

APPETIZERS

Your Choice \$14

Chicken Drummettes | GF

Bacon Wrapped Scallops | GF

Shrimp Cocktail | GF

Calamari |

Dry Ribs | GF

BBQ Ribs | GF

Shrimp Scampi | GF

Escargot | GF

Cheese Toast | 5

SOUPS -- Baked Onion Soup | 6 ala carte | 8

Clam Chowder | 5 ala carte | 7

SALADS

House Salad | 15 GF

Iceberg lettuce - 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 -add a lobster tail -(market price)

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

mignon | 9) - accompanied with a 7-8 oz rock lobster tail -

served with drawn butter (**pricing may be affected by market**)

Steak & Crab | GF

- (market price)

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

filet mignon | 9) -accompanied with ½ lb king crab legs -

served with drawn butter

Steak & Shrimp | 49

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 | 35

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 - 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 stuffed 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 flour dusted - 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 chef fresh select vegetables of the day - 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 stuffed potato or oven roasted Greek lemon potatoes

FROM THE SEA

Halibut Steak | 39 GF

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

Coho Salmon | 35 GF

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

Lobster Tails | 74 GF - (pricing may be affected by market)

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

Alaska King Crab | GF -(market price)

1 lb of king crab legs - served with drawn butter

Seafood Kabob | 49 GF - (pricing may be affected by market)

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

Seafood Platter | 49 -(pricing may be affected by market)

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 GF

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 - 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 stuffed 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 | 47 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

*All above From The Broiler are accompanied with chef fresh select vegetables of the day - 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 stuffed potato 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 | 39 14oz | 44 20oz | 54

*All Lakeshore Prime Rib is accompanied with chef fresh select vegetables of the day - 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 stuffed 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 | 49 per person

Chateaubriand - Served with garlic toast - 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, two 7/8 rock lobster tails – (sub lobster tail for ½ lb crab legs – market price) 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 - Green leaf salad *recommended house or strawberry vinaigrette or honey basil vinaigrette dressing*

PASTA

Linguini Alfredo | 27

Cream, butter & freshly grated parmesan

Herbed Veggie Linguini | 27

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

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

PASTAS -add chicken or shrimp or scallops or lobster meat | 6

*All Pastas served garlic toast - 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 | 6**

*Stir-fry served garlic toast - 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 | 28**
add chicken or shrimp | 6

SIDES

Add any one of the following to any main course meal

Lobster Tail		GF	- (market price)
½ lb King Crab Legs		GF	- (market price)
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		4 GF	
Side béarnaise sauce		4 GF	



The Lakeshore – EST. 1975