



Lakelands

Chef Jim Leonardo



Appetizers & Starters

Crispy Duck Wings

Flash fried, apricot-sweet chile glaze 12

Chipotle Pork Street Tacos

Corn tortillas, pico de gallo, avocado, cotija cheese 9 GF

Pork Belly Lettuce Cups

Smoked and braised pork, pickled onions, cilantro, daikon radish 7 GF

Chicken Meatballs

Creamy polenta, roasted tomato ragout 8

Burgundy Beef Tips

Tender beef, burgundy wine, mushrooms, herb crostini 10

House Made Soup

Fresh Daily Homemade Soup
4 Cup, 6 Bowl

Salad Entrées

Steakhouse Salad

Baby iceberg, potato dressing, crisp bacon, cheddar, onion jam, potato hay 9 GF
add grilled chicken, salmon, steak, or shrimp ++

Fattoush Salad

Cucumber, tomato, red onion, romaine, pita crisps, mint, parsley, lemon sumac dressing 7 VG

Poached Pear & Prosciutto Salad

Baby spinach, radicchio, goat cheese, candied walnuts, basil, white balsamic 9 GF

Lakelands House

Heritage greens, cucumber ribbons, beefsteak tomato, baby carrots, radishes, sherry vinaigrette 8 GF VG
add grilled chicken, salmon, steak, or shrimp ++

Sandwiches

Sides options: fruit, cottage cheese, frites, chips, or coleslaw

Hamburg -er*

Half pound smashed angus beef, lettuce, tomato, pickle, brioche bun, choice of cheese 12

American Dip Wrap

Country fried chicken, herbed cream cheese, mixed greens, tomato, jus lie 12

Available buffalo style

Tuscan Turkey "Club"

Carved turkey, tomato jam, baby arugula, cherry aioli, crisp prosciutto, ciabatta 12

Steak Tips & Cheese*

Choice sirloin, baguette, havarti cheese, red wine demi glace, house made frites 14

Entrées

Served with warm rolls and a Lakelands house salad or a cup of soup;
Substitute a Steakhouse, Fattoush or Prosciutto salad ++

Olive Oil Poached Cod

Smashed Yukon potatoes, poached cucumbers, ocean herbal sauce 19 GF

Maple Leaf Farms Duck Breast

Sweet potato gratin, savoy cabbage, apple mustard seed sauce 18 GF

Panko Crusted Short Ribs

Yam puree, Asian vegetable salad, ginger soy vinaigrette, cilantro 22

Creole Shrimp Linguine

Andouille sausage, trinity vegetables, grilled tomato, toasted crumbs 19

Fennel Crusted Scottish Salmon

Asiago stuffed gnocchi, braised fennel, truffle parsley crema 22

"Steak & Egg"*

12oz N.Y. strip, garlic-horseradish cream, sunrise farm egg yolk, herb butter, frites 26

Braised Lamb Shank

Potato-parsnip puree, crisp parsnips, peas, carrots, red wine reduction 24 GF

Chicken Shnitzel

Herb spaetzle, braised red cabbage, brussels sprouts, bacon 16

Grilled Cornish Hen

Cottswold cheese and macaroni, green beans, madeira glaze 18

Veal Ravioli Marsala

Cremini mushrooms, speck ham, escarole, marsala wine, beef demi glace 16

One Plates

Add a soup or Lakelands house salad ++

Quinoa Stuffed Vidalia Onion

Grilled Portabella mushroom, roasted root vegetables, balsamic 13 VG GF

Thai Curry Coconut Vegetables

Butternut squash, zucchini, cauliflower, green onions, rice noodles, sesame 14 VG GF

Chicken & Waffles

Hand breaded jumbo tenderloins, herbed buttermilk waffles, maple glaze, coleslaw 13

*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.

GF = Gluten Free VG = Vegetarian & Vegan