

ENTRÉES

Greek Chicken | 31 GF

½ boneless chicken stuffed with feta cheese - topped with our buttery lemon oregano sauce

Lakeshore Chicken Breast | 31 GF

Laced with seasoned feta cheese - oven baked - topped with our buttery lemon oregano sauce

Lakeshore Chicken Cordon Bleu | 31

Stuffed with black forest ham & Swiss cheese - lightly breaded - oven baked & smothered in creamy mushroom sauce

Chicken Souvlaki | 31 GF

Cubed chicken skewered with mushroom - broiled to perfection & topped with our buttery lemon oregano sauce

Rack of Lamb | 43 GF

Broiled to your liking with specialty herbs & spices

All Lakeshore Entrées accompanied with our chef's fresh select vegetables of the day. Your choice of house or strawberry vinaigrette or honey basil vinaigrette dressing drizzled over California mixed green leaf salad. Garlic toast & your choice of steak fries or rice or baked potato or Greek lemon roasted potato

FROM THE SEA

Halibut Steak | 33 GF

Oven baked bathing in a pool of white wine, tomato, onion, mushroom, tarragon & spices

Coho Salmon | 31 GF

Oven baked - brown sugar candied or lightly herb sprinkled finished with a hint of lemon

Lobster Tails | 67 GF

Two 7-8oz rock lobster tails brought together for a mouth-watering feast - served with drawn butter

Alaska King Crab | 67 GF add another ½ lb. Crab | 25
20oz of Alaska king crab legs - served with drawn butter

Seafood Kabob | 43 GF

Cubed lobster tail, tiger shrimp, scallops & button mushrooms on a skewer - cooked to perfection - served with drawn butter

Seafood Platter | 43

A 7/8oz lobster tail & your choice of breaded or sautéed shrimp & scallops all on one plate for your enjoyment - served with drawn butter

Shrimp Scampi | 31

Jumbo tiger shrimp, diced red pepper, onion, potato, hint of parsley - sautéed in butter - finished in a white wine sauce

Breaded Shrimp | 31

Panko breaded fantail shrimp sided with fresh lemon & seafood cocktail sauce

*All Lakeshore sea dishes accompanied with chef fresh select vegetables of the day - California mixed green leaf salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing* - served with garlic toast & your choice of steak fries or rice pilaf or baked potato or oven roasted Greek lemon potatoes

FROM THE BROILER

New York GF

10oz | 35 12oz | 42 14oz | 49

Peppercorn New York

10oz | 38 12oz | 45 14oz | 52

Filet Mignon GF

6oz | 31 8oz | 38 12oz | 48 14oz | 55

Peppercorn Filet Mignon - Butterflied

8oz | 41 12oz | 51 14oz | 58

T-Bone GF

18oz | 39 24oz | 49

Rib Steak GF

18oz | 43 24oz | 53

Beef Kabob | 31 GF

Marinated beef tenderloin - skewered along with red & green pepper, onion & button mushrooms - broiled to perfection

LAKESHORE PRIME RIB

- Succulent - tender - flavorful Certified AAA Prime Rib - beautifully marbled & perfectly aged - seasoned with our house rub - slow roasted & hand cut to order - topped with au jus - sided with Lakeshore creamy horseradish - GF

10oz | 35 14oz | 40 20oz | 49

*All above main course meals from the broiler are accompanied with chef fresh select vegetables of the day - California mixed green leaf salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing* - served with garlic toast & your choice of steak fries or rice pilaf or baked potato or oven roasted Greek lemon potatoes

LAKESHORE CHATEAUBRIAND PLATTER

The royal center cut of beef tenderloin, broiled to perfection, thinly sliced & fanned on the platter, accompanied by button mushrooms, Greek lemon roasted potatoes & an array of fresh hand selected sautéed vegetables

*Served with béarnaise sauce

(Available as a single or combination of 2) GF | **43 per person**

Chateaubriand - Served with garlic toast - California mixed green leaf salad
recommended house or strawberry vinaigrette or honey basil vinaigrette dressing

LAKESHORE ULTIMATE PLATTER FOR 2

Shrimp scampi, Greek dry ribs, 8oz filet mignon & your choice of any combination per person of – one 7/8 rock lobster tail or one portion of 10oz king crab legs – garnished with button mushrooms, Greek lemon roasted potatoes & an array of fresh hand selected sautéed vegetables | **57 per person**

Ultimate Platter - Served with garlic toast - California mixed green leaf salad
recommended house or strawberry vinaigrette or honey basil vinaigrette dressing

PASTA

Linguini Alfredo | 23

Cream, butter & freshly grated parmesan

Linguini Carbonara | 23

Red & green peppers, bacon, onion & freshly grated parmesan cooked in a creamy tomato sauce

Herbed Veggie Linguini | 25

Fresh select vegetables of the day - tumbled in a garlic parmesan olive oil sauce dashed with a hint of lemon

add chicken or shrimp or scallops or lobster meat | 6

Cajun Spiced Shrimp Linguini | 25

Jumbo tiger shrimp seared in Cajun spices - decorated over linguini pasta

Shrimp Scampi Linguini | 26

Jumbo tiger shrimp sautéed with red pepper, onion & potato - finished in a white wine sauce with a hint of parsley

*All Pasta's served garlic toast - California mixed green leaf salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing*

STIR-FRY

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 a bed of rice | 25 **add chicken, beef or shrimp | 6**

*Stir-fry served garlic toast - California mixed green leaf salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing*

VEGETABLE PLATTER

Chef's hand selected vegetables of the week steamed & lightly sautéed **GF | 25**
add chicken or shrimp | 6

SIDES

Add any one of the following to any main course meal

Lobster tail	29	GF
½ lb king crab legs	29	GF
Sautéed Scallops (5)	9	GF
Sautéed Shrimp (5)	9	GF
Breaded Shrimp (5)	9	
Breaded Scallops (5)	9	
Side sautéed mushrooms	6	GF
Side peppercorn sauce	6	GF
Side béarnaise sauce	6	GF

