



DINNER AT LAKEHOUSE

STARTERS

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.

LOBSTER CORN CHOWDER

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

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

Daby 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.

CAESAR SALAD Romaine lettuce, house-made Caesar dressing, shaved Parmesan and garlic croutons. Anchovies? 8.

MAINS

GRILLED HALF CHICKEN

Half chicken cooked sous vide and grilled with sunflower seed and ancho chile salsa macha. Served with curry-scented mashed sweet potatoes, corn puree and a charred broccoli, fennel and apple slaw. 25.

EDAMAME DUMPLING

House-made, steamed tonkatsu broth, heirloom carrots, green beans and skewer of grilled, marinated shrimp. 23.

NEW ENGLAND HADDOCK

Fresh haddock baked in a lobster sherry cream sauce with herb-roasted fingerling potatoes and asparagus. 23.

SHORT RIBS*

Cider-braised short ribs, creamed leeks and curry-scented mashed sweet potato. 30.

SALMON*

Grilled citrus chili-glazed fillet, fried green tomato, charred baby-bell peppers and edamame quinoa salad. 25.

SCALLOPS

Seared rosemary-skewered scallops, warm curried couscous salad and spring vegetables. 29.

CLUB-CUT SIRLOIN*

Grilled with short rib jus, pan-roasted carrots and polenta cake. 28.

FILET*

Grilled with house-whipped potatoes and broccolini. Topped with house chorizo butter. 36.

NEW YORK SIRLOIN*

Prime grade, grilled to order and served sliced with house demi-glace, buttermilk whipped potatoes and pan-roasted asparagus. 34.

PORK FRANÇAISE*

Pork cutlet, breaded and butter-fried, with lemon-studded butter sauce, lardons, dressed arugula, overnight tomatoes, pickled dilly beans and Asiago cheese. 25.

MEREDITH BAY BURGER*

Grilled 12 oz. burger topped with smoked Cheddar, tomato, lettuce, onion and pickle. Served with fries. 15.

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

MERGERS & ACQUISITIONS

Asparagus, Broccolini, Green Beans, Mushrooms, Carrots, Whipped Potatoes, Curry-scented Mashed Sweet Potatoes, Polenta Cake, Edamame Quinoa Salad, Fingerling Potatoes, French Fries

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.