lakeview

DINNER MENU

SALADS

HOUSE SALAD GF VE — 12
Baby Greens, Cucumber, Tomato, Carrot, Shaved Red Onion & Radish

TRADITIONAL CAESAR SALAD — 14
Parmesan Crisps, Crisp Romaine Hearts, House Made Croutons & Caesar Dressing

HARVEST SALAD GF VE — 16
Baby Kale, Dried Cranberries, Sliced Apple, Spiced Butternut Squash, Toasted Pepitas & Champagne Vinaigrette

PROSCIUTTO, MELON & BURRATA SALAD GF — 18
Melon, Burrata, Baby Arugula & Balsamic

FLORINA SALAD — 17
Cucumber, Mint, Honey Whipped Feta, Tomatoes, Greek Olives, Oregano & Grilled Pita Triangles

DRESSINGS

Balsamic Vinaigrette
Champagne Vinaigrette
White Balsamic
Lemon Dijon
Ranch
Blue Cheese
Oil & Vinegar

LIGHT FARE

BUTTERNUT SQUASH SOUP V — 8
Granny Smith Apples & Local Maple Syrup

POTATO BRAVAS GF — 15
Pan Fried Hand-Cut Potato Bravas, Red Salsa, Scallions & Garlic Aioli

CALAMARI — 17
Semolina Dusted, Banana Peppers, Baby Spinach & Garlic Aioli

ARTISANAL CHEESE & MEATS — 28
Grana Padano, Manchego, Aged Cheddar, Dry Chorizo Sausage, Serrano Ham, Prosciutto, Crackers & Grissini

FRIED CRISPY DELICATA SQUASH V — 15
Lemon Garlic Aioli, Shaved Pecorino & Calabrain Chili Oil

CRISPY SPANISH HAM CROQUETTE — 16
Manchego Cheese, Serrano & Romesco Sauce

GRILLED LAMB LOLLIPOPS — 22
Red Onion, Red Pepper, Tabbouleh Salad & Mint Yogurt Tzatziki

MAINS

ENTREES

PAN SEARED SCALLOPS GF — 33
Acorn Squash Risotto, Asparagus & Brown Butter

CEDAR PLANK ROASTED SALMON GF — 32
Butternut Puree, Broccolini & Chili-Mustard Glaze

PAN ROASTED HALIBUT GF — 38
Ragu of Cannelini Beans, Tomatoes, Garlic, Onions, Rosemary, Lemon & Marjoram & Wilted Seasonal Greens

SPICED RUBBED DUCK — 38
Roasted Delicata Squash Risotto, Haricot Verts, Braised Fennel & Orange Cranberry Glaze

HERB ROASTED ORGANIC CHICKEN BREAST GF — 25
Cauliflower & Potato Puree, Roasted Celery Root, Green Beans, Carrot, Parsnip & Thyme Chicken Jus

BONE IN RIBEYE GF — 59
Peppercorn Gorgonzola Butter, Caramelized Onions, Asparagus, & Garlic Roasted Fingerling Potatoes & Roasted Tomatoes

NY STRIP STEAK GF — 42
Garlic Roasted Fingerling Potatoes, Haricots Verts & Chimichurri Sauce

PASTAS

PUMPKIN TORTELLONI V — 25
Roasted Root Vegetables, Sage, Toasted Pecans, Spinach & Bourbon Cream Sauce

CAVATELLI — 23
Spicy Pomodoro Sauce, Red & Yellow Roasted Peppers, Sweet Italian Sausage, Broccoli Rabe & Red Pepper Flakes

ORECCHIETTE — 25
Shrimp, Asparagus, Sun-Dried Tomatoes, Tuscan Bread Crumbs & Lemon Butter

RIGATONI — 24
Sunday Gravy, Garlic, Fresh Basil, Beef, Veal, Pork, Tomatoes, Red Wine & Cream

VEGETARIAN

GRILLED EGGPLANT & ZUCCHINI ROLLITINI VE GF — 21
Ricotta, Herbs, Sundried Tomato & Basil Pesto

ROASTED SPAGHETTI SQUASH VE — 19
Vegetable Ribbons, Tomato Broth & Vegan Basil Butter

VE Vegan GF Gluten Free V Vegetarian

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