

LUNCH AT LAKEHOUSE

Jon Maslowski, General Manager
Travis Greene, Chef



SMALL PLATES

SEAFOOD CAKE Pan-seared with red pepper remoulade and lemon aioli. 18.

SHRIMP COCKTAIL Chilled, brined jumbo shrimp, cucumber pico, cocktail sauce, and charred lemon. 18.

CHICKEN WINGS Tossed with maple Sriracha® and served with smoked bleu cheese crème fraîche and carrot salad. 15.

SKILLET BRUSSELS Crisp and pan-fried, pressed chili and maple glaze, green onion, matchstick carrots, and sweetie drop peppers. 13.

TUNA TOSTADA* Spiced Ahi tuna seared rare and served with duck fat-fried tortilla, black bean and corn salsa, cilantro lime crema, and dressed herbs. 18.

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. 17.

HUMMUS PLATE Roasted red pepper hummus, fresh garden vegetables, and toasted pita. 15.

BLACKENED SHRIMP & AVOCADO HUMMUS Blended red pepper hummus and avocado, pan-fried blackened shrimp, house cooked chips, carrots, and celery. 14.

OYSTER DEVEILED EGGS Chili and poppy-infused, topped with spiced fried oysters and pickled onions. Served with hot sauce and remoulade. 15

LOBSTER AVOCADO TOAST Maine lobster meat, onion, jalapeño, and avocado mousse on toasted, rustic Italian bread. 18.

STEAM & GREENS

LOBSTER CORN CHOWDER Maine lobster, corn, sherry, and cream, served with warm cornbread. 13.

ONION GRATINÉE Ultra-caramelized onions, rich beef stock, thyme-rubbed crostini, and Gruyère. 11.

LAKEHOUSE SALAD Mixed greens, shaved Parmesan, candied pecans, cherry tomatoes, and cucumber ribbon. 12.

CAESAR SALAD Romaine lettuce, house-made Caesar dressing, shaved Parmesan, and garlic croutons. Anchovies? 11.

WEDGE SALAD Baby iceberg lettuce, cherry pepper jam, crisp bacon, overnight tomatoes, smoked bleu cheese dressing, Gorgonzola, and crisp shallots. 13.

PORK BELLY & AVOCADO SALAD

Romaine lettuce, house-made honey mustard dressing, heirloom tomatoes, shaved red onion, avocado, and roasted corn with pan-fried pork belly. 16.

CHICKEN MILANESE Pan-fried and Parmesan-crusting breast, lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago, and Modena balsamic reduction. 17.

ADD TO ANY SALAD

Chicken 7. | Steak Tips* 12. | Shrimp 11. | Salmon* 11.
Common Man-made Veggie Burger 6.

HANDHELDS

Served with chips and choice of Broccoli Slaw or Potato Salad.

LOBSTER ROLL Traditional Maine lobster salad on a buttered-toasted roll with Bibb lettuce. 29.

TURKEY CROISSANT Hand-carved breast, sliced avocado, alfalfa sprouts, bistro sauce, and dilly beans on a warm artisan croissant. 15.

PRIME RIB SANDWICH Shaved slow-roasted prime rib with roasted onion, marble bleu cheese, and horseradish aioli on a warm onion roll. 18.

SHORT RIB NAAN* Short ribs glazed with Vietnamese spices, Bibb lettuce, pineapple salsa, and alfalfa sprouts on warm naan bread. 16.

LAKEHOUSE REUBEN House-braised corned beef, Dijon-studded sauerkraut, Swiss, and Thousand Island dressing on rye. 15.

WINNIPESAUKEE BURGER* Grilled half-pound burger topped with smoked Cheddar, Bibb lettuce, vine-ripened tomato, red onion, and house-made pickles. 16.

VEGGIE BURGER Common Man-made and served on brioche with five onion spread, goat cheese and cherry pepper jam. Served with Bibb lettuce, vine-ripened tomato, red onion and house-made pickles. (Contains nuts.) 13.

FULL PLATES

STEAK TIPS* Grilled marinated steak tips, herb-roasted fingerling potatoes, asparagus, and house compound butter. 28.

SALMON* Grilled citrus chili-glazed fillet, charred avocado, and house vegetable fried rice. 27.

LOBSTER MAC 'N CHEESE Baked with sherry crumbs and served with a demi Lakehouse salad. 25.

QUICHE Unique preparation each day. Served with demi Lakehouse salad or cup of our daily soup. 14.
Choose Lobster Corn Chowder, add 4.

NEW ENGLAND HADDOCK Baked in a lobster sherry cream sauce with herb-roasted fingerling potatoes and asparagus. 26.

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

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have. We want to protect your health and make sure you enjoy your meal.

MEAT TEMPERATURES

RARE – Red, cold center

MED RARE – Red, warm center

MED – 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.*

