

LAKE SIDE RESTAURANT



APPETIZERS

Grilled Octopus \$15.95

Charred and tender octopus, served with a garbanzo bean salad, topped with a zesty fresh chimichurri sauce.

Crab Cakes \$14.95

Sweet lump crab, enhanced with the tropical flavors of mango salsa.

Truffle Fries \$8.95

Golden crisp, tossed in grated parmesan cheese, parsley, and white truffle oil.

Escargot \$12.95

Succulent snails, cooked in a rich garlic butter sauce, served with crusty garlic bread.

Mussels Fra Diavolo \$15.95

Fresh, plump mussels simmered in a bold, spicy tomato sauce infused with garlic, and red pepper flakes, served with garlic bread.

Shrimp Cocktail \$12.95

Served on a bed of spring mix with our signature cocktail sauce — a zesty blend of tangy tomatoes, horseradish, and a hint of lemon.

Chef's Choice Soup \$9.95

A fresh, flavorful soup made with fresh ingredients.

SALADS

Caprese Salad \$12.95

Creamy, fresh burrata cheese elegantly drizzled with our house-made balsamic glaze and premium olive oil, served with crostini crackers.

Caesar Salad \$10.95

Crispy Romaine lettuce, tossed with parmesan cheese and Caesar dressing, finished with seasoned croutons. Add grilled chicken \$4.

House Salad \$10.95

Refreshing salad, made with spring mix, cucumbers, tomatoes, red onions, tossed in your choice of dressing. Add grilled chicken \$4.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE MAINS

***The Beef \$35.95**

Grilled 14 oz ribeye steak, served with caramelized balsamic onions.

Pairs well with Napa Cellars Cabernet Sauvignon, Napa, California, 2020

***The Lamb \$32.95**

Grilled rack of lamb with mint chimichurri sauce.

Pairs well with Napa Cellars Cabernet Sauvignon, Napa, California, 2020

***The Salmon \$23.95**

Pan-seared salmon fillet topped with shrimp, and a rich-zesty Creole sauce.

Pairs well with Fournier Pinot Noir, France, 2019

***The Chicken \$18.95**

Crispy golden parmesan chicken served with pasta and marinara sauce.

Pairs well with Fournier Pinot Noir, France, 2019

***The Pork \$23.95**

12 oz grilled bone-in pork chop topped with pizzaiola sauce and mozzarella.

Pairs well with Antinori Santa Cristina Chianti, Italy, 2020

The Pasta \$19.95

Lobster ravioli served with a rich beurre blanc sauce.

Pairs well with Barone Fini Pinot Grigio, Italy, 2022

SIDES

Black Rice - Broccolini - Mixed Vegetables - Mashed Potatoes

Au Gratin Potatoes - French Fries

TAPAS

Brussel Sprouts \$9.95

Sautéed with crispy pork belly, topped with crushed candied hazelnuts, and drizzled with our homemade balsamic glaze.

***Sashimi Tuna \$13.95**

Sushi-grade tuna, encrusted with toasted sesame seeds, served with a zesty fresh mango salsa, wasabi, pickled ginger, and crostini crackers.

Asian Pork Belly \$10.95

Served over a bed of Jasmine rice, topped with a fresh quail egg.

Italian Meatballs \$9.95

Homemade roasted ground beef served with marinara sauce and shaved parmesan cheese.

Chicken & Vegetable Potstickers \$10.95

Pan-fried or deep fried served with lime ponzu dipping sauce.

Ham Croquettes \$8.95

Homemade golden crisp served with garlic aioli.

Lemon Hummus \$9.95

Creamy chickpea spread with a hint of lemon, drizzled olive oil, served with warm pita bread.

Charcuterie Board \$9.95

Chef's Choice of cheese and cured meats.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.