

THE LAKE ROOM

SOUP

French Onion

\$4.00 Cup / \$5.00 Bowl

TAPAS MENU

Smoked Salmon Napoleon

\$5.00

Escargot (4)

\$4.00

Sweet & Spicy Shrimp over Jicama Slaw

\$6.00

Bacon Wrapped Horseradish Prawns

\$5.00

Beef Tenderloin, Mushroom & Pepper Jack Cheese Empanadas (2)

\$5.00

Cherry Tomatoes Stuffed with Olive Tapenade (4)

\$4.00

Pecan Crusted Fried Goat Cheese Balls with Honey (4)

\$4.00

SALADS

Field Greens

Mixed Greens with Grape Tomatoes, Crumbled Feta Cheese,
Candied Walnuts & White Balsamic Vinaigrette.

\$6.00

With Grilled Chicken \$9.00

Grilled Tuna Nicoise Salad

Grilled 5oz Ahi Tuna, served on Romaine Spring Mix with Kalamata Olives,
Sliced Eggs, Green Beans, Tomatoes & Red Wine Vinaigrette \$12.00

Plantation Caesar Salad

Fresh Chopped Romaine Lettuce, Herbed Croutons, House made
Caesar Dressing & Asiago Cheese.

\$6.00 With Grilled Chicken \$9.00

*All Entrées Served with House Salad & Choice of Dressing,
Vegetable & Starch Du Jour.*

ENTREES

Risotto

Roasted Chicken Tossed with Tomatoes, Spinach, Roasted Peppers,
Caramelized Onions & Parmesan Risotto
\$20.00

Filet Mignon

Grilled Center Cut Filet, Topped with Colossal Crabmeat,
Asparagus & Hollandaise Sauce.
8 oz. \$30.00 5 oz. \$24.00

Snapper

Crispy Pan Seared Red Snapper, Topped with Crab Meat &
Beurre Noir.
\$28.00

Pork Shank

Braised Pork Shank, Served over Butternut Squash Lentil Stew
\$20.00

Duck Breast

Crispy Duck Breast with a Red Plum Chutney &
Sweet Potato Gratin
\$22.00

Rack Of Lamb

Grilled New Zealand Lamb Chops, Served with Sweet Potato Gratin &
Roasted Garlic Aioli
\$26.00

**Please check with your Server for Tonight's Dessert Selections.*

