

Lakelands

Chef Jim Leonardo

Appetizers

Chilled Lobster Timbale
shaved fennel, avocado, tomato
confit, citrus vanilla emulsion 16 GF

Thai Chicken Lettuce Cups
lemongrass poached chicken,
roasted mushrooms, sweet chile slaw
12 GF

Smoked Salmon
sour cream cucumber salad, pickled
red onion, fried pita points 13

Tempura Short Rib Bites
ginger carrot puree, sriracha aioli,
orange soy glaze 14

Margarita Flatbread
pesto, fresh mozzarella, tomatoes,
fresh basil 9 VG

Mediterranean Platter
hummus, tabouli, spinach pie, pita,
olives 11 VG

Fried Perch Street Tacos
corn tortillas, pico de gallo, citrus
slaw 13

Crispy Duck Wings
flash fried, apricot-sweet chile
glaze 12

Sandwich

All sandwiches are served with your choice of side
Chips, fruit, cottage cheese, coleslaw, yukon gold
potato salad

Hamburg-er*

angus reserve beef, brioche roll,
fresh toppings 12

Tuscan Turkey "Club"

carved turkey, tomato jam, baby
arugula, basil aioli, crisp prosciutto,
semolina ciabatta 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

V+ = Vegan

Entrées

Served with warm rolls and a Lakelands house salad or a cup of soup;
Substitute a Wedge, Fattoush or Summer Berry salad ++

Pork Chop Milanese

thin sliced prosciutto, ricotta cheese
pasta purses, wilted spinach, tomato
confit 19

Sea Bass

pan roasted, garlic aioli, summer
vegetable julienne, cannellini beans,
fresh basil, red wine veal jus 28 GF

Duck Duet

seared sliced breast, leg confit mashed
potatoes, fresh citrus, orange duck jus,
baby arugula, green beans 24 GF

Grilled Polenta & Portobella Stack

grilled egg plant, summer squash,
roma tomato, red onion, rosemary-
asiago polenta, provolone, balsamic
vinaigrette 16 VG

Veal Ravioli Saltimboca

fresh spinach & artichoke, prosciutto,
fresh tomato, brown butter -sage
vinaigrette 18

Filet Mignon*

7oz, mashed potatoes, caramelized
onions, sauteed spinach, cabernet
sauce 34

Smoked Chicken Thighs

peachwood smoked, warm german
potato salad, swiss chard, fried sunrise
farm egg 22

Lamb Meatballs

moroccan spiced tomato sauce, orzo
pasta, blood orange balsamic glaze,
yogurt sauce, spinach 19

One Plate

Add a soup or Lakelands house salad ++

Grilled Sirloin

8 oz prime, roasted vegetables 18

Linguine alle Vongole

garlic herb linguine, white wine
clam sauce 17

Organic Grilled Chicken

organic chicken breast and grains,
market fresh vegetables 16

Vegan Stuffed Poblano

zucchini, corn, tomato, scallion &
cilantro rice, chipotle-tomato sauce,
crispy tortilla strips 15 GF V+

Grilled Salmon

roasted beet-goat cheese stuffed
pasta shells, savoy cabbage, balsamic
butter 20

Salad Entrées

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

Filet Wedge*

baby iceberg, crisp bacon, blue cheese
crumbles, crisy onion, grape tomatoes,
blue cheese dressing 17

Fattoush Salad

cucumber, tomato, red onion, romaine,
pita crisps, mint, parsley, lemon sumac
dressing 9 V+

Lakelands House

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

Summer Berry Salad

crisp romaine, baby spinach,
strawberries, candied almonds, goat
cheese, raspberry vinaigrette 12 GF VG