

Entrees

Lake House RESTAURANT

Bread served upon request. Choice of side Caesar salad or cup of soup included.

FRENCH ONION PORK CHOP 28

14 oz. bone-in, smothered in French onion with gruyere cheese and caramelized onions over parmesan mashed potatoes

GRILLED SALMON 26

Salmon grilled or blackened and topped with a Greek, lemon dill yogurt sauce served with tomato-asparagus risotto

CRAB CAKES 30

Broiled lump crab, lightly seasoned served with house cocktail or tartar sauce and mango cilantro slaw

CHICKEN BRUSCHETTA PASTA 18

Grilled chicken sliced, sautéed in a Pino Grigio sauce with garlic and bruschetta, topped with shredded parmesan cheese & parsley

FILET MIGNON 32

8oz. Certified Angus char-broiled, served with Roasted garlic-parmesan mashed potatoes

MOZZARELLA & PARMESAN PASTA WITH SUN DRIED TOMATOES 22

Penne pasta tossed in a creamy blend of mozzarella and parmesan cheese sauce with sundried tomatoes
Add baby shrimp (6) Add blackened chicken (4)

BACON WRAPPED CHICKEN PARMESAN 19

Egg-dipped and wrapped in applewood smoked bacon, baked with Italian cheeses and marinara sauce, side of linguine

PAN SEARED TUNA 25

Pan-seared, sesame or blackened, drizzled with an orange-ginger rum sauce served with tomato-asparagus risotto

SEARED SCALLOPS 29

Pan-Seared and drizzled with pomegranate infused balsamic reduction, served with parmesan roasted green beans

SHORT RIB MAC & CHEESE 28

Penne and beef short-rib tossed in a creamy gruyere and white cheddar sauce

PRIME RIB 36

24 oz. slow roasted, served with au jus and beer battered onion rings

CHEF'S CREATION

Changes weekly at market price

FRESH CATCH

Changes weekly at market price

FRESH CUT

Changes weekly at market price

Signature Salads

CHOP SALAD 14

Chopped romaine layered with Bleu cheese crumbles, bacon, hard-cooked eggs, tomatoes, and chopped walnuts. Served with apple vinaigrette dressing.

THE WEDGE 12

Two wedges of iceberg lettuce topped with crispy Applewood-smoked bacon, chopped cherry tomatoes, scallions, aged bleu cheese crumbles, and Bleu cheese dressing

CRAB CAKE 18

Broiled lump crab cake, roasted peppers, carrots, cucumbers, mango over a bed of romaine with lemon beurre dressing

CHICKEN BRUSCHETTA 13

Grilled chicken breast, cucumbers, and bruschetta, drizzled with balsamic glaze, served with balsamic vinaigrette and toasted garlic crustini

CRISPY CHICKEN CAESAR 13

Chopped romaine layered with crispy chopped chicken, fresh Parmesan and croutons

Select Soups

SEAFOOD BISQUE

CUP 5 BOWL 8

CHEF'S SELECT SOUP

CUP 4 BOWL 5

Changes weekly

BAKED FRENCH ONION SOUP 6

Topped with Imported mozzarella cheese

Proudly serving Pepsi products.

Select Sides 4

Roasted Rosemary Potatoes

French Fries

Wild Mushrooms & Onions

Basmati Rice

Linguini or Cavatappi Pasta

Tater Tots

Broccoli drizzled w Alfredo

Parmesan Roasted Green Beans

RARE: Seared outside and red 75% through center

MEDIUM RARE: Seared outside and red 50% through center

MEDIUM: Seared outside, line of pink in center

MEDIUM WELL: A slight hint of pink

WELL DONE: Broiled until 100% brown

Tenderness cannot be guaranteed above medium temperatures. Consuming raw or undercooked meat, seafood, or eggs may be hazardous to your health.

Appetizers

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GRILLED WINGS 12

Ten wings marinated in house seasoning with a kick, grilled, and served with choice of Spicy Habenero, Buffalo, Thai Chili or Barbecue sauce

FRIED CALAMARI 12

Buttermilk marinated and fried with onion and jalapeños, served with marinara sauce

SHRIMP LETTUCE CUPS 13

Hoisen shrimp or chicken mixed with carrots, scallions, onion and water chestnuts on a bed of butter lettuce. Also available with chicken (11)

CHICKEN NACHOS 11

Tri-color tortilla chips layered with diced chicken, tomatoes, chopped cilantro, melted American cheese, shredded cheddar, jalapeno peppers, pico de gallo, sour cream, and guacamole. Available without chicken 9

FILET MEDALLIONS 14

Sautéed with pearl onions and red peppers in red wine sauce, drizzled with balsamic glaze

BACON-WRAPPED JUMBO SHRIMP 12

Jumbo Shrimp wrapped in Applewood bacon w/ Serracha mayo dipping sauce

PAN SEARED TUNA 12

Pan-seared Yellow Fin Tuna prepared rare, sliced thin, drizzled with wasabi mayonnaise, and served over a bed of fresh cucumber

THAI-NI SHRIMP 13

Popcorn shrimp tossed in thai-ni sauce (Buffalo sauce also available)

CURLY CHICKEN 11

Lightly breaded and fried golden brown, tossed with choice of Buffalo, Thai Chili, House Barbeque, or Orange Ginger sauce, with choice of Bleu Cheese or Ranch dressing

CHICKEN QUESADILLAS 12

Stuffed with southwest seasoned chicken, Monterey Jack and cheddar cheese, and pico de gallo with side of sour cream and guacamole

MUSSELS OR CLAMS 13

One pound, sautéed in choice of white, red or fra diavolo sauce, served with crustini

BRUSCHETTA 9

Diced tomatoes, garlic, red onion, white balsamic vinaigrette, fresh basil and oregano, with garlic crustini and topped with balsamic glaze

MOZZARELLA TRIANGLES 11

House-made Mozzarella Triangles served with house marinara dipping sauce

BUFFALO CRAB DIP 13

Served with tri-colored tortilla chips

Sandwiches & Burgers

Served with French Fries or Tater Tots

GRILLED CHICKEN BLT 12

Grilled chicken breast, bacon, lettuce, tomato with cheddar cheese blend and habenero honey mustard on ciabatta

BLACKENED TUNA 14

Seasoned with Cajun spices topped with spring mix, tomato, and wasabi mayonnaise on ciabatta

CRAB CAKE 14

Lump crab topped with baby greens, tomato, and a meyer lemon aioli on ciabatta

SHORT RIB SANDWICH 15

Slow roasted served on a pretzel bun with sharp provolone, beer battered onion rings

LAKE BURGER 11

Char-grilled angus, melted American cheese, lettuce, and tomato, on ciabatta (Available Southwest Style)

SPICY STEAK TACOS 14

Diced filet in salsa picante topped with chopped onions, cilantro and queso fresco in soft tortilla shells

BOURBON WHISKEY BURGER 12

Char-grilled angus topped with bourbon whiskey caramelized onions, bacon and cheddar cheese on ciabatta

PRIME RIB SANDWICH 15

Slow roasted, thinly sliced with sharp provolone on pretzel bun with beer battered onion rings

Signature Waffle Fries

LAKE FRIES 11

Waffle fries topped with melted American cheese, applewood-smoked bacon and ranch dressing drizzle

OLD BAY FRIES 9

Waffle fries tossed in Old Bay and served with melted American cheese

CHESAPEAKE FRIES 14

Topped with lump crab meat and melted American cheese

All burgers are 100% certified black angus | Add fried egg, bacon, or extra cheese \$1