

## HORS D'OEUVRES

### Shrimp Cocktail

Five jumbo shrimp served chilled with our delicious seafood sauce \$13

### Shrimp Poppers

Five zesty breaded jalapenos stuffed with shrimp and cream cheese \$14

### Jalapeno Poppers

Six breaded jalapenos stuffed with cream cheese \$12

### Fried Cheese Marinara

Mozzarella cheese rolled in Italian bread crumbs served with hot marinara sauce \$10

### Sautéed Mushrooms

Fresh mushrooms sautéed in garlic and wine \$9

### Hot Crab 'n' Cheese

Served with assorted crackers \$15

### French Onion Soup

Homemade French onion soup topped with toasted French roll, mozzarella and parmesan \$6

### Combo Platter

A selection of our most popular appetizers: Jalapeno peppers, shrimp poppers, and fried cheese Marinara \$20

### Tomatoes and Fresh Mozzarella

With balsamic vinegar \$8

## BEEF

*All steaks are hand cut from premium Angus beef. Dinners include fresh baked bread, salad, vegetable, and your choice of baked potato or rice pilaf*

### Filet Mignon

A thick sliced tenderloin of beef wrapped in bacon and grilled to perfection parmesan \$35

### New York Strip

A choice cut grilled just right \$30

### Rib eye

A Lakeside favorite, sliced thick and prepared to suit \$32

### Smothered Steak

New York strip with a generous helping of sautéed mushrooms, onions and mozzarella cheese \$33

### New York Pepper Steak

New York strip rolled in cracked pepper and served with a brandy peppercorn sauce \$34

## SURF and TURF

### Steak and Shrimp

Our New York grilled to your liking and served with four breaded shrimp \$40

### Steak and Tail

A succulent New York Strip served with a 6oz. Canadian lobster tail \$45

\*substitute large Australian tail: add \$12.00

## FROM THE SEA

### Halibut with an Avocado Salsa

A halibut steak grilled and topped with our special mild avocado salsa \$32

### Salmon Marsala

A tender Atlantic fillet covered with a light marsala cream \$25

### Garlic Shrimp

Five jumbo shrimp sautéed in butter and fresh garlic \$28

### Scallops au Sec

Delicious scallops sautéed in butter and finished with a dry white wine \$28

### Baked Scallops Béchamel

Scallops, lightly sautéed in butter and wine, finished in the broiler with béchamel and parmesan cheese \$30

### King Crab Legs

One pound of crab legs cooked to perfection served with drawn butter \$40

### Lobster Tail

A large cold water tail from the coastal waters of Australia \$45

## POULTRY

### Chicken a la Lakeside

A grilled chicken breast pillowed on a bed of rice pilaf, smothered in a white wine sauce and topped with roasted almonds and parmesan \$23

# PASTA

## Pasta Primavera

Linguini tossed with a delicious mix of fresh vegetables and smothered in a creamy alfredo sauce \$20

## Chicken Primavera

A delicious primavera with grilled chicken \$24

# DESSERTS

Ask your server about our many delicious desserts

# BEVERAGES

Soft drinks	\$2
Coffee	\$2
Tea	\$2
Milk	\$2
Domestic Beer	\$3.50
Imports	\$4.00
Wine	(see wine list)
Spirits	(ask your server)

20% gratuity may be added to parties of 6 or more  
No separate checks please

*Thank you for dining with us.*