



— *Winter Prix Fixe Lunch Menu* —

SOUPS

LITTLENECK CLAM CHOWDER Applewood Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

AUTUMN HARVEST VEGETABLE BISQUE Spiced Pumpkin Seeds, Gruyère Grilled Cheese

SALADS

SIMPLE MIXED GREEN SALAD Fresh Herbs, Sherry Vinaigrette

CHOPPED LH SALAD Corn, Basil, Grapes, Heirloom Tomato, Manchego, Red Onion

ENTRÉES

GRILLED MARINATED SHRIMP SALAD Fresh Heart of Palm, Grapefruit, Avocado, Heirloom Tomato, Greens

LAKEHOUSE BUTCHER BLEND BURGER* Aged Cheddar, Herb Frites

PARISIAN SALAD Cold Poached Organic Chicken Breast, Farm Crudité, Baby Greens, Hazelnuts, Warm Walnut Raisin Goat Cheese Crouton, Champagne Vinaigrette

RICOTTA CAVATELLI Gulf Shrimp, Broccoli Rabe, Roasted Tomatoes, Goat Cheese, Pesto

CRISPY SKIN DUCK CONFIT SALAD** Frisée Lettuce, Clementine, Pine Nuts, Tarragon, Blood Orange Vinaigrette

SMOKED NOVA SALMON & CRISPY POTATO CAKE Frisée, Red Onion, Capers, Horseradish Crème Fraîche

Choose Two courses for \$20

(Absolutely No Substitutions Please)

SELECT BOTTLES OF RED & WHITE WINE \$30

*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Contains Nuts