

APPETIZERS / SOUPS

- Shrimp Scampi | 9 Cheese Toast | 5 Escargot | 9 **GF**
- Shrimp Cocktail | 9 **GF** Dry Ribs | 9 **GF** Calamari | 12
- Bacon Wrapped Scallops | 12 **GF**
- Clam Chowder with lunch | 5 ala carte | 7
- Baked Onion Soup with lunch | 6 ala carte | 8

SALADS

California Green Leaf Salad | 13 **GF**

California green leafs - sided with tomato, cucumber & carrot

recommended – house, strawberry or honey basil vinaigrette

Greek Salad | 15 **GF add chicken or shrimp or scallops or lobster meat | 4**

crisp romaine lettuce, tomato, cucumber, red onion, Kalamata olives, green pepper & feta cheese - tossed in our house dressing

Horiatiki Salad | 14 **GF add chicken or shrimp or scallops or lobster meat | 4**

tomato, cucumber, Kalamata olives, green pepper, red onion & feta cheese - mixed with a touch of salt, oregano & olive oil

Caesar Salad | 14 **GF add chicken or shrimp or scallops or lobster meat | 4**

crisp romaine lettuce, homemade creamy caesar dressing, garlic croutons - tumbled together & sprinkled with freshly grated parmesan

Spinach Salad | 15 **GF add chicken or shrimp or scallops or lobster meat | 4**

baby leaf spinach, roasted almonds, mushroom, red onion, mandarin orange, boiled egg & bacon bits rolled in a honey basil vinaigrette dressing

COHO Salmon Fillet Salad | 16 **GF**

BC's finest Coho fillet lightly herb seasoned, grilled & flaked over California mixed green leafs - sided with cucumber and tomato drizzled with homemade strawberry vinaigrette dressing

Chef Salad | 15 **GF**

California mixed green leafs - dressed with chicken breast, black forest ham, roast beef, boiled egg, tomato, cucumber, croutons, shredded cheddar -- (choice of dressing) --

OMELETTES

Greek Omelette | 14 **GF**

tomato, onion, green pepper, feta cheese, Greek spices

Denver Omelette | 13 **GF**

green onion, white onion & ham

Cheese Omelette | 13 **GF**

folded with cheddar cheese

Omelettes served with choice of steak fries or caesar or house salad or bowl of New England clam chowder

PASTAS

Linguini Alfredo | 15 Linguini Carbonara | 15 Herbed Veggie Linguini | 15

add chicken or shrimp or scallops or lobster meat | 4

Cajun Spiced Shrimp Linguini | 17

Shrimp Scampi Linguini | 17

STIRFRY

red onion, green & red pepper, onion, mushroom accompanied with an array of chefs selected vegetables - tossed with your choice... Teriyaki or Sweet Thai Chili – served on rice pilaf | 15 add chicken, beef or shrimp | 4

ENTRÉES

Beef Kabob (subject to availability) | 15 GF

tender beef tenderloin skewered with mushrooms & broiled to your specifications

Hot Prime Rib Sandwich (subject to availability) | 15

6oz served open face over garlic toast - sided with au jus

Lunch Filet Mignon | 21 GF

(6oz) broiled to your specifications - served with mushrooms

Steak Sandwich 7oz | 18

9oz | 24

New York broiled to your spec atop garlic toast - served with mushrooms

Chicken Breast | 18 GF

butterflied breast broiled to flavor of bbq, cajun, sweet chili or Greek style

Chicken Fingers | 15

breaded strips of chicken breast served with dipping sauce

Liver | 15

40 year favorite - tender breaded liver grilled to perfection

add onions | 2 add bacon | 2

Canadian Back Ribs | 18 GF

- ½ rack bbq or Greek style (dry ribs)

Entrées served with veg of the day & your choice of steak fries or rice pilaf or caesar or house salad or bowl of New England clam chowder



The Lakeshore – EST. 1975

FROM THE SEA

Breaded Shrimp | 16

panko breaded fantailed shrimp served with seafood cocktail sauce

Homemade Battered Haddock | 15

homemade battered haddock served with tarter sauce

Shrimp Scampi | 16

shrimp sautéed with white wine, red pepper, parsley, onion & potato

COHO Salmon Filet | 16 GF

grilled -- lightly herb seasoned or brown sugar candied

Halibut Steak | 18 GF

oven baked with white wine, tomato, onion, mushroom, tarragon & spices

Calamari | 18

flour dusted tentacles & tubes dashed with red onion, side tzatziki dip

Above served with veg of the day & your choice of steak fries or rice or caesar or house salad or bowl of New England clam chowder

BURGERS

Mushroom Swiss | 15

California greens, tomato, red onion, mushroom & Swiss, laced with burger sauce

Deluxe | 15

California greens, tomato, red onion, bacon & cheddar laced with burger sauce

Chicken Breast Burger | 15

California greens, tomato, red onion, bacon & mozza, laced with burger sauce

Cajun Chicken Breast Burger | 15

California greens, tomato & red onion - butterflied breast

Haddock Fish Burger | 15

crisp in house battered haddock topped with Swiss cheese & fish sauce

All burgers served with your choice of steak fries or caesar or house salad or bowl of New England clam chowder

SANDWICHES

Corned Beef on Toasted Swirled Rye | 15

hot corned beef topped with Swiss & sprouts, buttered with mild hot mustard

Club House | 15

lettuce, tomato, sliced chicken breast, ham bacon & cheddar slices with mayo

Lobster Club | 16

avocado, lobster meat, alfalfa, red onion, tomato & sliced Swiss - combined in a sour cream/yogurt/lemonlime aioli sauce

Prime Rib Dip | 15

simple... the best prime rib sandwich ever!!!! - sided with au jus

WRAPS

Fratzolaki -- Chicken or Beef | 15

lettuce, tomato, red onion, feta cheese, Greek spices & tzatziki sauce

BLT Wrap | 15

just like it's always been... bacon, lettuce, tomato & mayo

Chicken Caesar Wrap | 15

Lakeshore caesar salad tangled with julienned breast meat

Shrimp Wrap | 15

shrimp meat, lettuce, red onion & red pepper laced with sweet chili thai sauce

Veggie Wrap | 15

lettuce, tomato, avocado, cucumber, red onion, red pepper & sprouts combined in a sour cream/yogurt/lemonlime aioli sauce

All above served with choice of steak fries or caesar or house salad or bowl of New England clam chowder

A LITTLE MORE THAN LUNCH

Rack of Lamb | 41 **GF**

Lobster Tails | 67 **GF**

Seafood Kabob | 41 **GF**

18oz T-Bone | 35 **GF**

16oz Rib Steak | 35 **GF**

12oz New York | 39 **GF**

8oz Filet | 35 **GF**

12oz filet | 45 **GF**

Ultimate for Two | 98

Main Courses served with choice of steak fries or rice pilaf along with caesar or house salad

*Please ask your server for the evening menu to order specialty items not seen *