Welcome to

Lakeside Restaurant

APPETIZERS

GUACAMOLE AND CHIPS \$9.95

Served with white tortilla chips.

COCONUT SHRIMP \$10.95

Six succulent, golden brown shrimp served with sweet Thai chili sauce. Pairs well with Don Q Piña Colada.

LOBSTER & CRAB CEVICHE \$11.95

Lobster and crab marinated overnight in lime juice, vinegar, and oil with red onions and bell peppers. *Pairs well with Dashwood Sauvignon Blanc*.

CHEESESTEAK EGG ROLLS \$9.95

Steak, onions, peppers, and provolone cheese wrapped and fried to crispy perfection, served with white cheese sauce. Three rolls.

SOUPS & SALADS

FRENCH ONION SOUP \$7.95

Caramelized onions in a steamy beef stock.

SOUP OF THE DAY

Ask your server about our soup of the day. Cup - \$4.95 • Bowl - \$5.95

CAESAR SALAD \$7.95

Crispy romaine lettuce tossed in homemade Caesar dressing, topped with shaved Parmesan cheese and croutons. Add Steak or Salmon - \$7 • Chicken - \$5

HOUSE SALAD \$4.95

Fresh mixed greens, tomatoes, cucumbers, and red onions served with our very own Cypress House dressing. Add Steak or Salmon - \$7 • Chicken - \$5

SIGNATURE ENTREES

SWEET & SPICY STIR FRY \$14.95

Sautéed baby corn, carrots, broccoli, yellow squash, and zucchini; served with one side. Add chicken - \$5 • Shrimp - \$7

PENNE PASTA ALFREDO \$14.95

Tossed in homemade Alfredo sauce; served with one side. *Pairs well with San Angelo Pinot Grigio*. Add chicken - \$5 • Shrimp - \$7

BONE IN CENTER PORK CHOP \$16.95

Juicy 8-oz. center cut grilled bone-in-pork chop; served with two sides. Pairs well with Trivento Malbec.

FROM THE FARM

Served with two sides of your choosing.

NEW YORK STEAK \$27.95

12-oz. chargrilled NY strip steak, well marbled and grilled to perfection. Pairs well with Rickshaw Cabernet.

RIB EYE STEAK \$22.95

12-oz. fresh and hand-trimmed steak. Pairs well with Tribute Cabernet.

FILET MIGNON \$24.95

Tender center cut, seasoned and cooked to perfection. Pairs well with J Lohr Pure Paso.

CHOPPED STEAK \$12.95

Served with our home-style gravy. Pairs well with J Lohr Cabernet.

BBQ RIBS

Slow-roasted, tender, and basted in our signature BBQ sauce. Half - \$17.95 • Full - \$27.95

AIRLINE CHICKEN \$16.95

Seasoned, tender, grilled chicken breast. Pairs well with Hahn SLH Chardonnay.

FROM THE SEA

Served with two sides of your choosing.

FRESH GRILLED CHILEAN SALMON \$19.95

Topped with mango salsa. Pairs well with J Lohr Chardonnay.

CATCH OF THE DAY

Ask your server about today's fresh catch. **\$ Market Price \$**

SALMON CAKES \$14.95

Pan-seared, served with our very own Texas petal sauce. Pairs well with 1911 Tropical Cider.

FISH & CHIPS \$16.95

Cornmeal-breaded fillets served with tartar sauce, fries, and choice of one side. Pairs well with Unibroue Blanche de Chambly.



Served with one side of your choosing.

EGGPLANT PARMESAN \$17.95

Fried eggplant with a blend of Parmesan and mozzarella cheeses and marinara sauce over a bed of linguine. Pairs well with Piccini Chianti.

GARDEN PASTA WITH TOFU \$15.95

Cherry tomatoes, zucchini, yellow squash, broccoli, mushrooms, and tofu tossed in Pomodoro sauce.

VEGETABLE STIR FRY \$14.95

Stir-fried medley of vegetables in a sweet & spicy sauce. Pairs well with Pacific Rim Riesling.



STEAK FRIES * COLE SLAW * BROCCOLI * SEASONAL VEGETABLES (SWEET POTATOES OR ONION RINGS ADD \$1.95)

HOW IT'S DONE

120° RARE very red, cool center 130° MED-RARE warm, red center

140º MEDIUM pink center

150° MEDIUM WELL warm brown pink center 160° WELL cooked throughout,

