



Lake View Fall Menu

APPETIZERS

Chef Mike's Guacamole \$16

House made guacamole, served with tortilla strips

Bavarian Pretzel \$14

Served with Queso

Spinach and Artichoke Dip \$13

House made dip, served with tortilla chips

Hot Honey Cheese Wedges \$12

Four fried cheese wedges topped with Mike's hot honey and a cilantro vinaigrette

Stuffed Mushrooms

6 mushroom caps filled with veal, beef, pork, topped with cheese

Coconut Shrimp \$12

8 crispy, golden shrimp hand-battered in a coconut crust, fried to perfection, and served with a tiger sauce.

WINGS

In house smoked then fried chicken wings

Bone In. 6 wings \$9, 12 wings \$16,

18 wings \$24

Boneless wings. Small \$12 Large \$18

Flavor Choices

Drew, Golden Sunrise, Hot Honey, Cranch, Hot Honey BBQ, BBQ, Garlic Parm, Hot Garlic Parm, Mild, Cajun, Dry Ranch

SOUP

French Onion \$8

Freshly prepared, served in a crock

Soup De Jour Cup \$5.5 Crock \$8

In house made soup de jour. Ask your server or bartender for weekly selection.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions *



HANDHELDS

Handhelds come with your choice of either house-made chips or fresh-cut fries. Upgrade your side to a cup of soup, mac & cheese, Yukon Gold mashed potatoes, bacon Brussel sprouts, side garden salad, wild rice, onion rings, baked potato, or seasonal roasted vegetables for \$5 more.

The Sicilian \$16

Salami, pepperoni, Capocollo, lettuce, and tomato.

Drizzled with a balsamic glaze on fresh Ecce Panis bread.

Burrata Prosciutto \$20

Creamy burrata, silky prosciutto, balsamic glaze, lettuce, and tomato on warm, crispy Ecce Panis bread.

'The Menu' Cheeseburger \$18

American cheese, grilled onions, lettuce, tomato, and pickle. All deliciously placed on a brioche bun.

Fried Chicken Sandwich \$18

Hand-breaded chicken, fried golden brown, paired with pickles and Nashville hot aioli, on a brioche bun.

Open Faced Meatloaf Sandwich \$16

Sourdough bread topped with homemade meatloaf, Yukon Gold mashed potatoes, demi glaze, and a cup of gravy.

Side not included

Quesabirria \$20

Savory Birria, Mexicana cheese, cilantro, and onions stuffed tortilla dipped in house-made consomé, fried until crispy, served with a cup of consomé. *Side not included*

SALADS

Ranch, zesty Italian, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Hot Bacon, Avocado Ranch

Southwestern Salad \$18

Romaine lettuce, tomatoes, onions, black olives, pickled jalapenos, Mexicana cheese, seasoned beef, served in a warm tortilla bowl with taco sauce and sour cream.

Lake View Salad \$14

Romaine lettuce, tomatoes, onions, cucumbers, cheese, and croutons. Choice of dressing.

Strawberry Spinach Salad \$16 ^{GF}

Fresh spinach and romaine lettuce, local strawberries, feta cheese, pistachios, served with hot bacon dressing.

Kale Caesar Salad \$15

Kale and romaine blend with migas croutons and a mountain of freshly grated parmesan.

Protein add on

Grilled Chicken \$6 Crispy Chicken \$6 Shrimp \$9

Steak \$12, Salmon \$10, Bacon Brussel Sprouts \$6

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Note from Chef Mike

We are delighted to welcome you to our table. Each dish is thoughtfully prepared to order; we invite you to savor the time it takes to create something truly special. To ensure that every dish is enjoyed at its peak and highest quality, our offerings are prepared in small, select quantities.

ENTREES (available after 4 pm)

Ossobucco \$55

Veal shank braised with fresh vegetables, white wine, and Velouté. Prepared with Yukon Gold mashed potatoes and a choice of one side.

Double Bone In Pork Chop \$45 ^{GF}

16oz sous vide double-bone-in pork chop, served with a choice of two house sides.

Spaghetti Squash Carbonara \$28 ^{GF}

Roasted spaghetti squash topped with a rich carbonara sauce and pancetta.

Braised Half Chicken \$30

Roasted half chicken with a lemon, ^{GF}garlic, and rosemary pan sauce. Served with a choice of two sides.

Stuffed Pepper \$28

Fresh whole pepper generously stuffed with a veal, pork, beef, and cheese blend, topped with house marinara. Choice of one side

Pistachio Lamb Lollipop \$45 ^{GF}

Frenched lamb rack lollipops crusted with pistachio. Served with two sides

Blackened Salmon \$32

8oz blackened salmon with a lemon caper aioli. Served with a choice of two sides.

Chicken Marsala \$30

Classic marsala sauce over a tender chicken breast and pasta.

Sides: seasonal roasted vegetables, baked potato, onion rings, wild rice, mac & cheese, Yukon Gold mashed potatoes, cup of soup, small house salad, bacon brussels sprouts, fresh cut fries, house-made chips

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Lake View

ENTREES (available after 4pm)

Chilean Seabass \$60 GF

8oz Chilean Seabass pan-seared with a beurre Blanc and choice of two sides.

Orecchiette with Broccoli Rabe \$28

Orecchiette pasta served with a spicy Italian sausage cream sauce and broccoli Rabe.

CHEF'S STEAKS

Strip Steak \$55 GF

14oz New York strip, hand-selected for marbling and flavor. Chef prepared to showcase natural richness. Served with a choice of two house sides.

Ribeye \$60 GF

16oz of a true classic, dry-aged and seared to create a flavorful crust while preserving its rich, juicy interior. Served with a choice of two house sides.

Porterhouse \$65 GF

18oz of tender filet and marbled strip unite in this porterhouse, offering the perfect union of tenderness and depth. Served bone-in, with a choice of two sides.

Prime Rib \$55 GF (Friday and Saturday only)

16oz generous portion Prime Rib, slow-roasted and smoked to perfection, tender and richly marbled, offering a deep, savory flavor that melts with every bite. Finished with precision to highlight its natural succulence and elegance.

Elevate your steak experience

Grilled onions & mushrooms \$4 GF

Creamy Au Poivre \$4 GF

Grilled Shrimp \$9 GF

Black & Bleu \$4 GF

Note from Chef

Each plate is designed to showcase flavor, balance, and technique. For the best experience, we kindly ask that modifications be limited to dietary needs. We are truly grateful you chose to dine with us. Your thoughts and reflections are cherished, as they inspire us to continue crafting each dish with care, passion, and devotion.

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