

# LAKE *side*

## Dinner

### chef's selections

#### CHILLED SHELLFISH PLATTER\*

Jumbo Shrimp, Maine Lobster, Oysters, Alaskan King Crab  
98

#### LOBSTER RISOTTO\*

Oven Roasted Maine Lobster, Leeks, Fine Herbs  
56

#### MAINE LOBSTER BAKE\*

King Crab, Shrimp, Pancetta, Roasted Corn and Fennel, Saffron Toast  
85

#### DOVER SOLE\*

Haricot Vert, Citrus Chicken Jus, Almond Crust  
79

#### RUSSIAN OSETRA CAVIAR\* 30 GRAMS

Traditional Accompaniments, Blini and Toast Points  
225

#### WASABI DEMI-GLACE NEW YORK STRIP\* 16 OZ.

sliced and served on a sizzling platter  
69

If, like many of us, you are watching your calories, we've created lighter, low-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special 🍷 on today's menu.

P.S. We are really, really sure of the calories! -Chef David Walzog

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness. Vegan and allergen menus available upon request. Your server will coordinate any special requests with our chef.

## starters, shellfish & salads


<b>TUNA &amp; CAVIAR CONES*</b>	12 each
Sesame Tuile, Crème Fraiche, Cucumber, White Sturgeon Caviar	
<b>SEASONAL OYSTERS*</b> On the Half Shell	21/42
 <b>JUMBO SHRIMP COCKTAIL*</b>	25
Lemon and Spicy Cocktail Sauce (180 cal.)	
<b>KING CRAB &amp; AVOCADO*</b>	26
Tomato, Red Onion, Jalapeño, Cilantro, Grilled Lime, Crispy Taro Chips	
<b>TUNA SASHIMI*</b>	25
Toasted Garlic, Jalapeño, Ponzu	
<b>LOBSTER BISQUE*</b>	19
Wild Mushrooms, Tarragon	
<b>GRILLED SPANISH OCTOPUS*</b>	26
Red Cabbage and Puffed Wild Rice, Hazelnut Romesco, Squid Ink Vinaigrette	
<b>MARYLAND CRAB CAKES*</b>	24
Pickled Vegetables, Dill Tartar Sauce	
<b>PAN ROASTED SONOMA FOIE GRAS*</b>	31
Carmelized Onions, Ninja Radish, Huckleberry Sauce	
<b>STEAK TARTARE*</b>	25
Truffle Mustard Aioli, Pickled Vegetables, Grilled Baguette	
<b>LAKESIDE SEAFOOD SALAD*</b>	26
Shrimp, Sea Scallops, Octopus, Baby Calamari, Fingerling Potatoes, Olive Sauce	
<b>CAESAR SALAD*</b>	19
Hearts of Romaine, Croutons, Caesar Dressing	
<b>MARKET GREEN SALAD</b>	18
Roasted Beets and Squash, Avocado, Aged Goat Cheese, White Balsamic Vinaigrette	

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## charred steaks & entrées

<b>FILET MIGNON* 9 OZ.</b>	61
<b>BONE IN FILET MIGNON* 16 OZ.</b>	78
<b>DRY AGED BONE IN NEW YORK* 18 OZ.</b>	76
<b>RIB EYE* 18 OZ.</b>	65
<b>CHILI RUBBED RIB EYE 18 OZ. &amp; KING CRAB*</b>	82

### steak add-ons

Roaring Forties Blue Cheese	7	King Crab Oscar*	26
 Roasted Maine Lobster* (340 cal.)	39	Sonoma Foie Gras*	29
Pan Seared Scallops*	24		
<b>ORGANIC JIDORI™ CHICKEN BREAST*</b>			39
Chantrelle Mushrooms, Artichoke Velouté, Hazelnuts, Truffle Chicken Jus			

### oven roasted lobsters & king crab

<b>SCOTTISH BLUE LOBSTER*</b>	78/LB
<b>MAINE LOBSTER*</b>	39/LB
<b>PRIME CUT KING CRAB LEGS*</b>	86/LB

Prepared simply or with red chili rub.  
Choice of drawn, yuzu-basil or spicy harissa butter

SUBJECT TO AVAILABILITY

### lake sides

 <b>GRILLED ASPARAGUS</b> (90 cal.)	16	<b>YUKON WHIPPED POTATOES</b>	15
<b>ROASTED WILD MUSHROOMS</b>	18	With Lobster*	add 11
<b>THICK CUT SEASONED FRIES</b>	14	<b>BLACK TRUFFLE CREAMED SPINACH</b>	16
		<b>KING CRAB MACARONI AND CHEESE*</b>	21

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# wild caught seafood

## Our Ocean-to-Table Commitment

Recently I had the pleasure of visiting the island of Maui and working side-by-side with the professionals at several of the most respected and responsible fisheries in America. These day boat fishermen catch seasonal and indigenous species of wild fish that are hook and line caught, using only sustainable methods. We invite you to experience these unique treasures from Hawaii's waters.



David Walzog  
Executive Chef

## hawaiian day boat

<b>SNAPPER*</b>	49
Coconut Rice Cake, Pickled Vegetables, Seafood Curry	
<b>MAHI MAHI*</b>	49
Coffee and Cocoa Spice, Butternut Squash, Chioggia Beets, Pomegranate Syrup	
<b>SHUTOME*</b> Swordfish	48
Basque Peppers, Squid ink Polenta, Crispy Bacon, Citrus Agave	

## other waters

<b>SEA SCALLOPS*</b> Atlantic	45
White Bean Ragout, Spanish Chorizo, Tomato Butter	
<b>MONKFISH*</b> Atlantic	49
Confit Mushroom, Salsify, Endive Salad, Almonds, Lobster Bordelaise	
<b>SCOTTISH SALMON*</b> Shetland Isles	46
Cauliflower, Preserved Lemon, Pine Nuts, Brown Butter Caper Sauce	

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# vegetarian offerings

## starters, soups and salads

<b>MARKET GREEN SALAD</b>	<b>16</b>
Roasted Beets & Squash, Avocado, Pepitas, White Balsamic Vinaigrette	
<b>SMOKED WILD MUSHROOM CHOWDER*</b>	<b>15</b>
Cashew Cream, Smoked Wild Mushrooms, Yukon Potatoes, Old Bay Spiced Oyster Crackers	
<b>CRISPY HEARTS OF PALM</b>	<b>19</b>
Compressed Squash, Citrus, Cilantro, Black Garlic Sauce	

## entrées

<b>CHARRED ABALONE MUSHROOM</b>	<b>26</b>
Quinoa, Tuscan Kale, Almonds, Pomegranate Molasses	
<b>KITE HILL "RICOTTA" CANNELLONI*</b>	<b>24</b>
Butternut Squash, Truffle Béchamel, Aged Balsamic	
<b>VEGETABLE CURRY</b>	<b>22</b>
Coconut Milk, Red Curry, Tofu, Green Onions, Fall Vegetables	
<b>CAULIFLOWER STEAK</b>	<b>25</b>
Citrus & Spice Rubbed, Basquez Peppers, Capers, Pinenuts, Aged Balsamic	

## lake sides

<b>ROASTED WILD MUSHROOMS</b>	<b>18</b>
<b>GRILLED ASPARAGUS</b>	<b>16</b>
<b>THICK CUT SEASONED FRIES</b>	<b>14</b>

\*Contains nuts.

Gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and kamut®). Gardein™ is easy to digest and free of cholesterol, trans or saturated fat. Gardein™ is also animal and dairy free.

# sweets for sharing

## **KAUA'I SUGARLOAF PINEAPPLE UPSIDE DOWN CAKE**

brown sugar toffee, coconut sorbet

**28**

## **"CHERRY ON TOP" SUNDAE**

fudge brownie, vanilla ice cream,  
fresh berries, berry coulis

**28**

## **TIRAMISU SOUFFLÉ**

a classic soufflé served with  
mascarpone ice cream and chocolate sauce

**22**

# singular sensations

## **HOT CHOCOLATE CAKE**

whipped crème fraîche, cocoa sauce

**14**

## **VEGAN CARROT CAKE**

walnut brittle

**14**

## **CAMPFIRE S'MORES**

graham cracker ice cream,  
bacon brittle, vanilla meringue

**15**

## **COOKIES & CREAM BAKED ALASKA**

crisp meringue, milk chocolate ganache

**18**

## **BLACKBERRY VELVET**

chiffon cake, vanilla cream,  
blackberry mousse, citrus mint sorbet

**15**

## **COCONUT PAVLOVA** (170 calories)

caramel roasted pineapple, black sesame,  
passion fruit sherbert

**14**

## **HOUSEMADE ICE CREAMS & SORBETS**

(Choice of Three)

**14**

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## **ARTISANAL CHEESE SELECTION**

seasonal fruit compote, balsamic, crostini

**24**