

APPETIZERS

Your Choice \$12

Shrimp Cocktail | **GF** (5PC) Dry Ribs | **GF** (5PC) BBQ Ribs (5PC)

Calamari Shrimp Scampi (5PC)

Cheese Toast | 5 (5PC)

SALADS

House Salad | 12 **GF**

Iceberg lettuce - sided with tomato, cucumber & carrot

recommended – house, strawberry or honey basil vinaigrette

Greek Salad | 15 **GF**

with dinner | 4

crisp romaine lettuce, tomato, cucumber, red onion, Kalamata olives, green pepper & feta cheese –sided with house dressing

Caesar Salad | 14

with dinner | 3

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

ENTRÉES

Steak & Lobster | 59 **GF**

add another lobster tail | 30

Choice of 10oz New York or 6oz filet (upgrade to 8oz filet

mignon | 6) - accompanied with 7-8 oz rock lobster tail - served with drawn butter

Steak & Crab | 69 **GF**

add another 10oz Crab | 35

Choice of 10oz New York or 6oz filet mignon (upgrade to 8oz filet mignon | 6) -accompanied with 10oz of Alaskan king crab legs - served with drawn butter

Steak & Shrimp | 38

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

Pepper Steak | 27

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

Back Ribs | 27 **GF**

Greek style or brushed with our house BBQ sauce

Chicken & Ribs | 27 **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

- House salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing*

- served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

ENTRÉES

Greek Chicken | 27 GF

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

Lakeshore Chicken Breast | 27 GF

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

Lakeshore Chicken Cordon Bleu | 27

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

Rack of Lamb | 54 GF

Broiled to your liking with specialty herbs & spices

*All Lakeshore entrées accompanied with chef fresh select vegetables of the day
- House salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing*

- served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

FROM THE SEA

Halibut Steak | 29 GF

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

Coho Salmon | 27 GF

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

Lobster Tails | 60 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 | 27

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

Breaded Shrimp | 27

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

*All Lakeshore From The Sea dishes accompanied with chef fresh select vegetables of the day
- House salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing*

- served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

FROM THE BROILER

New York GF

10oz | 32 12oz | 40 14oz | 48

Filet Mignon GF

6oz | 32 8oz | 38 12oz | 50

T-Bone GF

18oz | 38

Rib Steak GF

18oz | 38

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 | 33 14oz | 38 20oz | 45

*All Lakeshore above main courses accompanied with chef fresh select vegetables of the day - House salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing*

- served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

PASTA

Linguini Alfredo | 20

Cream, butter & freshly grated parmesan

Cajun Spiced Shrimp Linguini | 25

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

Shrimp Scampi Linguini | 25

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

SIDES

Add any one of the following to any main course meal

Lobster tail | 30 GF

½ lb king crab legs | 35 GF

Breaded Shrimp (5) | 9

Side sautéed mushrooms | 4 GF



The Lakeshore – EST. 1975