



Lakelands

Chef Jim Leonardo Summer Dinner Menu

Appetizers

Perch Tacos

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

Ahi Tuna Poke

marinated sushi tuna cubes, avocado, radish & mango, spicy sesame dressing, wonton crisps 15

Sausage Flatbread

sweet fennel sausage, caramelized onions, mozzarella & provolone 11

Crispy Duck Wings

flash fried, chipotle bbq, cole slaw 12

BBQ Chicken Flatbread

pepperjack & mozzarella cheese, bacon, sautéed onions 10

Mediterranean Platter

hummus, tabbouleh, baba ghanoush, pita chips 9 VG

Salmon Gravavlax

cured salmon, semolina crostini, cucumber salad, horseradish 12

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 substitute french fries, onion rings, waffle fries ++

Hamburg-er*

angus reserve beef, brioche roll, fresh toppings 13

Summer Turkey Wrap

house roasted turkey, smoked bacon, avocado, spinach, tomato chutney 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, caesar, greek, balsamic strawberry, or gazpacho ++

Seared Duck Breast*

hominy succotash, asparagus, sweet potato purée, white balsamic peach glaze 20 GF

Roasted Scottish Salmon*

shitake mushrooms, mushroom arancini, sautéed spinach & sweet corn, pinot noir vinaigrette 21

Poached Alaskan Halibut

leek & asparagus ragout, parsley sauce, warm german potato salad 26 GF

Linguine White Clams

garlic & herb linguine, little neck clams, fennel, white wine butter sauce 17

House Meatloaf

potato purée, grilled summer vegetables, roasted onion broth 16

Vegan Stuffed Poblano

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

Filet Mignon*

8 oz, portobello mushroom ravioli, broccoli, marsala wine sauce 33

Chicken Ala Vodka

julienne vegetables, fresh mozzarella, asiago stuffed gnocchi, vodka sauce 15

One Plate

Grilled Swordfish Kabob

block island swordfish, broccoli, moroccan cous cous, tropical fruit buerre blanc 23

Caprese Ravioli

charred tomato coulis, sautéed kale, grilled italian sausage, asiago 16

Boneless Pork Chops

fried-green tomato, maple-tamarind glaze, queso fresco, asparagus, pico de gallo 19

Rotisserie Chicken

carved, buttermilk smashed potatoes, baby arugula, vidalia onion salad 15 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

Chopped Greek Salad

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

Balsamic Strawberry Salad

baby spinach, goat cheese, red onions, toasted almonds, balsamic vinaigrette 10 GF

Lakelands House

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

Salad In A Glass

created in march soup cooking class
cucumber gazpacho, avocado, tomatoes, onions, peppers 6 GF V+

Traditional Caesar

romaine hearts, anchovy caesar 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.