

APPETIZERS

Your Choice \$12

Shrimp Cocktail (5pc) | GF Calamari
Dry Ribs (5pc) | GF Shrimp Scampi (5pc)
Cheese Toast (2pc) | 5

SALADS

Green Salad | 10 GF

crisp lettuce sided with tomato, cucumber & carrot
recommended – house vinaigrette

Greek Salad | 12 GF

with dinner | 4
crisp romaine lettuce, tomato, cucumber, red onion, Kalamata olives, green pepper & feta cheese - tossed in house dressing

Caesar Salad | 11

with dinner | 3
crisp romaine lettuce, Lakeshore creamy Caesar dressing & garlic croutons tumbled together - sprinkled with parmesan

ENTRÉES

Greek Dry Ribs | 25 GF

Greek style dry ribs (8pc)

Shrimp & Greek Dry Ribs | 25

Greek style dry ribs (5pc) served with panko breaded fantail shrimp (5pc)

Greek Chicken | 25 GF

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

Lakeshore Chicken Breast | 25 GF

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

Lakeshore Chicken Cordon Bleu | 25

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

Rack of Lamb | 49 GF

Broiled to your liking with specialty herbs & spices

Steak & Lobster | 49 GF

upgrade to 8oz filet mignon | 6
7-8oz rock lobster tail paired with 6oz filet mignon or 10oz NY

Steak & Crab | 59 GF

upgrade to 8oz filet mignon | 6
Choice of 6oz filet mignon or 10oz NY, accompanied with 10oz of Alaskan king crab legs add another ½ lb Crab | 25

Pepper Steak | 27

Cubed beef tenderloin & New York - sautéed with red & green peppers, tomato, mushroom & onion - tumbled in a spiced red wine demi-glace

Steak & Shrimp | 35

upgrade to 8oz filet mignon | 6
Choice of 6oz filet mignon or 10oz NY, sided with panko breaded fantailed shrimp (5pc) - served with seafood sauce

*All Lakeshore entrées accompanied with chef fresh select vegetables of the day
- House salad *recommended house vinaigrette* - served with dinner roll & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

FROM THE SEA

Shrimp Scampi | 25

Jumbo tiger shrimp (8pc), diced red pepper, onion, potato, hint of parsley - sautéed in butter - finished in a white wine sauce

Breaded Shrimp | 25

Panko breaded fantail shrimp (8pc), sided with fresh lemon & seafood cocktail sauce

Halibut Steak | 29 GF

Oven baked - traditionally flour dusted or bathing in white wine, tomato, onion, mushroom, tarragon & spices

Coho Salmon | 25 GF

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

Lobster Tails | 2 Tails 49 GF - 1 Tail 39 GF

7-8oz rock lobster tail

Alaska King Crab | 59 GF

add another ½ lb. Crab | 25

20oz of Alaska king crab legs

Seafood Platter | 47

A 7/8oz lobster tail & breaded or shrimp (4pc) & breaded scallops (4pc) all on one plate for your enjoyment

*All Lakeshore sea dishes accompanied with chef fresh select vegetables of the day - House salad *recommended house vinaigrette* - served with dinner roll & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

FROM THE BROILER

New York GF 10oz | 27 12oz | 33

Filet Mignon GF 6oz | 27 8oz | 33

T-Bone GF 16oz | 30

Rib Steak GF 16oz | 30

*All above meals from the broiler accompanied with chef fresh select vegetables of the day - House salad *recommended house vinaigrette* - served with dinner roll & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

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 | 27 14oz | 30

*All above Prime Rib accompanied with chef fresh select vegetables of the day - House salad *recommended house vinaigrette* - served with dinner roll & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

