



Lakelands

Chef Jim Leonardo Spring Dinner Menu

Appetizers

Perch Tacos

crispy michigan perch, citrus slaw, sweet chile aioli, corn tortillas 13 GF

Seared Ahi Tuna

mee grob salad, red curry sauce, mango salsa, fried avacado 15

Sausage Flatbread

sweet fennel sausage, caramlized onions, mozzarella & provolone 11

Crispy Duck Wings

flash fried, chipotle bbq, cole slaw 12

Margarita Flatbread

pesto, fresh mozzarella, tomatoes, fresh basil 9 VG

Mediterranean Platter

hummus, tabbouleh, baba ghanoush, pita chips 9 VG

Grilled Salmon Cakes

celery root remoulade, honey mustard glaze 12 GF

Thai Chicken Satay

coconut curry marinade, pickled radish, peanut dipping sauce 13 GF

Sandwiches

sandwiches are served with choice of side: chips, fruit, cottage cheese, coleslaw, potato salad substitute french fries, onion rings, waffle fries ++

Hamburg-er*

angus reserve beef, brioche roll, fresh toppings 13

BBQ Turkey Wrap

house roasted bbq turkey, smoked bacon, cole slaw, pickled onions, sweet potato butter, spinach wrap 13

GF Gluten Free
VG Vegetarian
V+ Vegan

Entrées

served with warm rolls and a lakelands house salad or a cup of soup; substitute a wedge, caeser or greek salad ++

Seared Duck Breast

hominy succotash, asparagus, sweet potato puree, white balsamic peach glaze 23 GF

Lemon Herb Haddock

pesto smahed potatoes, putanesca sauce, kale salad, warm bacon vinaigrette 22

Scottish Salmon*

spring pea risotto, pickled onions, asparagus, roasted tomato vinaigrette 21 GF

Grilled Rainbow Trout

shrimp pad thai, soy-lime ponzu, crushed peanuts, bean sprouts 20 GF

Grilled Swordfish Kabob

block island swordfish, broccoli, moroccan cous cous, tropical fruit buerre blanc 25

Meatloaf En Croûte

potato purée, roasted root vegetables, roasted onion broth 17

Filet Mignon*

8 oz, portobello mushroom ravioli, broccoli, marsala wine sauce 34

Vegan Stuffed Cabbage

savoy cabbage, bulgur wheat & rice filling, tomato sauce 15 V+

Cider Braised Pork

corn, black beans, rice, trinity vegetables, creole mustard sauce 17 GF

Veal Stuffed Ravioli

truffled mushroom cream, green beans, crisp onions, arugula, tomato chutney 17

Maple Roasted Chicken

buttermilk smashed potatoes, baby arugula, vidalia onion salad 16 GF

Chicken Ala Vodka

julienne vegetables, fresh mozzarella, asiago stuffed gnocchi, vodka sauce 16

Salad Entrées

add grilled chicken, salmon, steak, or shrimp ++

Iceberg Wedge

baby iceberg, crisp bacon, bleu cheese crumbles, crispy onions, grape tomatoes, bleu cheese dressing 9

Chopped Greek Salad

chopped lettuce, feta, tomatoes, onions, beets, cucumbers, pepperoncini, lemon vinaigrette 11

Lakelands House

heritage greens, cucumber ribbons, beefsteak tomatoes, baby carrots, radishes, sherry vinaigrette 10 GF V+

Traditional Caeser

romaine hearts, anchovy caeser dressing, shaved parmesan, herb crostini 9

*Ask your server about menu items that can be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

-Executive Chef Jim Leonardo-