

## FOR THE TABLE

BREAD BASKET	cultured butter	6
SEXTON "SHAMROCK" ISLAND OYSTERS	medium size, clean oceanic flavor, long island	3.25 PC
GRILLED OYSTERS "CASINO"	bourbon butter, parmesan bread crumbs	3.5 PC
LITTLE NECK CLAMS	long island	1.75 PC
POACHED COLOSSAL SHRIMP		5 PC
TUNA TARTARE	cucumber, crispy taro crisps, chili vinaigrette	18
LIGHTLY FRIED CALAMARI	shaved red onion, serrano chili, lemon honey aioli	18
CRUDITÉ OF RAW AND PICKLED MARKET VEGETABLES	black sesame hummus, japanese aioli	15
SELECTION OF HOUSE CURED MEAT AND ARTISANAL CHEESES		35

## APPETIZERS

LAKEHOUSE VEGETABLE SALAD*	creamed chanterelles, asparagus, arugula, soft poached organic egg, humboldt fog goat cheese	17
ROASTED CAULIFLOWER BISQUE**	creme fraiche, parsley, truffled gruyere grilled cheese	13
SMOKED NOVA SALMON & CRISPY POTATO CAKE	frisee, red onion, capers, horseradish creme fraiche	17
FARM GREEN SALAD	roasted golden beets, straccitella di bufalo, candied pistachios, satsuma mandarin, fresh herbs, coriander vinaigrette	13
LITTLENECK CLAM CHOWDER	applewood bacon, yukon potato, shiitake mushrooms, chive oil	11
LAKEHOUSE CHOPPED SALAD	early girl farm greens, sweet carrots, baby turnips, spring onion, bagna cauda	12
GRILLED SHRIMP SALAD	little gem lettuce, fried chickpeas, avocado, ruby grapefruit, chili oil, parsley, sherry gastrique	19
CRISPY FISH TEMPURA TACOS	shaved green cabbage, lime aioli, radish, cilantro	TWO 16 THREE 20

## HOUSEMADE PASTA

CAPELLINI	maine lump crab, sweet pickled jalapeno, vermouth, scallion	18 33
TRUFFLED MUSHROOM RISOTTO	creamy risotto, roasted mushrooms, asparagus, truffle pecorino	17 30

## ENTREES

### lakehouse classics

LAKEHOUSE BUTCHER BLEND BURGER* aged cheddar, herb frites	21
SLICED STEAK SANDWICH* rosemary focaccia, red onion jam, truffle aioli, gruyere	20
GRILLED MARINATED SKIRT STEAK & HERB FRITES* gorgonzola butter	27
LONG ISLAND DUCK BREAST AND DUCK SAUSAGE** apricot wheatberry pilaf, pomegranate pistachio glaze	37
GRILLED CENTER-CUT FILET MIGNON* garlic mashed potatoes, sauteed broccoli rabe, red wine jus, garlic butter	49
HERB-ROASTED ORGANIC CHICKEN grilled and marinated summer squash, porcini and leek brioche stuffing, madeira pan gravy	34

### seasonally inspired

LOCAL COD FILET prosciutto, butter beans and burnt broccoli fricassee, red pepper jus, espelette aioli	34
GRILLED BERKSHIRE PORK PORTERHOUSE crispy confit potatoes, braised tuscan kale, mushroom-bacon vermouth cream sauce	37
SKIN-ON SCOTTISH SALMON toasted israeli couscous, blistered shishitos, arrowhead spinach, mint, basil, grilled lime, lime oil, lemongrass pea purée	34
CARAMELIZED LOCAL SEA SCALLOPS grilled asparagus, farro, celeriac puree, white lillet and parsley emulsion, sea beans	34
GRILLED HALIBUT chilled cucumber panzanella, aqua verde, french sorrel	36

## SIDES

9

GARLIC SAUTEED SPINACH	HERB FRITES
PISTACHIO GRILLED ASPARAGUS	DUCK FAT CONFIT POTATOES
BLISTERED SHISHITOS	GRILLED BROCCOLI RABE
GARLIC MASHED POTATOES	

\*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.