



EST

2021

THE LAKE HOUSE

KITCHEN & BAR

LH

APPETIZERS

FRIED GATOR BITES - (LAKEHOUSE FAVORITE) 16
FRIED GOLDEN BROWN AND DRIZZLED WITH HOUSE REMOULADE

CRISPY BRUSSELS SPROUTS 12
CRISPY FRIED BRUSSELS WITH SHAVED PECORINO AND BALSAMIC REDUCTION

BANG BANG SHRIMP 14
BREADED SHRIMP TOSSED IN OUR SIGNATURE BANG BANG SAUCE

SOUTHWEST EGG ROLLS 11
STUFFED WITH CHICKEN, CORN AND BLACK BEANS. SERVED WITH HOUSE REMOULADE

SKILLET MAC & CHEESE 12
CAVATAPPI PASTA COATED WITH QUESO BRAVO THEN TOPPED WITH BACON JAM AND TOASTED BREADCRUMBS
ADD GRILLED CHICKEN \$5 // STEAK TIPS \$8 // SHRIMP \$6 // CRISPY CHICKEN \$6

BAVARIAN PRETZEL STICKS 10
DUSTED WITH SALT AND SERVED WITH QUESO BRAVO

COCONUT SHRIMP 16
COCONUT-BREADED BUTTERFLIED SHRIMP SERVED WITH SWEET THAI CHILE SAUCE

SOUP OF THE DAY 6
ASK YOUR SERVER FOR TODAY'S SELECTION

CHICKEN NACHOS 14
LAYERED NACHOS WITH PULLED CHICKEN, QUESO BRAVO, HOUSE- MADE PICO AND SOUR CREAM. SPRINKLED WITH SHREDDED PEPPER JACK CHEESE

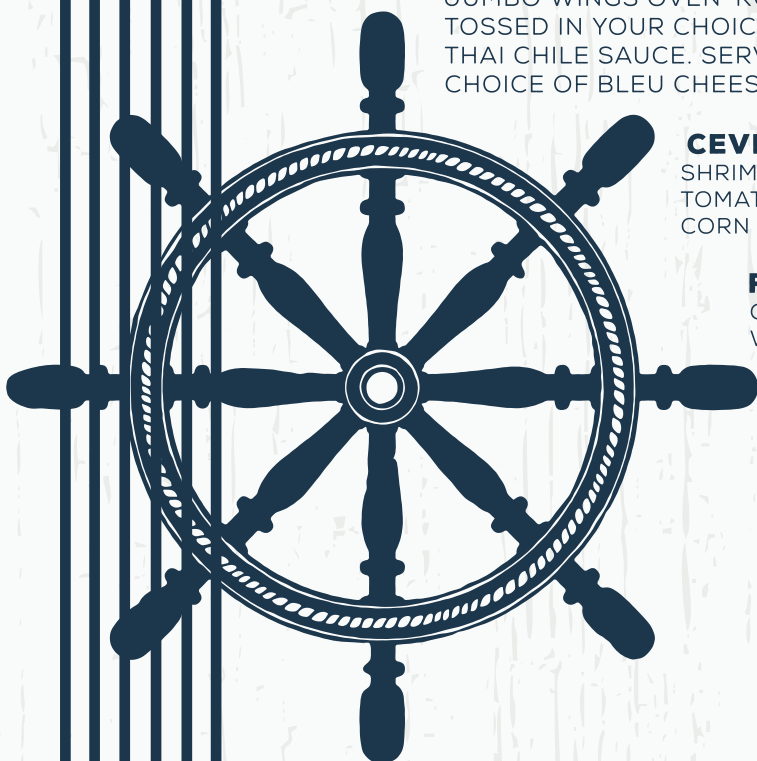
LAKE HOUSE WINGS (6 WINGS) 9 | (12 WINGS) 18
JUMBO WINGS OVEN-ROASTED, THEN FLASH-FRIED AND TOSSED IN YOUR CHOICE OF BUFFALO, BBQ, OR SWEET THAI CHILE SAUCE. SERVED WITH CARROTS, CELERY AND CHOICE OF BLEU CHEESE OR RANCH DRESSING

CEVICHE 15
SHRIMP CEVICHE WITH FRESH LEMON, CILANTRO, TOMATO, ONION AND JALAPEÑO SERVED WITH CORN TORTILLA CHIPS

FRIED PICKLE SPEARS 12
GOLDEN-BROWN DEEP-FRIED PICKLES SERVED WITH LIME CILANTRO BUFFALO RANCH

AHI TUNA STACKER 15
LIGHTLY SEARED AHI TUNA WITH MANGO, AVOCADO, CUCUMBER, YELLOW RICE, RASPBERRY ITALIAN DRESSING AND CRISPY WONTON CHIPS

LOADED TATER TOT POUTINE 16
CRISPY POTATO BARRELS, WISCONSIN CHEESE CURDS, PICKLED RED ONION, HOUSE MADE CHEESE SAUCE & SIGNATURE BROWN GRAVY



GREENS



BABCOCK SALAD

HERITAGE MIXED GREENS, SWEET RED ONION, BABY TOMATO AND CUCUMBER WITH BALSAMIC VINAIGRETTE

8/14

LAKE HOUSE CAESAR

BABY ROMAINE LETTUCE TOSSED WITH PECORINO, HERBED CROUTONS AND CREAMY CAESAR DRESSING

8/14

CLASSIC WEDGE SALAD

CRISP ICEBERG LETTUCE, BACON CRUMBLES, SWEET RED ONION, BABY TOMATO AND GORGONZOLA CRUMBLE WITH DRIZZLES OF BALSAMIC REDUCTION AND BLEU CHEESE DRESSING

14

THE VERY BERRY SALAD V/GF

CRISPY SPRING MIXED GREENS LOADED WITH FRESH GRAPE TOMATOES, RED ONION, CUCUMBERS, BLACKBERRIES, BLUEBERRIES, AND STRAWBERRIES SERVED WITH LAKEHOUSE VINAIGRETTE

15

SALAD ADD-ONS SERVED GRILLED OR BLACKENED
CHICKEN \$5 // SHRIMP \$6 // SALMON \$7 //
STEAK TIPS \$8 // MAHI MAHI \$10 // GROUPER \$12

GLUTEN FREE & VEGETARIAN

CUCUMBER AND WATERMELON SALAD V/GF

TRIANGLE WEDGES OF FRESH SLICED WATERMELON ATOP CUCUMBER SLICES, CHERRY TOMATOES, AND BABY ARUGULA SERVED WITH RASPBERRY VINAIGRETTE

16

SOUTHWESTERN FRESH ROLL V

ROASTED RED PEPPER WRAP WITH ROASTED RED PEPPERS CORN SALSA BABY ARUGULA TOMATOES AND BLACK BEANS WITH OUR HOUSE MADE CHIPOTLE AIOLI SAUCE

14

VEGETARIAN FLATBREAD V

SAUTÉED PORTABELLA MUSHROOMS, WITH VEGETARIAN CHEESE RED AND GREEN PEPPERS SERVED WITH OUR HOMEMADE MARINARA SAUCE ON TOP OF A TOASTED TANDOORI CRUST

14

GREEK PITA V

TAJIN SEASONED CHICKPEAS, BLACK BEANS, FRESH TOMATOES, CRISPY CUCUMBERS FIELD GREENS TZATZIKI SAUCE SPRINKLED WITH GORGONZOLA LAKEHOUSE VINAIGRETTE

15

GENERAL TAO'S TOFU BOWL V/GF

MARINATED TOFU, CHEF CUT VEGETABLE BLEND WITH RED PEPPERS ATOP OF YELLOW RICE, GARNISHED WITH TUXEDO SESAME SEEDS

16

IMPOSSIBLE BURGER (LAKEHOUSE FAVORITE) V

DOUBLE PATTIES STACKED UP WITH LETTUCE, TOMATO, ONION AND HOUSE BURGER SAUCE

17

HANDHELDS

ALL HANDHELDS ARE SERVED WITH CHOICE OF FRIES, COLESLAW, CUCUMBER SALAD +\$1, POTATO SALAD +\$2, TRUFFLE FRIES +4

GLUTEN FREE BUNS AVAILABLE FOR ALL HANDHELDS

SHAVED RIBEYE SANDWICH FRESH SHAVED RIBEYE COATED WITH MELTED SWISS CHEESE WITH LETTUCE, TOMATO, ONION AND HORSERADISH AIOLI	18
CRISPY CHICKEN SANDWICH HAND-BREADED CHICKEN BREAST FRIED GOLDEN BROWN WITH LETTUCE, TOMATO, ONION AND HOUSE REMOULADE	15
GULF GROUPEL SANDWICH GRILLED GROUPEL, PEPPER-JACK CHEESE, LETTUCE, TOMATO, ONION, CITRUS SLAW AND GRILLED PINEAPPLE	20
CHICKEN OR SHRIMP TACOS WARM TORTILLAS STUFFED WITH BLACKENED SHRIMP OR CHICKEN, CITRUS SLAW AND MANGO SALSA TOPPED WITH SPICY REMOULADE	17/18
BLACKENED MAHI MAHI SANDWICH BLACKENED MAHI WITH MANGO SALSA, LETTUCE, TOMATO AND ONION	18
BEEF MILANO ARTESIAN 6 INCH HOAGIE ROLL PACKED WITH OUR SLOW ROASTED PRIME RIB SAUTÉED MUSHROOMS, GREEN AND RED PEPPER MEDLEY, AND PICKLED ONION	15
LAKEHOUSE BURGER* (LAKEHOUSE FAVORITE) SIGNATURE BURGER WITH LETTUCE, TOMATO, ONION, AMERICAN CHEESE AND HOUSE BURGER SAUCE	15
BARN YARD BURGER* HALF-POUND BURGER TOPPED WITH BBQ PULLED CHICKEN, BACON, CHEDDAR, PEPPER-JACK AND BBQ SAUCE WITH LETTUCE, TOMATO AND ONION	16
PBJ BURGER* LETTUCE, TOMATO, ONION, JALAPENO, PEPPER JACK CHEESE, BACON, PEANUT BUTTER AND JELLY	16

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*



CHEF'S ENTRÉES

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

WILD MUSHROOM PAPPARDELLE V 20
SAUTÉED MUSHROOMS, GARLIC AND SHALLOTS IN MARSALA CREAM SAUCE WITH SHAVED PECORINO AND TRUFFLE OIL
// **ADD CHICKEN \$5**

GULF GROUPER 29
PAN-SEARED GROUPER SERVED OVER SWEET PEA RISOTTO AND CHEF'S MIXED VEGETABLES

SHRIMP BASKET 18
BREADED GULF SHRIMP FRIED AND SERVED WITH FRIES, COCKTAIL, TARTAR AND CITRUS SLAW

CHICKEN PICCATÀ 18
FETTUCCHINE TOSSED IN LEMON BUTTER SAUCE WITH CAPERS AND GARLIC, TOPPED WITH GRILLED CHICKEN BREAST

STEAK FRITES* 34
GRILLED HOUSE-CUT NEW YORK STRIP STEAK SERVED OVER TRUFFLE FRIES THEN DRIZZLED WITH DEMI-GLACE

SEARED SALMON 27
HOUSE-CUT SALMON FILLET SERVED OVER SWEET PEA RISOTTO AND CHEF'S MIXED VEGETABLES

FISH AND CHIPS 18
BATTERED COD SERVED WITH FRIES, CITRUS SLAW, COCKTAIL AND TARTAR

LOADED DIRTY PINEAPPLE (LAKEHOUSE FAVORITE) 16
GRILLED PINEAPPLE HALVED, STUFFED WITH YELLOW RICE, BLACK BEANS, YOUR CHOICE OF PROTEIN LIME CILANTRO RANCH SERVED WITH A SIDE OF GOLDEN BROWN PLANTAINS
**ADD GRILLED CHICKEN \$5 // STEAK \$8 // SHRIMP \$6
SALMON \$7 // MAHI MAHI \$10 // GROUPER \$10**

CHICKEN PARMESAN 18
AL DENTE FETTUCCHINE PASTA TOSSED IN OUR SIGNATURE POMODORO SAUCE TOPPED WITH GOLDEN BROWN CRISPY CHICKEN BREAST COVERED IN MOZZARELLA AND PARMESAN CHEESE



FINE HOUSE WINES

G | B

CABERNET SAUVIGNON, VISTA POINT	6	22
PINOT NOIR, CANYON ROAD	6	22
MERLOT, VISTA POINT	6	22
CHARDONNAY, VISTA POINT	6	22
PINOT GRIGIO, VISTA POINT	6	22
SAUVIGNON BLANC, SUTTER HOME	6	22
MOSCATO, SUTTER HOME	6	22

BUBBLES

G | B

PROSECCO, LA MARCA, ITA	SPLIT	10	40
SPARKLING BRUT, CHANDON, CA	SPLIT	12	45
SPARKLING BRUT ROSÉ, CHANDON, CA	SPLIT	12	
CHAMPAGNE, VEUVE CLICQUOT, FRA			68

WHITE WINE

G | B

MOSCATO, 7 DAUGHTERS, ITA	8	30
ROSÉ, THE BEACH BY WHISPERING ANGEL, FRA	10	38
PINOT GRIGIO, BANFI LE RIME, ITA	10	38
SAUVIGNON BLANC, KIM CRAWFORD, NZL	10	38
CHARDONNAY, KENDALL-JACKSON, CA	10	38

RED WINE

G | B

PINOT NOIR, MEIOMI, CA	12	46
CHIANTI, CARPINETO CLASSICO, ITA	10	38
RED BLEND, SKYSIDE BY NEWTON, CA	11	42
MALBEC RESERVA, TERRAZAS DE LOS ANDES, ARG	11	42
CABERNET SAUVIGNON, SKYSIDE BY NEWTON, CA	11	42

BOTTLES & CANS

ANGRY ORCHARD CIDER	5
BUSCH LIGHT	4
BUDWEISER	5
BUD LIGHT	5
BLUE MOON	6
COORS LIGHT	5
CORONA	6
CORONA PREMIER	6
HEINEKEN	6
HEINEKEN 0.0%	6
MILLER LITE	5
MICHELOB ULTRA	5
STELLA ARTOIS	6
YUENGLING FLIGHT	6
HIGH NOON SUN SIPS VODKA SODA, SUNSET FLAVORS	6
WHITE CLAW HARD SELTZER FLAVORS	6
TRULY SELECT FLAVORS	6
RED BULL ENERGY DRINK & SUGARFREE	5

16 OZ DRAFT BEER

LABELLE LAKE HOUSE, BREWW CREAM ALE, ABV 4.7%	7
MILLER LITE, ABV 4.2%	6
YUENGLING LAGER, ABV 4.5%	6
ORANGE BLOSSOM PILSNER, ABV 5.5%	7
FORT MYERS BREWING, HIGH 5 IPA, ABV 5.9%	7
PALM CITY, HAZIFY IPA, ABV 6.5%	7
BONE HOOK BREWING - ASK YOUR SERVER	
ROTATING BEER TAP - ASK YOUR SERVER	
SEASONAL BEER TAP - ASK YOUR SERVER	



CRAFT COCKTAILS

BLACKBERRY OLD FASHIONED

BULLEIT BOURBON // BLACKBERRIES // ROSEMARY // SIMPLE SYRUP // LEMON JUICE

12

LAKE HOUSE REFRESHER

AVIATION GIN // ST. GERMAIN // CUCUMBER // LIME // SIMPLE SYRUP // GINGER ALE

12

BABCOCK DIVA

SMIRNOFF RASPBERRY // PAMA LIQUEUR // CRANBERRY JUICE // SIMPLE SYRUP TOPPED WITH CHAMPAGNE

13

LAKE MOJITO

CAPTAIN MORGAN WHITE RUM // FRESH LIME // MINT // CLUB SODA // SIMPLE SYRUP

11

BABCOCK RUNNER

CAPTAIN MORGAN SPICED RUM // CAPTAIN MORGAN WHITE RUM // BLACKBERRY BRANDY // BANANA LIQUEUR // SIMPLE SYRUP // PINEAPPLE & CRANBERRY JUICE

11

LAKE HOUSE MARTINI

NOLET'S SILVER OR KETEL ONE // VERMOUTH // OLIVE BRINE // BLEU CHEESE STUFFED OLIVES

13

CANOE FLIPPER MARGARITA (LAKEHOUSE FAVORITE)

DON JULIO BLANCO // COINTREAU // LIME JUICE // SIMPLE SYRUP // GRAND MARNIER FLOAT

13

PATIO BERRY PUNCH

BELVEDERE BLACKBERRY & LEMONGRASS RASPBERRIES // BLUEBERRIES // SOUR MIX // SIMPLE SYRUP // SPLASH OF SPRITE

11

SPICY CUCUMBER MARGARITA

ASTRAL BLANCO TEQUILA // HOMEMADE JALAPEÑO SYRUP // CUCUMBER // FRESH LIME

11

ESPRESSO DELIGHT

KETEL ONE VODKA // MR. BLACK COFFEE LIQUEUR // COLD BREW COFFEE

11

SPIRITLESS

NOT GULITY

SEEDLIP GROVE // LEMON // COCONUT CREAM // PINEAPPLE JUICE

10

GREEN GARDEN

SEEDLIP GARDEN // FRESH LIME // MINT LEAVES // CUCUMBER // TONIC

10

NOT YOUR MOM'S MULE

SEEDLIP SPICE // GINGER BEER // FRESH LIME // STRAWBERRY PUREE

10

