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FEATURING A LĀK
VALENTINE'S DAY
MENU CURATED FOR
YOU

OUR ROMANTIC
5-COURSE \$75* PRIX
FIXE MENU INCLUDES
AN AMUSE-BOUCHE
AND YOUR CHOICE
OF APPETIZER, SOUP/
SALAD, ENTRÉE, AND
DESSERT.

AMUSE-BOUCHE

WINTER CITRUS AND CRAB MOUSE WITH OLD BAY POACHED SHRIMP

APPETIZER

DEEP FRIED OYSTERS

Cornmeal Crusted with Creamy Chorizo Sausage and Saffron Aioli

BEEF TENDERLOIN & WILD MUSHROOM SHORTCAKE

with a Worschshire Pan Gravy and Homemade Cheddar Biscuit

JUMBO LUMP CRAB MARTINI

With Bloody Mary Cocktail Sauce and a Cognac Stone Ground Mustard Dipping Sauce

ZUCCHINI FRITES

Fresh Hand Breaded Zucchini Served with a Chipotle Buttermilk Ranch Dressing

GRILLED BRIE

Chapel Hill Cheese with a Champagne and Pomegranate Chutney

SOUP/SALAD

LOBSTER AND SEAFOOD BISQUE

CREAMY SMOKED TOMATO AND AGED CHEDDAR CHEESE SOUP

BABY BIB SALAD

Hydroponic Farm Fresh Bib Lettuce with Candied Walnuts, Shaved Sweet Red Maui Onions and Diced Cucumbers, with a Wild Honey and Raspberry Vinaigrette

SIMPLE SALAD

Mixed Greens, Diced English Cucumbers, Baby Heirloom Tomatoes, Red Onion, and Shredded Cheddar Cheese with Your Choice of Dressing

THE LAKEHOUSE WEDGE SALAD

Cold & Crisp Baby Iceberg Lettuce, Sliced Beef Steak Tomatoes, Red Onion, Crumbled Blue Cheese, and Apple Smoked Bacon with a Blue Cheese Ranch Dressing

ENTRÉE

JAMISON FARMS GRILLED RACK OF LAMB

With a Blackberry and Chianti Infused Demi-Glace, Served with a Creamy Smoked Gouda Polenta

HONEY & HARISSA GRILLED WILD SALMON

With a Middle-East Vegetable Cous Cous Salad Dressed with Fresh Parsley & Mint, Topped with Toasted Pistachios

10oz CHAR GRILLED FILET OF BEEF

With a Porcini and Morel Mushroom Demi-Glace, Served with Hand Whipped Yukon Gold Mashed Potatoes

SAUTÉED JUMBO SHRIMP AND SCALLOPS

With a Roasted Fennel and Grapefruit Slaw, Served with a Pomegranate and Honey Glaze

PAN SEARED BREAST OF FREE RANGE CHICKEN

With a Jumbo Lump Crab and Smoked Tomato Fondue, Served with Hand-Whipped Mashed Potatoes

ROASTED CHILEAN SEABASS

With a Caramelized Onion and Parmesan Crust, Served with a Champagne and Blood Orange Bur Blanc

HOMEMADE SWEET ITALIAN SAUSAGE AND ROASTED PEPPER MANICOTTI

Served in our House made Vodka Blush Sauce

DESSERT

CAFÉ MOCHA PROFITEROLES

Dark Chocolate Gelato, Espresso Cream, Chocolate Sauce

UPSIDE DOWN POACHED PEAR OLIVE OIL CAKE

Cabernet Poached Pears, Whipped Honey Mascarpone, Candied Pistachios

CITRUS ALMOND CAKE

Marcona Almond Crumble, Blood Orange Sorbet

WARM APPLE CRISP

Oat Streusel, Southern Comfort Caramel, Salted Caramel Ice Cream

DISCLAIMER

February 10 - February 14, 2023

*Excludes taxes & gratuity

