

LUNCH AT LAKEHOUSE



SMALL PLATES

CRAB CAKE Crisp, pan-roasted lump crab cake, sweet corn purée, fried green tomato, pickled shrimp and orange gastrique. 13.

SHRIMP COCKTAIL Chilled, brined jumbo shrimp, green tomato relish, classic rouille, Ritz crumbs and lemon. Served with cocktail sauce. 16.

OYSTER BLT Flash-fried oysters, cherry pepper jam, citrus-dressed frisée, teardrop tomatoes and lardons. 15.

AHI FLATBREAD* Pan-fried scallion pancake crust, ahi carpaccio and Sriracha. Finished with wasabi aioli, soy syrup and wasabi tobiko. 12.

SHORT RIB NACHO* Vietnamese spice-braised chuck, onion, cheddar cheese, pineapple salsa and Napa cabbage on crisp wonton chips with sweet soy and spiced sour cream. 14.

CHICKEN WINGS Tossed with maple Sriracha and served with smoked bleu cheese crème fraîche and carrot salad. 11.

STEAM & GREENS

LOBSTER CORN CHOWDER Maine lobster, corn, sherry and cream, served with warm cornbread. 8.

DAILY SOUP Chef's whim. Created daily. 5.

ONION GRATINEE Ultra-caramelized onions, rich beef stock, thyme-rubbed crostini and Gruyère. 8.

LAKEHOUSE SALAD Mixed greens, shaved Parmesan, candied pecans, cherry tomatoes and cucumber ribbon. 8.

WEDGE SALAD Baby iceberg lettuce, cherry pepper jam, crisp bacon, overnight tomatoes, smoked bleu cheese dressing, Gorgonzola and crisp shallots. 10.

CHILLED SHRIMP COBB Brined shrimp, Bibb lettuce, cherry tomatoes, avocado, snap peas, shredded carrots, hard-boiled egg, citrus dressing and crispy wonton strips. 16.

CHICKEN MILANESE Pan-fried, Parmesan-cruste**d** breast, lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives and shaved Asiago. 13.

ADD TO ANY SALAD

Chicken 5. • Shrimp 10. • Salmon* 9.
Steak Tips* 10. • Common Man-made Veggie Burger 4.

HANDHELDS

LOBSTER GRILLED CHEESE Maine lobster meat, Gruyère and creamed leeks on griddled panini bread. 18.

TURKEY CROISSANT Hand-carved breast, sliced avocado, alfalfa sprouts, bistro sauce and dilly beans on a warm artisan croissant. 12.

CHICKEN & OYSTERS Maryland-style chicken salad and flash-fried oysters served open-faced on a grilled English muffin with Bibb lettuce and tomatoes. 12.

SHORT RIB NAAN* Short ribs glazed with Vietnamese spices, Bibb lettuce, pineapple salsa and alfalfa sprouts on warm naan bread. 13.

LAKEHOUSE REUBEN House-braised corned beef, Dijon-studded sauerkraut, Swiss and Thousand Island dressing on rye. 12.

LAKEHOUSE BURGER* Grilled, half-pound burger, Bibb lettuce, vine-ripened tomatoes, red onion and house-made pickles. 12.

VEGGIE BURGER Common Man-made and served on brioche with Doursin, roasted red pepper aioli, Brussels slaw, Bibb lettuce, vine-ripened tomato, red onion and house-made pickles. 10. Contains nuts.

FULL PLATES

STEAK TIPS* Grilled, marinated steak tips, herb-roasted fingerling potatoes, asparagus and house compound butter. 19.

SALMON* Grilled, citrus chili-glaze filet, fried green tomato, charred baby-bell pepper and crisp grit cake. 19.

LOBSTER MAC & CHEESE Baked with sherry crumbs and served with a demi Lakehouse salad. 19.

QUICHE Unique preparation each day. Served with demi Lakehouse salad or cup of our daily soup 12. Choose Lobster Corn Chowder, add 3.

NEW ENGLAND HADDOCK Baked in a lobster sherry cream sauce with herb-roasted fingerling potatoes and asparagus. 17.

Each day, our chefs create dishes using the freshest seasonal ingredients. Your server will happily share today's specials.

Meat Temperatures: Rare - red, cold center; Medium Rare - red, warm center; Medium - pink, warm center with no pink edges; Medium Well - pink warm center, grey to edges; Well - grey

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