



lakeview

DINNER MENU

LIGHT FARE

- SEMOLINA DUSTED CALAMARI** \$16
Castelvetro Olives, Banana Peppers, Red Peppers, Red Onions and Spicy Calabria Chili Aioli
- GRILLED FLATBREAD** **V** \$14
Grilled Flatbread Goat Cheese, Asparagus Pistachio, Lemon Zest, Olive Oil
- SAGANAKI** **V** \$16
Flambeed Halloumi, Ouzo, Crostini, Blistered Tomatoes, Charred Red Onions
- GAMBRETTO FRITTI** \$17
Panko Breaded Shrimp Served with Grilled Artichoke-Olive Salad and Roasted Pepper Vinaigrette
- PORTUGUESE MUSSELS** \$16
Steamed in Flavorful Tomato Broth, Fresh Herbs, Served with Grilled Bread
- AUTHENTIC FALAFEL** **V** \$13
Served with Dill Yogurt, Spicy Tahini, Cucumber, Tomatoes, Cilantro
- MAMA'S MEATBALLS** \$16
Served in Our House Pomodoro Sauce, Fresh Mozzarella, and Basil

SALADS

- MARINATED BULGARIAN FETA SALAD** **GF** \$15
Olive Oil, Chili Threads, Roasted Peppers, Castrovetro Olives, Fresh Arugula
- FRENCH BISTRO SALAD** \$13
French Bistro Salad, Frissee, Crispy Pancetta, Garlic Crostini, Soft Poached Egg, Sherry Vinaigrette
- BURRATA CAPRESE SALAD** **GF** \$14
Burrata Caprese Salad, Mixed Greens, Marinated Heirloom Tomatoes, Basil Oil, White Balsamic Vinaigrette, Balsamic Drizzle
- HOUSE SALAD** **GF** \$10
Mixed Greens, Tomatoes, Cucumber, Carrots, Red Onion
- STRAWBERRY BALSAMIC SALAD** \$14
Strawberry Balsamic Salad, Fresh Arugula, Toasted Almonds, Red Onion, Balsamic Vinaigrette

DRESSINGS

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| Balsamic Vinaigrette | Lemon Garlic | Blue Cheese |
| Sherry Vinaigrette | Red Pepper Vinaigrette | Ranch |
| Orange Honey Basil | White Balsamic Vinaigrette | |

MAINS

ENTREES

- GRILLED MARINATED LAMB CHOPS** \$38
Grilled Marinated Lamb Chops, Served with Eggplant Caponata, Roasted Sunchokes, Tomatoes Coulis, Onion Parmesan Bechamel
- PAN ROASTED MEDITERRANEAN SEA BASS** **GF** \$38
Pan Roasted Mediterranean Sea Bass with Lemon, Fresh Oregano, Fried Capers, Saffron Risotto, Asparagus
- PORKETTA SEASONED PORK CHOP** **GF** \$30
Porketta Seasoned 12oz Pork Chop, Served with Tuscan Cannelini Beans, Asparagus, Finish with Citrus Herb Butter
- GRILLED SWORDFISH** **GF** \$33
Grilled Swordfish Served with Citrus Mint Fennel Salad, Sun-Dried Tomato Relish, and Red Quinoa
- MOROCCAN APRICOT CHICKEN** **GF** \$29
Moroccan Apricot Chicken, Seasoned with Turmeric, Cinnamon, and Ginger, Served with Ginger Scallion Basmati Rice, Roasted Romanesco
- PAN SEARED RED SNAPPER** **GF** \$34
Pan Seared Red Snapper, Served with Saffron Cauliflower Puree, Sauce Romesco, Broccolini
- PAN FRIED VEAL MILANESE** \$34
Pan Fried Veal Milanese, Served with Thyme Roasted Baby Potatoes, Lemon Caper Aioli, Lemon Garlic Dressed Arugula
- ROASTED PORTOBELLO** **VE GF** \$25
Marinated Roasted Portobello Mushroom, Served with Quinoa Tabbouleh, Red Pepper Coulis, Roasted Sunchokes, and Broccolini
- EGGPLANT PARMESAN** **V** \$23
Eggplant Parmesan Served Within Fresh Mozzarella, Pomodoro Sauce, and Garlic Herb Roasted Spaghetti Squash

PASTAS

- SPAGHETTI CLASSICO** **V** \$18
Pomodoro Sauce, Shaved Parmesan, Fried Basil
- PENNE ALA VODKA** **V** \$18
Classic Vodka Sauce, Fresh Basil and Parsley, Shaved Parmesan
- FIVE CHEESE TORTELLINI** \$23
Served in a Prosciutto Dashi Broth, Spring Peas, Parmesan Furikake Crisp
- CAMPANELLE PUTTENAESCA** \$26
Sautéed Shrimp, Fresh Tomatoes, Garlic, Olives, White Wine, Fresh Herbs
- CAVATELLI LEMON ZEST** **V** \$23
Cavatelli Lemon Zest, Asparagus, Peas, Fresh Herbs, Buffalo Ricotta

DF Dairy Free **GF** Gluten Free **V** Vegetarian **VE** Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.