

Menu

COLD STARTERS

BURRATA 21

Imported prosciutto, fresh basil, balsamic glaze, sliced tomato, crostini.

BLUE POINT OYSTERS(6) 20

Cocktail sauce

SHRIMP COCKTAIL (4) 23

BLACK PEPPER CRUSTED TUNA 23

Avocado, red onion, cherry tomato, spicy pepper, and baby arugula, EVOO, 10y balsamic vinegar

MOZZARELLA CAPRI 22

Fresh tomato, roasted peppers, balsamic reductions, olive oil, fresh basil

BEEF CARPACCIO 21

Thinly sliced filet mignon, arugula, capers, truffle oil, red onion, shaved parmesan

HOT STARTERS

TIGER SHRIMP 23

Grilled corn tortilla, south african shrimp, whole grain dijon cream sauce, cherry peppers, cherry tomatoes, fresh basil

RICE BALLS 17

Creamy parmesan sauce with crispy bacon bits

CRABCAKE 22

Caramelized brandy apple, creme fraiche

FRIED CALAMARI 21

Served with chipotle aioli and marinara dipping sauce

MUSSELS BIANCO 23

Garlic white wine sauce with fresh herbs and garlic crouton

CHICKEN DUMPLINGS (5) 19

Sweet soy and pickled ginger sauce

SPINACH & ARTICHOKE DIP 19

Served with toasted pita bread

MEATBALLS (4) 20

Over creamy polenta, shaved feta cheese, chive oil

SALADS

CLASSIC CAESAR 19

Parmesan, garlic croutons

LAKEHOUSE SALAD 21

Artisan lettuce, tomato, avocado, onions, balsamic dressing

ARUGULA & BEET 20

Baby arugula, beets, goat cheese, shaved almonds, quinoa, lemon ginger dressing

GREEK SALAD 20

Romaine lettuce, cucumber, tomato, kalamata olives, feta, pepperocini, EVOO

Salad Add Ons: AVOCADO 6 | CHICKEN 8 | SHRIMP 12 | SALMON 14 | STEAK 16

KIDS MENU

14

CHICKEN FINGERS

w/ fries

GRILLED CHEESE

w/ fries

PENNE W/ SAUCE

Marinara, vodka sauce, butter

MAC & CHEESE

Lake House Restaurant

Menu

PASTA

LINGUINI WHITE CLAM 31
Little neck clams, garlic, white wine

BRAISED SHORT RIB PARPADELLE 38
Mushrooms, with a light cream sauce

LOBSTER RAVIOLI 28
saffron cream sauce with sundried tomatoes

SEAFOOD LINGUINI 38
Shrimp, mussels, calamari, clams, basil, fra diavolo sauce

PENNE ROMANA 29
Braised chicken, cherry tomatoes, EVOO, garlic, shallots

BY THE LAND

BRICK CHICKEN 32
Creamy mashed potatoes with wild mushrooms, au jus sauce

TUSCANY CHICKEN 31
Sauteed Chicken, creamy parmesan sauce, basil, sun dried tomatoes, over spinach

GRILLED MARINATED CHICKEN BREAST 30
Winter medley vegetables and fingerling potatoes - with a lemon thyme evoo sauce, DF & GF

RACK OF LAMB 48
Oven roasted, mint jelly demi glaze , yukon gold potatoes

NY SIRLOIN STEAK 44
Roasted potatoes, baby spinach,

PAN ROASTED RIB-EYE 46
Port wine reduction, roasted potatoes, asparagus

SURF & TURF 65
Pan seared sirloin and lobster tail

BY THE SEA

PAELLA 39
Mussels, chicken, shrimp, chorizo, clams, saffron rice

BRANZINO 38
Pan seared filet, Tuscany tomato sauce, capers, grilled asparagus

SCALLOPS 41
Creamy mashed potatoes, shiitake mushrooms, black truffle, light cream sauce

SHRIMP RISOTTO 38
Sundried tomatoes, cherry tomatoes, roasted shrimp

RED SNAPPER 40
Crab meat, fresh corn light cream sauce

SALMON 36
Roasted beets, pomegranate, baby arugula, micro greens, crushed black pepper

SIDE DISHES

13

GRILLED ASPARAGUS | STEAMED BROCCOLI | MASHED POTATOES | SAUTEED SPINACH
FRENCH FRIES | POLENTA