



# Lakelands

Welcome Back Chef Jim Leonardo

## Appetizers

### Pork Belly Tacos

corn tortillas, korean bbq sauce, cilantro, cucumber kimchi 13 GF

### Crispy Crab Rangoons

blue crab, cream cheese filling, sweet soy glaze, scallions 14

### Chicken Florentine Flatbread

boursin cheese, chicken & spinach flatbread 10

### 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

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

### Hamburg-er\*

angus reserve beef, brioche roll, fresh toppings 12

### New England Turkey

carved turkey, bacon jam, cranberry mayo, sage cheddar, baguette 13

## Entrées

served with warm rolls and a lakelands house salad or a cup of soup; substitute a wedge, caesar or italian panzanella ++

### Filet Mignon\*

8 oz, mushroom ravioli, broccolini, marsala wine sauce 34

### Veal Flank Steak\*

grilled veal, gorgonzola macaroni & cheese, mushroom cream sauce 24

### Loch Duart Salmon\*

sweet corn polenta, prosciutto, mustard greens, marsala jus 20 GF

### Grilled Rainbow Trout

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

### Country Pork Confit

sweet potato puree, braised red cabbage, apple cider butter 17

### Miso Mushroom Risotto

english peas, green onions, tahini, tamari sauce 18 GF, V+ (add protein ++)

### Fettuccine Carbonara

shaved asparagus, cream, bacon, sunrise farm egg yolk 15 (add protein ++)

### Maple Roasted Chicken

buttermilk smashed potatoes, baby arugula vidalia onion salad 16 GF

### Chicken Parmesan

asiago cheese gnocchi, marinara, sautéed zucchini 19

### Meatloaf En Croûte

potato purée, roasted root vegetables, roasted onion broth 17

### Vegan Stuffed Cabbage

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

### Sea Bass

pan roasted, garlic aioli, summer vegetable julienne, cannellini beans, fresh basil, red wine veal jus 26 GF

## 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

### Italian Panzanella

arugula blend, chick peas, prosciutto, onions, peppers, tomatoes, croutons, goat cheese, white balsamic vinaigrette 12

### Lakelands House

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

### Traditional Caesar

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

GF Gluten Free

VG Vegetarian

V+ Vegan

\*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-