

# LAKE SIDE AT THE PINES

## DINNER

### STARTERS

#### Crispy Coconut Prawns

Served with an Asian vegetable slaw and a sweet-n-spicy mandarin orange and pineapple sauce.

\$11.95

#### Baked Southwestern Chicken Eggrolls

Seasoned chicken with black beans and pepper jack cheese wrapped in a flour tortilla and served with a jalapeno dipping sauce.

\$9.95

#### Dungeness Crab Cakes

Served on a bed of shredded cabbage with dikon sprouts and a citrus aioli.

\$11.95

#### Grilled Quail

Marinated, grilled and basted with our own house barbeque sauce.

\$13.95

#### Crunchy Calamari

Deep fried calamari with fresh lemon and our house made cocktail sauce and chipotle aioli.

\$9.95

#### Beer Battered Onion Rings

½ pound of onion rings served with our jalapeno ranch dipping sauce.

\$6.95

#### Lakeside Fries

Seasoned with our special blend of spices.

Full pound \$4.95 or ½ order \$2.95

#### Warm Bread & Butter

\$1.95

## SOUP & SALADS

### Lakeside's New England Clam Chowder

Bowl \$6.95 or Cup \$ 3.95

### Classic Caesar Salad

Crisp Romaine tossed with house made herb croutons and topped with parmesan cheese.

Add Chicken or Shrimp \$5.00 extra

\$7.95

### Lakeside's House Salad

Mixed organic greens with toasted almonds, dried cranberries, tomato and mandarin orange segments tossed with an orange-raspberry vinaigrette.

\$7.95

Add Chicken or Shrimp \$5.00 extra

### Southwestern Chicken Salad

A grilled chicken breast with organic greens, jicama, roasted red peppers, tomato, sweet corn, black beans and red onions dressed with our southwestern vinaigrette, crispy tortilla strips and topped with a fresh avocado salsa.

\$13.95

### Asian Taco Salad with Pepper Crusted Ahi

Wonton taco shells filled with an Asian vegetable salad topped with slices of seared pepper crusted Ahi on a bed of mixed organic greens with a sweet sesame soy vinaigrette.

\$14.95

## ENTREES

No Substitutions Please!

Entrees include choice of soup or house salad.

### Baby Back Ribs

Grilled and basted with our own chipotle barbeque sauce, served with fries and coleslaw.

½ Slab \$19.95 or full Slab \$29.95

### Grilled Double Cut Pork Chop

Glazed with an apple cider sauce accompanied with spiced apple compote, cream cheese mashed potatoes and fresh seasonal vegetables.

\$25.95

### Grilled Filet Mignon

An 8oz. naturewell 100% Natural Angus Beef filet served with crispy potato and leek cake, seasonal vegetables and a port wine demi glace.

\$31.95

### Black Angus New York Steak

A beautifully trimmed 10 oz Naturewell 100% Natural Beef Angus New York grilled to your liking, topped with a roasted mushroom veal jus, served with seasonal vegetables and cream cheese mashed potatoes.

\$27.95

### Oven Roasted Chicken Breast

Glazed with a Pineapple and Mandarin Orange sauce and stone fruit chutney, served with jasmine rice and fresh seasonal vegetables.

\$18.95

### Chipotle Barbequed Chicken

A whole chicken leg and thigh slow roasted with our chipotle barbeque sauce, served with cream cheese mashed potatoes and fresh seasonal vegetables

\$17.95

### Pan Roasted Pacific Halibut With A Thai Glaze

Served on a crunchy sticky rice cake with fresh seasonal vegetables and a tropical salsa.

\$27.95

### Linguini Carbonara With Tiger Shrimp

Tiger shrimp sautéed with garlic, onions and apple wood smoked bacon tossed in a light cream sauce.

(available with chicken)

\$21.95

### Penne Ala Siciliana With Spicy Italian Sausage

Penne pasta with a grilled spicy Italian sausage, tossed in a sauce of fresh tomatoes, roasted red peppers, onions, garlic and fresh herbs. (Add chicken for same price or Shrimp \$5.00 extra)

\$18.95

### Fresh Grilled Loch Duart Salmon

Served on a bed of warm baby spinach with a lemon parsley vinaigrette, accompanied with sliced tomatoes, grilled asparagus and a citrus aioli.

\$25.95

### Steak & Frites

A grilled 8 oz. Black Angus flat iron steak topped with a Blue Cheese compound Butter and served with a mound of fries.

\$19.95

### Bass Ale Battered Tavern Style Fish & Chips

Bass Pale Ale battered cod deep fried and served with coleslaw and fries.

\$17.95

### Lakeside Burger

Served on a fresh bun and dressed with mayonnaise, lettuce, tomato, onion and fries.

\$11.95 (without salad \$8.95)

Add cheese \$0.75 or Bacon \$1.50

### Prime Rib

A 12<sup>1</sup>/<sub>2</sub> oz. cut of premium Beef slowly roasted and served with a veal jus, cream cheese mashed potatoes and seasonal vegetables.

\$27.95

## DESSERTS

Daily special desserts, inquire with your server.

## DRINKS

RC, Diet RC, 7UP, Iced Tea, Lemonade

\$3.50

Milk \$3.75

Coffee, Hot tea \$2.00

Owner Trudi Dillard

Executive Chef Rob Nelson

Kids meals available for children under 10, inquire with your server. Applicable sales tax of 8.25% will be added to all food. We reserve the right to refuse service to anyone. Visa, MasterCard & Discover cards are welcome. 18% gratuity added to all parties of six or more. ONE check per table. \$15.00 Corkage fee per bottle of wine, listed wines will not be corked. Entrée split charge \$10.00 includes extra accompaniments.