground turkey with sage gravy, mashed potatoes and your choice of collard greens or green beans 12.95

Mixed Grill

Cajun sausages, BBQ chicken and flat iron steak with your choice of two sides: mac & cheese, mashed potatoes, collard greens or green beans 29.95

BBQ Spare Ribs

Slow roasted BBQ spare ribs served with potato salad and your choice of collard greens or green beans Full Rack 29.95 Half Rack 16.95

Angus Burger

Grilled Angus burger fully loaded served with mayo mustard, grilled onions, tomatoes, lettuce, pickle relish, your choice of American or pepper jack cheese on a toasted bun served with french fries 8.50

Pan Seared Salmon

Pan seared salmon with kielbasa sausage, spinach, onions and peppers served over the best grits this side of the Mason Dixon Line 19.95

Items displaying a ♥ are a healthier choice.

Desserts

Banana Pudding 5.00

Crunch Pound Cake 3.25

Sweet Potato Pie 4.50

Peach Cobbler 4.75

Sugarless Cheese Cake 5.75

Featured Cakes 5.75

Ice Cream

Vanilla or Chocolate 3.00

Cold Beverages

Sweet Tea 2.00

Cinnamon Mint Tea 2.00

Fountain Soda 2.00

Bottled Soda (each) 2.00

Bottled water (each) 1.50

Don't miss our all you can eat Sunday Brunch,
11 a.m. - 5 p.m.
\$17.50 per person, Children under 5 eat free