

APPETIZERS

Your Choice \$14

Shrimp Cocktail | GF

Calamari |

Dry Ribs | GF

BBQ Ribs | GF

Shrimp Scampi | GF

Escargot | GF

SOUP

Clam Chowder | 5

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

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 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 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

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 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*

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)
Breaded Shrimp (5)	 9	
Side sautéed mushrooms	 6 GF	
Side peppercorn sauce	 4 GF	
Side béarnaise sauce	 4 GF	



The Lakeshore – EST. 1975