

Lakeside

RESTAURANT

CYPRESS COVE NUDIST RESORT

Starters

Calamari \$12.95

Golden crispy served with spicy marinara.

Crab Cakes \$14.95

Sweet lump crab, served with creamy remoulade sauce.

Truffle Fries \$8.95

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

Scallops \$14.95

Pan seared golden atop a velvety, herbed and spiced sweet potato puree.

Truffle Mac & Cheese \$9.95

A twist on a classic featuring rich & creamy cheese, infused with aromatic truffle flavor, crowned with a crisp breadcrumb.

Shrimp Cocktail \$12.95

Served on a bed of spring mix with our signature cocktail sauce - a zesty blend of tangy tomatoes, horseradish, and a hint of lemon.

Soup Du Jour \$9.95

A flavorful soup made with fresh ingredients.

Spinach Artichoke Dip \$9.95

Fresh spinach and artichokes in a creamy garlic and cheese dip served with crostinis.

Salads

Stacked Cobb \$12.95

Layered version of a classical Cobb salad with lettuce, tomatoes, bacon, egg, chicken, mozzarella cheese, avocado with dressing of choice.

Caesar Salad \$11.95

Crispy Romaine lettuce, with parmesan cheese and Caesar dressing, finished with seasoned croutons. Add grilled chicken for \$4. Add 3 colossal shrimp \$5.

House Salad \$11.95

Refreshing salad, made with spring mix, cucumbers, tomatoes, red onions, and your choice of dressing. Add grilled chicken for \$4. Add 3 colossal shrimp for \$5.

The Mains

*Served with your choice of side:
Moro Rice, Seasonal Vegetables, Mixed Vegetables,
Side Salad, Mashed Potatoes, French Fries*

Filet Mignon \$38.95

Tender 8oz filet grilled and served with a port wine mushroom sauce.

Rack of Lamb \$33.95

Grass-fed and grilled with mint chimichurri sauce.

King Snapper \$26.95

Wild-caught and pan-seared, topped with a nutty-smoky Romesco sauce.

Chicken Parmesan \$21.95

Crispy golden served with spaghetti and marinara sauce.

Pork Medallions \$24.95

Served with a creamy mustard dill sauce.

Mushroom Ravioli \$21.95

Roasted cremini and portobello mushrooms blended with garlic, mozzarella, and parmesan cheeses.

Tapas

Brussel Sprouts \$9.95

Sauteed with bacon, topped with candied pecans, and drizzled with our homemade balsamic glaze.

Tuna Poke \$14.95

Sweet sesame marinated tuna accompanied with rice, cucumber, avocado, sweet pickled onions, and mango salsa, seaweed salad, a citrus ponzu sauce, and sesame seeds.

Italian Meatballs \$9.95

Homemade roasted ground beef served with marinara sauce and grated parmesan cheese.

Chicken & Vegetable Potstickers \$10.95

Pan-fried or deep-fried served with lime ponzu dipping sauce.



Dessert

Chocolate Cake Trilogy **\$12.95**

Rich chocolate cake layered with dark chocolate, milk chocolate & white chocolate mousse, finished with dark chocolate curls.

Key Lime Pie **\$12.95**

Tangy lime mousse, layered with white cake and sweetened cream cheese filling.

Chocolate Lava Cake **\$10.95**

Served warm with a chocolate sauce filling.

Crème Brûlée **\$11.95**

Luscious vanilla custard with a golden caramelized top.

Wine List

Erath Pinot Noir Resplendent, Oregon - \$14 / \$52

A sophisticated and crowd-pleasing red wine, Erath Resplendent Pinot Noir captures the essence of Oregon's terroir with sumptuous dark berry flavors, balanced spicy wood notes, and a delicate layer of inviting oak flavors.

Liquid Light Pinot Grigio, Washington - \$9 / \$32

The Liquid Light Pinot Grigio projects a vibrant spectrum of orchard fruit, floral, and citrus fruit flavors with a flash of acidity typical of Washington State's cool climate.

Eroica Riesling, Washington - \$11 / \$40

Eroica Riesling enchants with vibrant stone fruit and citrus notes, harmoniously balanced by crisp acidity and a whisper of minerality.

Napa Cellars Cabernet Sauvignon, California - \$21 / \$76

Dry red wine with aromas of black currant, violets, plum and black cherry flavors.

14 Hands, Sweet Red Decadent Red Blend, Washington - \$12 / \$48

Decadent with flavors of black cherry and ripe berry that sit atop a plush mouthfeel.

Josh Cellars Chardonnay Craftsman's Collection California - \$8 / \$32

The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil and creme brulee. The wine shows great, soft texture and finishes long.

Bon Appétit!