

STARTERS

CRISPY FRIED CALAMARI 12
Fresh Point Judith, Cocktail
Sauce, Grilled Lemon

HUMMUS TRIO 8.5 V
Selection of Seasonal
Hummus, Three Seed
Cheddar Lavosh

SHRIMP COCKTAIL 15
Cucumbers, Shaved Celery,
Tangy Cocktail Sauce

ONION FONDUE 7
Caramelized Onions,
Provolone Cheese, Ciabatta
Bread

SOUP OF THE SEASON 8
Made with Seasonal Ingredients

ENTRÉE SALADS

CAESAR SALAD 11
Chopped Romaine Hearts, Key
Lime Dressing, Garlic Crouton,
Grated Parmesan

SMOKED SALMON* 18 GF
Seared Norwegian Salmon,
Lightly Smoked, Artisan
Greens, Pickled Vegetables,
Cucumber, Yogurt Dill Dressing

MIXED GREENS 10.5 V, GF
Carrot Ribbons, Beets,
Candied Pecans, Cheddar,
Balsamic Vinaigrette

STRAWBERRY AVOCADO 12 V, GF
Frisée and Spinach, Feta,
Sliced Strawberries,
Avocado, Pickled Red Onion,
Strawberry Poppy Seed
Dressing

COBB SALAD 18 GF
Chopped Romaine Hearts,
Bacon, Hard Cooked Eggs,
Chicken, Bleu Cheese,
Avocado, Tomato, Micro
Greens, Lemon Dijon Vinaigrette

ADD TO
CAESAR OR MIXED
GREENS SALAD

TUNA* 12
GRILLED SHRIMP 10
MAHI 9
GRILLED CHICKEN 6
SPICED TOFU 4

JUICE

4oz. 5.95 / 8oz. 9
ANTI STRESS JUICE
Fresh Watermelon Juice
BALANCE SMOOTHIE
Strawberry & Banana
GINGERED GREENS
*Cucumber, Kale, Spinach,
Apple, Lemon, Ginger*

MAIN
PLATES

LAKEHOUSE FISH TACOS 19.5
Lightly Dusted Fried Fresh Fish,
Corn Relish,
Avocado Poblano Crème

ALBACORE TUNA MELT 14
Open Faced, Brioche Toast,
Albacore Tuna Salad, Herb Mayo,
Ripe Tomato, Melted Cheddar,
Arugula Salad

LAKEHOUSE GRILLED CHEESE 13 V
Provolone, White Cheddar,
Swiss, Pepper Jack on Parmesan
Sour Dough, House Made Chips

BEEF TENDERLOIN SALAD* 21
Grilled Beef Tenderloin on Garlic Crouton,
Crispy Onion, Bleu Cheese, Yellow Pepper
Aioli, Baby Spinach and Frisée,
Peppadew Peppers, Balsamic Vinaigrette

CHICKEN SALAD CROISSANT 14.5
Chicken, Celery, Onion, Almonds,
Grapes, Fresh Herbs, White Cheddar
Cheese, House Made Chips

PROSCIUTTO, CAPICOLA & BRIE PANINI 14.5
Thinly Sliced Prosciutto, Capicola, Brie,
Arugula, Sundried Tomato Pesto on
Ciabatta, French Fries and Pickle

STEAK FRITES 21 GF
Grilled NY Strip Steak, Herb Garlic
Butter, Parmesan-Herb Shoestring
Fries

**QUINOA & BLACK BEAN
VEGGIE BURGER 13 V**
Grilled Zucchini,
Roasted Tomato, Mushrooms,
Herb Aioli, Arugula Salad

**CHEF'S PASTA CREATION
OF THE DAY 16**

MARGHERITA PIZZA 12.5 V
Crushed Tomato Sauce, Heirloom
Tomato, Fresh Mozzarella,
Organic Olive Oil, Basil

**CHEESE OR PEPPERONI
PIZZA 12.5**

COCKTAILS

\$13

LAKESIDE BREEZE
Absolut Citron Vodka,
Fresh Blueberries,
Strawberries & Mint
BLOOD ORANGE MOJITO
Bacardi, Blood Orange Juice,
Soda, Fresh Mint
BLUEBERRY MARTINI
New Amsterdam Vodka,
Lychee Liqueur, Fresh Sour,
Blueberry Puree
FUZZY MULE
Absolut Vodka,
Fresh Lime Juice, Peach
Flavor, Ginger Beer

BEERS 7.75

Florida Swamp Ale IPA
Funky Buddha Floridian
Hefeweizen
Orlando Brewing Co.
Blonde Ale
Orlando Brewing Co. I-4 IPA

WINE

MacMurray Ranch
Pinot Noir 13.50
Sonoma Coast, California
Charles & Charles Red Blend 12
Washington
Seeker Riesling 10
Mosel-Saar-Ruwer, Germany
Simi Chardonnay 11.50
Sonoma County, California

18% Service Gratuity Added For Parties of 6 Or More

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any allergies or dietary concerns in order to ensure your dining experience is a memorable one.

V vegetarian VGN vegan GF gluten free