



lakeview

DINNER MENU

SALADS

- SHAVED CAULIFLOWER** V GF 16
Cauliflower Puree, Shaved Raw Cauliflower, Red Onion, Arugula, Sundried Cranberries, Feta & Lemon Oregano Vinaigrette
- MEDITERRANEAN WEDGE** GF 16
Baby Iceburg, Roasted Peppers, Crispy Prosciutto, Green Olives, & Smoked Blue Cheese Dressing
- BRUTUS** GF 16
Baby Romaine, Roasted Grape Tomatoes, Olive Tapenade, Garlic Dressing & Grated Grana Pandano
- LAKEVIEW GARDEN** GF DF V 12
Mixed Greens, Cherry Tomatoes, Marinated Peppers & Cucumbers

DRESSINGS

(All Dressings Contain Soy)

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

LIGHT FARE

- WARM CARROT & GINGER SOUP** V DF 9
Puffed Rice, Toasted Coconut & Freekeh
- LAMB SLIDERS** 20
(3) Grilled Lamb Pork Burger, Cucumber Salad & Toasted Potato Bun
- CHEF'S CHEESE BOARD** TN 18
Shropshire Blue Cheese, Sainte-Maure Cheese, Tomme Brulee Cheese, House Made Pickles, Whole Grain Mustard, Quince Paste & Honeycomb
- CHARCUTERIE BOARD** TN DF 20
Bella Bella Duck Pastrami, Salumeria Breslau, Olympia Provisions Saucisson D Alsace, House Made Pickles, Whole Grain Mustard, Quince Paste & Honeycomb
- GRILLED PRAWNS** GF 18
Za-atar Butter, Grilled Radicchio, Arugula & Tiger Lentils
- GRILLED FLATBREAD** TN 14
Garlic Scape Pesto, Fava Beans, Corn, Peperoncini & Smoked Mozzarella
- FLASH FRIED CALAMARI** TN 17
Crispy Squid Ink Pasta, Arugula, Peperoncini, & Spicy Harissa Yogurt

MAINS

ENTREES

- PAN ROASTED 8OZ FILET** GF 52
Preserved Lemon/Dill Butter, Lobster Mashed Potatoes, Grilled Asparagus & Lobster Essence
- GRILLED TANDOORI SPICE LAMB CHOPS** ~ 52
Pea/Fava Bean Couscous, Minted Greek Yogurt & Mint Sec
- ESPRESSO RUBBED 16OZ BONE-IN RIBEYE** GF 65
Potato Puree, Maitake Mushrooms, Corn, Red Wine Essence & Shaved Goat Cheese
Subcharge for Meal Plan 15
- MEDITERRANEAN SEA BASS** GF 34
Sundried Tomato, Lentils, Baby Corn, Artichokes & Grilled Lemon
- LA BELLE FARMS BRAISED CHICKEN THIGHS** GF 24
All Natural Raised Chicken, Arugula, Shoestring Potato, Red Onion, Blue Cheese & Candied Garlic Vinaigrette
- ROASTED CAULIFLOWER STEAK** GF VE 22
Pickled Mustard Seeds, Mashed Fava Beans, Cauliflower Puree, Spring Pesto & Garlic Chips
- GRILLED LINE CAUGHT SWORDFISH** GF 32
Lemon Grilled Swordfish, Baby Brussels, Corn, Fingerling Bacon Hash & Lemon Butter
- SMOKED & GRILLED TEMPEH** S VE 28
Grilled Tempeh, Roasted Thumbelina Carrots, Carrot Top Pesto, Roasted Red Onions, Hummus & Carrot Gastrique

PASTAS

- MOZZARELLA & TOMATO STUFFED GNOCCHI** 28
Peas, Favas & Lemon Dill Butter
- PASTA NEGRA** DF 38
Bay Scallops, Shrimp & Lobster in a Saffron Tomato Broth
- CAVATELLI** 25
Pork Sausage, Chili Flakes, Seasonal Greens & Pomodoro Sauce
- RIGATONI** 24
Three Meat Bolognese Sauce & Fennel Powder

PRE ORDER - 24 HOURS IN ADVANCE

SAGE & ROSEMARY IMPORTED SPANISH IBERICO BONE IN PORK LOIN FOR TWO | 125

Tri Colored Cauliflower, Sunchoke Gratin, Roasted Peppernata & Crispy Fingerling Potatoes

Included in meal plans for two guests
One person meal plans will have an additional 40

VE Vegan	GF Gluten Free	V Vegetarian
TN Tree Nut	S Soy	DF Dairy Free

SIDE OF LOBSTER MASHED POTATO | 15
REPLACE A SIDE | 7

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