

APPETIZERS

Your Choice \$14

Shrimp Cocktail | GF Calamari | Dry Ribs | GF

BBQ Ribs | GF Shrimp Scampi | Escargot | GF

SOUP

Clam Chowder | 5

ENTRÉES

Steak & Lobster | 69 GF add another lobster tail | 30
Choice of 10oz New York or 6oz filet (upgrade to 8oz filet mignon | 9) - accompanied with 7-8 oz rock lobster tail - served with drawn butter

Steak & Crab | 79 GF add another 10oz Crab | 35
Choice of 10oz New York or 6oz filet mignon (upgrade to 8oz filet mignon | 9) -accompanied with 10oz of Alaskan king crab legs - served with drawn butter

Steak & Shrimp | 48
Choice of 10oz New York or 6oz filet mignon (upgrade to 8oz filet mignon | 9) -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

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 | 79 GF add another 10oz Crab | 35

20oz of Alaska king crab legs - 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

Peppercorn New York

10oz | 41 12oz | 50

Filet Mignon GF

8oz | 44 12oz | 56

Peppercorn Filet Mignon - Butterflied

8oz | 47 12oz | 59

T-Bone GF

18oz | 45

Rib Steak GF

18oz | 48

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 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

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*

SIDES

Add any one of the following to any main course meal

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|------------------------|----|----|
| Lobster tail | 30 | GF |
| ½ lb king crab legs | 35 | GF |
| Breaded Shrimp (5) | 9 | |
| Side sautéed mushrooms | 6 | GF |
| Side peppercorn sauce | 6 | GF |
| Side béarnaise sauce | 6 | GF |



The Lakeshore – EST. 1975