

## **APPETIZERS**

### **Your Choice \$14**

Chicken Drummettes | GF                  Bacon Wrapped Scallops |  
Shrimp Cocktail | GF                      Calamari |                                  Dry Ribs | GF  
BBQ Ribs | GF                              Shrimp Scampi |                          Escargot | GF  
    Cheese Toast | 5

**SOUPS** -- Baked Onion Soup | 6      ala carte | 8  
Clam Chowder      | 5      ala carte | 7

## **SALADS**

California Green Leaf Salad | 15 GF  
California green leaves - sided with tomato, cucumber & carrot  
\*recommended – house, strawberry or honey basil vinaigrette\*

Greek Salad | 17 GF                                  with dinner | 6  
crisp romaine lettuce, tomato, cucumber, red onion, Kalamata  
olives, green pepper & feta cheese - tossed in house dressing

Horiatiki Salad | 18 GF                              with dinner | 7  
tomato, cucumber, Kalamata olives, green pepper, red onion  
& feta cheese - mixed with a touch of salt, oregano & olive oil

Caesar Salad | 16                                  with dinner | 5  
crisp romaine lettuce, Lakeshore creamy caesar dressing &  
garlic croutons tumbled together - sprinkled with parmesan

## **ENTRÉES**

Steak & Lobster | 69 GF                      upgrade to 8oz filet mignon | 9  
7-8oz rock lobster tail paired with 6oz filet mignon - broiled to  
your liking - served with drawn butter

Steak & Crab | 77 GF                              add another ½ lb Crab | 30  
Choice of 10oz New York or 8oz filet mignon accompanied  
with 10oz of Alaskan king crab legs - served with drawn butter

Steak & Shrimp | 48  
Choice of 10oz New York or 8oz filet mignon, sided with panko  
breaded fantailed shrimp - served with seafood sauce

Pepper Steak | 32  
Cubed beef tenderloin & New York - sautéed with red & green  
peppers, tomato, mushroom & onion - tumbled in a spiced red  
wine demi-glace

Back Ribs | 35 GF  
Choice - Greek style or brushed with our house BBQ sauce

Chicken & Ribs | 35 GF  
Choice - Greek style or brushed with our house BBQ sauce

Shrimp & Ribs | 35  
Choice - Greek style or brushed with our house BBQ sauce  
served with panko breaded fantail shrimp

\*All Lakeshore entrées 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

## **ENTRÉES**

### **Greek Chicken | 35 GF**

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

### **Lakeshore Chicken Breast | 35 GF**

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

### **Lakeshore Chicken Cordon Bleu | 35**

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

### **Chicken Souvlaki | 35 GF**

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

### **Rack of Lamb | 54 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 | 37 GF**

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

### **Coho Salmon | 35 GF**

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

### **Lobster Tails | 74 GF**

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

**Alaska King Crab | 77 GF**                      add another ½ lb. Crab | 30  
20oz of Alaska king crab legs - served with drawn butter

### **Seafood Kabob | 48 GF**

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

### **Seafood Platter | 49**

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 | 35**

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

### **Breaded Shrimp | 35**

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 | 39      12oz | 46      14oz | 53

### Peppercorn New York

10oz | 41      12oz | 50      14oz | 55

### Filet Mignon GF

6oz | 37      8oz | 44      12oz | 56      14oz | 62

### Peppercorn Filet Mignon - Butterflied

8oz | 46      12oz | 59

### T-Bone GF

18oz | 45

### Rib Steak GF

18oz | 48

### Beef Kabob | 35 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 | 39      14oz | 44      20oz | 54

\*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 | 45 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 | 59 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 | 27

Cream, butter & freshly grated parmesan

### Linguini Carbonara | 27

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

### Herbed Veggie Linguini | 27

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 | 30

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

### Shrimp Scampi Linguini | 30

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 | **28**      **add chicken, beef or shrimp | 8**

\*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 | 8**

## SIDES

Add any one of the following to any main course meal

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



The Lakeshore – EST. 1975