



## Lunch Menu

### Starters and Side Orders

<b>Soup Du Jour</b>	PA
<b>Homemade French Onion Soup</b>	Cup 6.50 Bowl \$8.50
<b>Lakeview Clams-</b> steamed little neck clams w/white wine, garlic, parsley, chopped tomato, & fresh basil	\$13.95
<b>Fried Calamari-</b> with our spicy Fra Diavolo sauce	\$12.95
<b>Shrimp Lamaize-</b> jumbo shrimp stuffed with horseradish, wrapped in bacon, and served with a tangy dipping sauce	\$14.95
<b>Oysters on ½ shell</b>	\$14.95
<b>Lobster Crab Cakes-</b> crispy fried homemade cakes w/a jalapeno mayo	\$12.95
<b>Shrimp Cocktail-</b> with traditional cocktail sauce	\$13.95
<b>Lakeview House Antipasto for 2-</b> a varied selection of meats, cheese, and garnish	\$21.95
<b>Burrata Cheese-</b> with poached cherry tomato sauce, preserved lemon zest, pecan dust, honey thyme white balsamic reduction. Served with crostini	\$12.95
<b>House cut French fries</b>	\$ 5.25

### Salads

<b>Mayan Salad-</b> grilled shrimp, avocados, roasted red peppers, marinated black beans and corn Served over mixed greens w/a lime cilantro vinaigrette	\$21.95
<b>Lakeview Salad-</b> spicy grilled chicken, goat cheese, sundried tomatoes, black olives and crispy croutons served over mixed greens. With your choice of dressing	\$18.95
<b>Beet Salad-</b> Fresh local roasted beets with melon and fresh mozzarella cheese served with a blood orange vinaigrette. Served over mixed greens-Add chicken \$6.00	\$16.95

### Sandwiches and Burgers

<b>Lakeview Burger</b> – 9oz of our house ground beef, grilled to your liking w/ house cut fries with cheese	\$14.95 \$16.95
<b>Seafood Taco's</b> – chef's preparation of authentic fresh seafood with appropriate sides	PA
<b>Portabella Mushroom Sandwich-</b> grilled on a garlic roll with melted mozzarella cheese, sun dried tomatoes, and topped with crispy fried onions	\$14.95
<b>Turkey Wrap-</b> sliced turkey breast with provolone cheese, roasted red peppers, and baby arugula in a grilled tortilla with fresh basil aioli	\$14.95
<b>Crispy Chicken Sandwich-</b> with melted monteray jack cheese and chipotle salsa on a toasted brioche roll	\$14.95
<b>Steak Panini</b> – w/ sautéed mushrooms and onions with melted cheddar cheese and horseradish sauce	\$17.95

### **Luncheon Entrees**

Served with garden salad  
Choice of rice pilaf or French fries

<b>Braised BBQ Short Ribs-</b> tender boneless short ribs in a tangy Asian barbeque sauce	<b>\$21.95</b>
<b>Shrimp Veracruz-</b> Jumbo shrimp with a cheddar cracker crust served on a pool of lemon scallion butter sauce	<b>\$23.95</b>
<b>Baked Stuffed Sole-</b> filet of sole stuffed w/Maine lobster, spinach, parmesan cheese, and topped with a lemon beurre blanc	<b>\$23.95</b>
<b>Chicken Of The Day-</b> chef's choice of preparation	<b>PA</b>

### **Pastas**

Served with garden salad

<b>Shrimp Antiboise-</b> sautéed with fresh garlic, basil, chopped tomatoes, white wine, and Parmesan cheese served over linguini	<b>\$21.95</b>
<b>Chicken Scarpierella-</b> strips of chicken breast sautéed with sliced garlic, EVO, sausage, broccoli rabe, roasted red pepper, and a touch of tomatoes over rigatoni	<b>\$19.95</b>
<b>Pasta Special-</b> chef's daily seasonal preparation	<b>PA</b>

### **House Made Dressing Choices**

**House (Creamy garlic basil), Honey Poppy Seed, Russian, Balsamic Vinaigrette**  
**Ala carte \$2.25 Creamy Bleu Cheese, Balsamic gorgonzola**

**Your Server will inform you about our daily specials**

**There will be an 20% gratuity added to bill of parties of 6 or more**  
**and 20% gratuity added to bill for separate checks**