

DINNER

APPETIZERS

Warm Soft Pretzels- Butter brushed and salt crusted pretzel, served with cheese sauce & mustard	9
Roasted Sesame Hummus - (GF) Vegan - Olives, cucumber, carrots, celery, bell peppers tomato, tortilla chips	10
Ahi Tuna - (GF) Fresh Ahi tuna encrusted with coriander, chili flakes, black and white sesame seeds, seared rare, house-made soy sauce, pickled ginger, wasabi, and cucumber relish.	14
Calamari & Onion Rings - Lightly seasoned and fried calamari and sweet onion peddles, red pepper aioli	11
Thai Chicken Legs – (GF) Marinated in Kalbi, fried and glazed with sesame seeds and sambal chili	9
Signature Nachos - (GF) Homemade tortilla chips or French fries topped with four cheese blend, Pico de Gallo, bell peppers, sliced red onions, avocado, sour cream, cilantro, and black olives. Add chicken - 2 Add Steak - 5	11

STARTER SALADS

Berry Salad – (GF) Chopped romaine, fresh seasonal berries, pickled red onion, goat cheese, candied nuts and lemon curd dressing	8
Lakeside Salad – (GF) Field greens, apple, pear, blue cheese, crumbles, and candied nuts, tossed in our house made balsamic dressing	7
Warm Spinach Salad – (GF) Baby spinach, chopped egg, orange segments tossed in warm bacon dressing	8
House Made Caesar – Chopped romaine hearts, croutons, house made Caesar dressing and shaved parmesan	6
Soup and Salad Combo – Any starter size salad and a cup of soup or white bean chicken chili	12
White Bean Chicken Chili – Grilled chicken, white beans, green chilies, and jack jalapeno cheese	Cup 5 Bowl 7
Lakeside Soups - Made fresh daily	Cup 4 Bowl 5

ENTRÉE SALADS

Add a grilled item to any of the following three salads: Chicken – 2 Salmon – 5 Four Prawns – 6

Grilled Caesar – Grilled romaine hearts, Caesar dressing, garlic croutons, and shaved Parmesan	12
Cobb Salad – (GF) Field greens, bacon, tomato, avocado, blue cheese crumbles, egg, and balsamic dressing	13
Market Vegetables & Quinoa – (GF) Vegan– Quinoa grain tossed with roasted tomato, kale and poppy seed dressing, layered with seasonal, roasted, grilled, spiced and pickled vegetables	15
Steak Salad – (GF) Charred Romaine hearts with diced tomato, bacon bits, blue cheese, avocado, eggs, red onions, asparagus and 5oz Flat Iron steak cooked to order. Served with blue cheese dressing	17

SANDWICHES AND BURGERS

Served with fries, coleslaw, or a house salad. Substitute soup: Cup - 2 Bowl - 3

Grilled Salmon Sandwich – Lemon dill sauce, lettuce, tomato, avocado, pickled red onion on a toasted telera roll	15
Classic Club – Turkey, bacon, avocado, lettuce, Swiss cheese, tomato, and mayo on a telera roll	13
Chipotle Chicken Wrap – Grilled chicken breast with Chipotle ranch, tomato, avocado, lettuce, and pepper jack	13
Chop House Burger – Fresh ground chuck beef, house seasonings, grilled with lettuce, tomato, onion, pickle and special sauce on a telera roll. Add: Cheese - 1 Bacon - 1 Grilled mushrooms & onions - 2	12
Chipotle Black Bean Burger – Vegetarian - Black beans, chipotle peppers, and sofrito patty topped with pepper jack cheese, lettuce, tomato, onion and avocado	13

PASTAS & GRAINS

Chicken Fettuccine- Sautéed chicken breast and mushrooms, garlic cream and parmesan	16
Chicken Parmesan- Lightly breaded, mozzarella, marinara sauce and spaghetti pasta, classic	17
Fresh Pea & Grilled Vegetable Risotto - (GF) Vegan - Fresh pea puree, seasoned risotto rice, seasonal veggies	15
Lakeside Signature Pasta- Large prawns and chicken sautéed with minced garlic, Anaheim peppers roasted bell pepper sauce, and cream. Served over fettuccine noodles	19

BUTCHER BLOCK

Served with fresh vegetables and side dish

Roasted Chicken Breast – (GF) Fresh Draper valley, natural pan sauce with preserved lemon & white wine	19
Flat Iron Steak- (GF) 8oz steak Char-grilled with blue cheese butter and topped with fried onion rings	24
Blackened Rib Eye Steak- (GF) 11oz steak Seasoned with Cajun spices, red onions and tri-colored bell peppers	27
Bistro Tender Medallions- (GF) Wrapped with Applewood bacon, char grilled with demi glaze and Gorgonzola bleu cheese	29

SEAFOOD

Fresh Seafood Nightly

See your special sheet for tonight's fresh preparation

Bronzed Fish Tacos- (GF) Three grilled Alaskan cod tacos with chipotle sauce, Pico de Gallo, and coleslaw Served with corn tortilla chips and our house made Salsa Del Dia.	16
Salmon in Parchment-(GF) Fresh filet, caramelized onion, basil butter, asparagus, baked in parchment	22
Ale Battered Fish and Chips- Alaskan cod served with French fries, coleslaw, and tartar sauce	16

ARTISAN PIZZAS

Thin 12" crust hand tossed daily

Hawaiian Shaved Ham and Grilled Pineapple Pizza- Marinara sauce and three cheese blend	13
Gallo Pepperoni and Mushroom Pizza- Marinara sauce, black olives and three cheese blend	13
Thai Chicken Pizza- Spicy peanut sauce, bell peppers, red onions, peanuts, mushrooms, cheese blend and cilantro	15
Fresh Veggie and Roasted Garlic Pizza - Olive oil, three cheese blend, parmesan and herbs	14
Shrimp Alfredo Pizza - Alfredo cream sauce, gulf shrimp, red onion, walnuts, capers, asparagus, three cheese blend	16

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Executive Chef Jesus Amaro