

# Seasons Lakehouse

## Appetizers

**Garlic Sherried Mushrooms \$8** *Button Mushrooms simmered in Sherry wine & baked with a 4-cheese blend. Served with Garlic Toast for dipping.*

**Twisted Shrimp \$12** *Served with Sweet Chili Sauce and Southwest Aioli.*

**Buffalo Cauliflower \$9** *Served with Bleu Cheese or Ranch.*

**Grilled Artisan Sausages \$9** *Italian and Andouille Sausages sliced & grilled with Sweet Peppers. Served with Honey Mustard dipping sauce.*

**Pierogis \$9** *Four Potato Cheddar, pan fried with Onions, Bacon & Sour Cream.*

**Shrimp Cocktail \$11** *Half Pound of Poached Gulf Shrimp in Old Bay Seasoning with Lemons and Cocktail Sauce.*

**Tater Tot Nachos \$9** *Served with homemade Cheese Sauce, Diced Tomatoes, Scallions & Diced Jalapenos.*

**Garlic Parmesan Rolls \$3 for 4 or \$4 for 6** *Served warm with Garlic Parmesan Butter.*

**Cheese Filled Breadsticks \$8** *Topped with Garlic Butter*

**New England Mussels \$11** *In a White Wine Tomato & Pesto Infused Broth w/Garlic Toast for Dipping.*

## **Soups & Salads**

**French Onion Soup \$7** *French Classic covered with Swiss & Provolone Cheese.*

**Soup DuJour \$3 Cup \$6 Bowl** *Please ask your server for today's choice.*

**Lakehouse Side Salad \$4** *Fresh Mixed Greens, Grape Tomatoes, Black Olives, Mild Banana Pepper Rings, Cucumbers, Red Onion & Croutons.*

## **Entrée Salads**

*Add Chicken or Scampi Style Shrimp \$6,*

*Salmon or Beef Tenderloin Tips \$9*

**Chicken Caesar Salad \$14** *Crisp Romaine, Croutons, Tomatoes & Romano Cheese tossed in our Caesar Dressing*

**Brutus Salad \$10** *Mixed Greens with Sliced Apples, Sharp Cheddar, Toasted Pecans, tossed in a Sweet Dijon Vinaigrette.*

**Spinach Frisee Strawberry Salad \$12** *Fresh Strawberries, Feta Cheese, Red Onion, Shredded Carrots, Cucumbers, Yellow Peppers, tossed with Homemade Strawberry White Balsamic Vinaigrette.*

**Bacon Ranch Wedge Salad \$10** *Crisp Iceberg Wedge covered with Ranch Dressing, Herbed Croutons, Roma Tomato, Red Onions, Pepper Bacon Bits & Shredded Cheddar.*

**Jamaican Jerk Salad \$12** *Grilled Jerk Chicken Breasts on Mixed Greens with Jicama, Red Peppers, Pineapple, Candied Peanuts, Cucumbers, with a Tropical Ginger Vinaigrette.*

## Burgers

*½ lb USDA fresh choice Ground Chuck*

*Burgers are served with a choice of Crispy Seasoned Fries, Tater Tots, Waffle Fries, Or Onion Petals, with a side of Lettuce, Sliced Pickle, and Sliced Roma Tomato.*

**A-1 Burger \$13** *Jumbo Onion Ring, A-1 Aioli, Fontina Cheese, Lettuce & Roma Tomatoes. Served on a Brioche Bun.*

**Jalapeno Popper Burger \$13** *Cream Cheese Jalapeno Poppers, Pepper jack Cheese, Sweet Red Pepper Glaze. Served on a Brioche Bun.*

**Triple B Burger \$14** *Bourbon Barbeque, Smoked Bacon, Cheddar Cheese, Roasted Onions.*

**Turkey Burger \$11** *Onion Jam, Roasted Peppers, Mushrooms & Baby Swiss on a Yogurt Wheat Bun.*

**Pub Burger \$11** *½ lb USDA Ground Chuck seasoned & cooked to your preferred temp. Served with Lettuce, Tomato, Onion & Pickle.*

**Choice of cheese \$1:** *American, Bleu Cheese, Fontina, Baby Swiss, Pepper jack or Provolone*

## Pub Fare

*Sandwiches are served with a choice of Crispy Seasoned Fries, Tater Tots, Waffle Fries, Or Onion Petals.*

**Bourbon Barbeque Chicken Sammy \$12** *Grilled Chicken Breast, Smoked Bacon, Cheddar & Bourbon BBQ on a Brioche Bun.*

**Pulled Pork \$10** *Braised Pork Butt covered with Roasted Onions, Bourbon BBQ & Cheddar Cheese on a Brioche Bun.*

**Prime Rib Sammy \$14** *8oz cut of Prime Rib grilled and topped with Garlic Mushrooms, Roasted Peppers, Fontina Cheese & Dijon Horseradish Aioli on a Sub Roll.*

**Tilapia Fish Sandwich \$12** *Beer Battered Tilapia with American Cheese & Lemony tartar sauce on a Yogurt Wheat Bun.*

## Entrees

*Served with your choice of one side and soup or salad. (May substitute French Onion for \$3)*

**Grilled Mahi Mahi \$21** *Topped with Lemon pepper sauce, Tomatoes, Cilantro and Lime Aioli Drizzle.*

**Filet \$34** *9oz Center-Cut Beef Tenderloin. Add 4 Coconut Shrimp, \$6. Add Brandied Mushrooms & Onion, \$3*

**Pesto Cheese Tortellini \$15** *(No Side) Cheese Filled Tortellini in Basil Pesto Cream Sauce w/Sundried Tomatoes & Spinach. Add diced Chicken \$5, or Bacon Bits \$4*

**Rum Ribs & Chicken \$24** *½ Slab of Baby Back Ribs & a Chicken Breast topped with a tropical Rum Glaze.*

**Whiskey Shrimp & Scallops \$23** *Gulf Shrimp & Scallops sauteed with Roasted Tomatoes, Mushrooms & Zucchini in a Whiskey Cream Sauce.*

**Salmon \$21** *Your choice of Savory (Roasted & topped with Lemon Dill Sauce) or Spicy- (Blackened w/a tangy orange scallion sauce)*

**Filet & Garlic Shrimp \$32** *Center-Cut Beef Tenderloin topped with Garlic Buttered Shrimp, Tomatoes & Bacon.*

**Center Cut Sirloin \$23** *Cajun Seasoned & topped with a Sweet Bourbon Glaze, Garlic Roasted Peppers & Onions.*

**Lemon Cilantro Chicken \$18** *Lightly breaded & Sauteed with Spinach, Capers & Mushrooms in a White Wine Lemon Cilantro Sauce.*

**Orange Curacao Chicken \$18** *Lightly Breaded, served over Spinach, Roasted Onions, Green Onion & Diced Jicama, topped w/Mandarin Orange Sauce.*

**Marinated Pork Loin Chops \$19** *Two Boneless, 5oz Ginger Sesame Pork Loin Chops topped w/Blackberry Hoisin Chutney.*

**Cajun Chicken & Bacon Alfredo \$17** *(No Side) Whole Wheat Rotini w/ Yellow Peppers & Roma Tomatoes mixed in a Cajun Alfredo Sauce.*

**Beef Tenderloin Tips \$20** *Grilled w/ Peppers, Mushrooms & a Porcini Mushroom Sauce, topped with Fontina Cheese.*

## Sides

*Balsamic Bacon & Tomato Brussel Sprouts*

*Garlic Cheddar Mashed Potatoes*

*Grilled Parmesan Asparagus*

*Sugar Snap Peas & Diced Tomatoes*

*Baked Potato*

*(additional side \$4)*