

LakeHouse Restaurant & Bar

—■ APPETIZERS / SMALL PLATES ■—

Bang Bang Shrimp

Tender, crispy shrimp tossed in a creamy, spicy Bang Bang sauce 12

LOW CARB **Chicken Satay**

Skewered chicken served with Thai peanut sauce 11

NEW **Kimchi Chicken Wings**

Spicy crisp wings on Kimchi with bleusabi sauce 12

v Cheese Flight

A selection of world class cheeses and accouterments -ask your server about our weekly options 12

v Chips & Queso

Warm Queso & fresh tortilla chips 9

NEW **Broiled Lobster Cheese Dip**

Hot, creamy Asiago cheese blend with lobster served with mini Naan bread 13

NEW **Conchos**

Savory pulled pork, goat & pepper jack cheeses baked on wonton chips garnished with house made pepper jelly, wasabi & peanut sauce 12

v Fried Burrata

Creamy Burrata cheese in a crisp Parmesan & bread crumb crust served on rustic marinara with grilled garlic bread 13

Daily Soups

Cup 4 Bowl 6

VEGAN **Edamame**

½ lb poached & seasoned with kosher salt & lime juice 8

Calamari

Lightly breaded with cherry peppers & fried to perfection served with marinara 11

Crab Cakes

Two jumbo lump blue crab cakes with smoked onion remoulade, garnished with fried capers 12

NEW **Grilled Antipasto**

Grilled marinated vegetables served with olives and cured meats 14

—■ FRESH GREENS ■—

ADD ON: Shrimp 7, *Steak 7, Grilled Chicken 5, *Salmon 8, *Ahi Tuna 8, Crab Cake 6, Two Scallops 8

VEGAN **Thai Salad**

Cabbage, mixed greens, carrots, peas, bean sprouts, bell peppers and cashews tossed in a peanut miso dressing topped with crispy chow mein noodles 12

GF **Chopped Salad**

Chopped romaine, bacon, egg, tomatoes, red onion, bleu cheese crumbles 11

v GF LakeHouse Salad

Mixed greens, tomatoes, red onions, spiced pecans, dried cranberries and feta cheese 11

v NEW Caprese Salad

Vine ripened heirloom tomatoes, fresh mozzarella Bocconcini & basil tossed in balsamic vinaigrette served over mixed greens with crisp garlic flatbread 12

Dressing Choices: Balsamic Vinaigrette, Ranch, Italian, French, Bleu Cheese, Champagne Vinaigrette, Fat Free Raspberry, Caesar, 1000 Island, Honey Mustard, Thai Peanut

v Amy's Kale Salad

Chopped kale, carrots, red cabbage, red onions, spiced pecans, dried cranberries, fresh apple slices and feta cheese with balsamic dressing 12

Caesar Salad

Chopped romaine, Parmesan cheese and croutons tossed in Caesar dressing 10

Soup & Half Salad

Choice of one of our house made soups and salad of your choice 11

—■ SANDWICHES ■—

VEGAN GF **Lettuce Wraps**

Stir-fried vegetables, "cauliflower rice", peanuts and Thai dipping sauce. Served with fresh fruit 12

Pecan Chicken Sandwich

Crisp chicken on a pretzel bun with raspberry mayo, spinach, red onion and Havarti cheese. Served with house made potato chips. (Also available grilled) 13

Perch Sandwich

Fried perch fillets on a brioche bun served with lettuce, tomato, onion, pickles and tartar sauce. Served with a rich bacon cheddar potato salad 12

Pastrami Reuben

Thin sliced pastrami stacked high on a dark rye baguette with 1000 island dressing, sauerkraut and Swiss cheese. Served with pickle fries 14

NEW **Lobster Grilled Cheese**

Light and fresh lobster salad on grilled bread with Havarti cheese and tomato. Served with house made potato chips 13

Philly Steak & Cheese

Shaved prime rib with bell peppers, onions topped with a smoked Gouda cheese sauce and au jus. Served with french fries 13

Bang Bang or Mahi Mahi Tacos

Three crisp, spicy Bang Bang shrimp OR grilled Mahi Mahi in flour tortillas on crisp lettuce with guacamole, pico de gallo and queso fresco. Served with fresh fruit 14

● **Build Your Own Cheeseburger**

8 oz beef patty with cheddar cheese, lettuce, tomato, onion and pickles. Served with french fries 12
Add ons: bacon, fried egg, caramelized onions, mushrooms, olives, fried pickles, guacamole, Bang Bang sauce, Queso, pulled pork (\$1 each)

v Spicy Cauliflower Wrap

Crisp, spicy cauliflower with Aleppo pepper wrapped in a flour tortilla with lettuce, tomato, cheddar jack cheese and Bermuda onion tossed in a creamy avocado ranch dressing. Served with fresh fruit 13

Substitute your burger with the all new "Beyond Burger" Vegetarian experience \$2

Gluten free bun available \$2

— ■ ■ ENTRÉES ■ ■ —

Raspberry Chicken

Crispy pecan breaded all natural chicken breast and fresh raspberry sauce served with brown rice pilaf and seasonal vegetable 21

^{NEW} Jerk Pork Ribeye

Caribbean seasoned tender pork served over fried plantains garnished with a refreshing mango jicama salsa 21

Parmesan Whitefish

Flaky whitefish pan seared with a Parmesan crust, drizzled with a basil pesto aioli served with brown rice pilaf and seasonal vegetable 21

^{GF} ● 12oz New York Strip

Grilled New York strip covered with sautéed onions and mushrooms served with garlic mashed potatoes and seasonal vegetable 28

● 14oz Black & Bleu Ribeye

Blackened ribeye topped with a bleu cheese cream sauce served with garlic mashed potatoes and seasonal vegetable 27

● Macadamia Nut Encrusted Salmon

Macadamia nut encrusted salmon with a pomegranate reduction served with brown rice pilaf and seasonal vegetable. Grilled upon request 25

^{GF} Chilean Sea Bass

Sweet and spicy Gochujang glazed sea bass served over steamed rice and stir-fried vegetables 35

^{GF} Ahi Tuna

Sesame seared Ahi tuna with a ginger and soy glaze topped with grilled pineapple salsa served on a bed of teriyaki steamed rice with seasonal vegetable 25

Lake Perch

Lightly breaded and fried served with house made tartar sauce and a rich bacon & cheddar potato salad 26

Lobster & Shrimp Risotto

Creamy Parmesan risotto with artichokes, spinach and roasted tomatoes topped with a baked lobster tail and sautéed shrimp in a light seafood broth 26

^{GF} Shrimp Jambalaya

Spicy shrimp, chicken, Andouille sausage, onions, peppers, celery and rice 22

Cavatappi Chicken Pasta

Grilled chicken, sun-dried tomatoes, artichokes and spinach in a light pesto cream sauce (without chicken 17) 19

Ultimate Mac & Cheese

Cavatappi pasta tossed with caramelized onions, spinach and bacon in a smoked Gouda, white cheddar cheese sauce served with grilled garlic bread (add grilled chicken 20) 16

^{GF} ● Surf & Turf

Tender 5oz Certified Black Angus Filet Mignon with a 5oz baked lobster tail served with drawn butter, garlic mashed potatoes and seasonal vegetable 42

^V ^{NEW} Harvest Pasta

Sautéed mushrooms & asparagus tossed in a light brown butter & Parmesan sauce with ricotta and mushroom stuffed ravioli garnished with black truffle 21

^{GF} ^{NEW} Seared Scallops

Seared scallops served over a summer kohlrabi & radish slaw drizzled with a sweet and spicy Korean chili pepper sauce 28

All entrées served with soup or LakeHouse salad (+2 alternate salad)

— ■ ■ SIDES ■ ■ —

Fresh Fruit

5

Garlic Mashed Potatoes

4

House Made Potato Chips

5

Bacon Cheddar Potato Salad

4

French Fries

4

Steamed Rice with Teriyaki & Scallions

4

Seasonal Vegetables

4

Pickle Fries

5

Parmesan Artichoke Risotto

7

Brown & Wild Rice Pilaf

4

Grilled Garlic Bread

4

18% gratuities may be added for parties of 8 or more

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Email us at eventsbythelake@gmail.com to book your wedding or special event on our lake view property