

# 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