

LAKEHOUSE

Tap & Grille

Starters

Soup of the Day <i>prepared fresh daily</i>	6
Fried Calamari <i>hand breaded calamari served with banana peppers and chimichurri</i>	11
Sea Scallops <i>pan seared, served with Gewurztraminer brown butter</i>	15
Sautéed Shrimp <i>jumbo shrimp sautéed with cherry pepper butter and andouille sausage</i>	15
Artisanal Charcuterie Board <i>chef's pairing of artisan cheeses and cured meats with fresh fruit & cracker accompaniments</i>	19
Hot Lobster Dip <i>a cheesy, lobster filled delight, served with Naan dippers</i>	16
Harbor Empanada <i>seasoned beef stuffed turnover served with pico de gallo</i>	12
Goat Cheese Bruschetta <i>toasted crostini topped with local goat cheese, diced heirloom tomatoes, walnuts, apples and a balsamic drizzle</i>	10
Pork Pot Stickers <i>served over fresh slaw with Thai vinaigrette</i>	11

Salads

House Salad <i>artisan greens with assortment of seasonal vegetables and croutons served with choice of dressing</i>	9
Caprese Salad <i>fresh mozzarella, basil and tomatoes dressed with EVOO and aged balsamic</i>	11
Iceberg Salad <i>a crisp slice of iceberg lettuce with gorgonzola, bacon, roma tomatoes, creamy bleu cheese dressing and house made croutons</i>	10
Orchard Harvest Salad <i>artisan greens with cheddar cheese, cranberries, apples and candied walnuts served with cranberry-orange vinaigrette</i>	11
Spinach Salad <i>with fresh strawberries, onions, walnuts and feta cheese served with sesame and poppy seed dressing</i>	11
Classic Caesar Salad <i>chopped romaine lettuce served with traditional dressing, house made croutons and parmesan cheese</i>	11
Harbor Chef Salad <i>artisan greens with Swiss cheese, ham, turkey, cucumber, tomatoes and hard boiled egg served with white balsamic vinaigrette</i>	13
Add To Any Salad: Chicken: 6 Salmon: 7 Shrimp: 8	

Entrees

Pork Tenderloin <i>stuffed with wild mushrooms and Bing cherries served with green peppercorn-plum glaze & bourbon mashed sweet potatoes</i>	29
Chilean Sea Bass <i>8oz filet served over Thai rice noodles and vegetables</i>	39
Chicken Milanese <i>linguini and sautéed spinach served with cherry pepper shiitake cream</i>	29
Grilled Ribeye Steak <i>12oz ribeye with roasted tomato and smoked bacon relish served with roasted garlic mashed potatoes</i>	38
Miso Glazed Salmon <i>salmon filet served with bok choy, asparagus, mushrooms and wild rice</i>	33
Grilled Swordfish <i>with almond-scallion beurre blanc and served with lemon asiago risotto</i>	29
Grilled Filet <i>8oz filet mignon with shallot-cognac demi-glace and saffron risotto</i>	40
Duck <i>semi-boneless half duck with andouille sausage risotto with cherry pepper and sherry vinegar reduction</i>	35
Strip Steak <i>16oz. NY Strip steak served with poblano chimichurri and roasted garlic mashed potatoes</i>	42
Seafood Scampi <i>lobster, shrimp and scallops in white wine garlic butter sauce with fresh basil and grape tomatoes over linguine</i>	35
Black Pepper Fettuccini <i>served with gruyere cheese, roasted chicken and fresh sugar snap peas</i>	27
Zucchini Frittella <i>thin Italian style crepe stuffed with local goat cheese, served with charred tomato gastrique</i>	26