



# Lakeside Restaurant

## APPETIZERS

### **FRIED CALAMARI \$11.95**

\* Juicy, tender calamari, coated in a golden, crispy batter, served with a refreshing lemon aioli.

### **TRUFFLE FRIES \$8.95**

Golden crisp, tossed in grated parmesan cheese, parsley, and white truffle oil.

### **CRAB CAKES \$14.95**

Sweet lump crab, served with creamy remoulade sauce.

### **ESCARGOT \$12.95**

Succulent snails, cooked in a rich garlic butter sauce, served with crusty garlic bread.

### **FRESH MUSSELS \$15.95**

Sautéed in a rich and flavorful white wine cream sauce, served with garlic bread. ✦

### **PAN SEARED SCALLOPS \$13.95**

Served over a creamy bed of polenta topped with lobster sauce and diced tomatoes. ✦

### **FRENCH ONION SOUP \$9.95**

Caramelized onions in a savory beef broth and sweet vermouth reduction topped with gratin provolone cheese.

## SALADS

### **CAESAR SALAD \$10.95**

Crispy Romaine lettuce, tossed with parmesan cheese and Caesar dressing, finished with seasoned croutons. Add grilled chicken \$4. ✦

### **WEDGE SALAD \$12.95**

\* Baby iceberg salad dressed with blue cheese, garnished with red onions, tomatoes, and crispy pork belly croutons. ✦

### **HOUSE SALAD \$10.95**

Refreshing salad, made with spring mix, cucumbers, tomatoes, and red onions, tossed in your choice of dressing. ✦

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ✦



## THE MAINS

### \* THE BEEF \$34.95

*Juicy grilled 8 oz filet mignon steak, served with a rich red wine demi-glaze, creamy mashed potatoes, and charred broccolini. Add \$3 for truffle butter. Pairs well with Napa Cellars Cabernet Sauvignon, Napa, California, 2020*

### \* THE LAMB \$32.95

*Grilled rack of lamb with mint chimichurri sauce, creamy mashed potatoes and charred broccolini. Pairs well with Napa Cellars Cabernet Sauvignon, Napa, California, 2020*

### \* THE SALMON \$21.95

*Pan seared salmon served over a bed of black rice, topped with a zesty orange mostarda. Pairs well with Fournier Pinot Noir, France, 2019*

### \* THE CHICKEN \$18.95

*9oz roasted airline chicken, herb roasted potatoes, charred broccolini, topped with our homemade marsala sauce. Pairs well with Fournier Pinot Noir, France, 2019*

### \* THE PORK \$23.95

*12oz grilled bone-in pork chop topped with herb honey glaze, served over a bed of organic Italian pearl farro. Pairs well with Antinori Santa Cristina Chianti, Italy, 2020*

### \* THE PASTA \$15.95

*Rigatone pasta with our three-hour simmered Bolognese sauce. Pairs well with Barone Fini Pinot Grigio, Italy, 2022*

## TAPAS

### CRISPY PORK BELLY \$10.95

*Served over a bed of cannellini bean cassoulet.*

### ROASTED RED PEPPERS HUMMUS \$8.95

*Chickpea and roasted red pepper spread, drizzled olive oil, served with warm pita bread.*

### \* TUNA TARTAR \$12.95

*Sushi-grade marinated tuna paired with creamy avocado and fresh mango, drizzled with sweet soy sauce and cilantro-infused oil.*

### KOREAN MEATBALLS \$8.95

*Savory roasted ground beef tossed in a sweet and spicy Asian glaze.*

### CHICKEN & VEGETABLE POTSTICKERS \$10.95

*Pan fried or deep fried served with ponzu dipping sauce.*

### HAM CROQUETTES \$8.95

*Homemade golden crisp served with garlic aioli.*

### AVOCADO TOAST \$9.95

*Creamy avocado spread, topped with juicy marinated heirloom tomatoes, drizzled with sweet balsamic glaze.*

### \* CHARCUTERIE BOARD \$9.95

*Chef's Choice of cheese and cured meats.*

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