



SAND BAR AT THE LAKE HOUSE

STARTERS

- \$18 | SOFT PRETZEL[^]
SPICY CHEESE SAUCE
- \$22 | CRISPY CHICKEN WINGS*-
LIME SWEET CHILI SAUCE
- \$20 | ROASTED RED PEPPER HUMMUS[^]-
HERB TOASTED FOCACCIA
- \$14 | CLAM CHOWDER
CHOPPED CLAM, PANCETTA, FRESH HERB, GARDEN
VEGETABLES, HERB GRILLED FOCACCIA,
HOT SAUCE
- \$22 | SHRIMP COCKTAIL*-
GRILLED LEMON & COCKTAIL SAUCE

FROM THE GARDEN

- \$17 | CAESAR SALAD[^]
ROMAINE, HERB CROUTON, CREAMY CAESAR
DRESSING, SHAVED PARMESAN
- \$18 | ROASTED ACORN SQUASH[^]*
BABY ARUGULA, RADICCHIO, GOAT CHEESE,
TOASTED PINENUTS, PORT WINE REDUCTION VINAIGRETTE
- \$18 | GREEK SALAD*[^]
ROMAINE, KALAMATA OLIVE, CUCUMBER,
HEIRLOOM TOMATO, PEPPERONCINI, FETA CHEESE,
OREGANO, LEMON VINAIGRETTE

ADD ONS

- + \$10 GRILLED CHICKEN
- + \$12 SHRIMP
- + \$12 GRILLED SALMON

SIDES \$10 EACH

- BRUSSELS SPROUTS*-
- SHELLS AND CHEESE
- LOADED FRIES* CHEESE SAUCE, BACON, SCALLIONS, PARMESAN

HANDHELD AND MORE

SERVED WITH CHOICE OF FRIES, FRUIT, ARUGULA SALAD

- \$24 | SMASH BURGER
TWO SMASH BURGERS, GOCHUJANG,
MELTED CHEDDAR, PRETZEL BUN
- \$20 | THE LAKE HOUSE BLT
BACON, LETTUCE, TOMATO, SPICY RANCH,
HERB FLOUR TORTILLA
CHOICE OF GRILLED CHICKEN | HAND CARVED TURKEY
- \$20 | SHORT RIB TACO*-
SLOW ROASTED SHORT RIBS, CORN RELISH, CRISPY
ONION, WHITE CORN TORTILLA, FRESH CILANTRO
- \$28 | RIGATONI PASTA
HOUSE MADE FENNEL SAUSAGE, SWEET TOMATO
SAUCE, BABY ARUGULA, SHAVED PARMESAN,
CRUSHED RED PEPPER FLAKE

DINNER AVAILABLE AFTER 5PM

- \$32 | BUTTERNUT RAVIOLI
SHORT RIB RAGU, WALNUT BROWN BUTTER SAUCE,
SHAVED PARMESAN, CRISPY SAGE
- \$32 | MISO GLAZED EGGPLANT*^{- ^}
SAFFRON BARLEY RISOTTO, CARROT GINGER BROTH
- \$42 | 12 HOUR BRAISED SHORT RIB*
ROASTED GARLIC MASHED POTATO, GREMOLATA,
NATURAL JUS, CRISPY LEEKS
- \$56 | NY STRIP STEAK
CHOICE OF SAUCE | BORDELAISE, HORSERADISH CREME
FRAICHE | CHIMICHURRI | STEAK SAUCE | MUSHROOM
DEMI
- \$32 | HALF ROASTED CHICKEN
CHOICE OF SAUCE | BORDELAISE, HORSERADISH CREME
FRAICHE | CHIMICHURRI | STEAK SAUCE | MUSHROOM
DEMI

DESSERT

- \$12 | PUMPKIN TIRAMISU
MASCARPONE, ESPRESSO-SOAKED LADY FINGERS,
COFFEE CRÈME
- \$10 | BUDINO
SALTED CARAMEL, BROWN SUGAR CUSTARD,
SNICKERDOODLE BAR, CHANTILLY
- \$12 | CHOCOLATE CAKE
FLOURLESS CHOCOLATE CAKE, MOUSSE, ALMOND
NOUGATINE, BLACKBERRY CREMEUX

"BLAME IT ON THE BLUE WHALE."

We do not carry change. All checks will be rounded up to the nearest dollar. A 20% gratuity will be automatically added to all parties of 8 or more.

*Gluten Free ^Vegan
-Dairy Free ^Vegetarian

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. There is risk associated with consuming raw and under-cooked fish, meat, or poultry products (medium, medium-rare, rare, or extra-rare). If you have chronic illness of the liver, stomach, or immune disorders, you are at greater risk of serious illness from fish, meat, or poultry and should eat them fully cooked. Some of these conditions have no symptoms, so you may not know you are at risk. Particularly vulnerable young children, pregnant women, or older adults, sufferers of liver disease or alcoholism and those with compromised immune systems.