

ENTRÉES

(Served after 4pm)

PARMESAN-CRUSTED LOCAL COD FILET Littleneck Clams, Chorizo, Sautéed Calamari, Piquillo Pepper 33-

CRISP LONG ISLAND DUCK BREAST & CRISP LEG CONFIT** Apricot Wheatberry Pilaf, Pomegranate Pistachio Glaze 36-

GRILLED 10 OZ CENTER CUT FILET MIGNON* Garlic Mashed Potatoes, Sautéed Broccoli Rabe, Red Wine Jus, Garlic Butter 49-

ROASTED BRINED DOUBLE CUT BERKSHIRE PORK Warm Fingerling Potato Salad, Hard Boiled Egg, Swiss Chard, Maple Bacon Vinaigrette 36-

MUSTARD-CRUSTED SCOTTISH SALMON French Lentils, Celery Root Purée, Pinot Noir Butter, Baby Red Beets 33-

CARAMELIZED LOCAL SEA SCALLOPS Sunchoke Puree, Butternut Squash, Farro, Herbed Mussel Broth, Crispy Sunchokes 34-

ORGANIC HERB-ROASTED CHICKEN** Brioche, Chestnut, Apple, Chicken Sausage & Leek Hash, Madeira Pan Gravy 33-

PEPPER-CRUSTED NEW ZEALAND VENISON* Crispy Mustard Spaetzle, Raspberry Beer-Braised Cabbage, Parsnip Purée, Green Peppercorn-Cognac Jus 34-



SIDES 8 -

HERB FRITES

GARLIC POTATO PURÉE

SAUTEED MUSHROOMS

ROASTED BRUSSEL SPROUTS
Bacon, Parmesan Bread Crumbs

WARM FINGERLING
POTATO SALAD

BROCCOLI RABE

DESSERTS 11 -

CLASSIC CREME BRULEE

Palmier Cookie

WARM CINNAMON DONUTS

Raspberry Jam & Vanilla Cream Cheese Icing

WARM APPLE PIE CRUMB CAKE

Golden Raisins, Walnuts, Vanilla Bean Crème Fraîche Icing, Apple Caramel Sauce, & Vanilla Gelato

S'MORE SUNDAE

Vanilla Bean Gelato, Hot Fudge, Marshmallow, Chocolate Dipped Graham Cracker

LAKEHOUSE BLACK MAGIC

Gluten Free Chocolate Layer Cake, White Chocolate Mousse, Chocolate Chip Chocolate Mousse, Chocolate Ganache, Chocolate Almond Flour, Caramel Drizzle, Toasted Meringue