

Lunch Prix Fixe

TWO COURSES FOR \$25

Appetizer & Entree -or- Entree & Dessert
Available Monday thru Saturday

APPETIZERS

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

FARM GREEN SALAD** Roasted Golden Beets, Candied Almonds, Goat Cheese,
Blood Orange Vinaigrette

HARVEST VEGETABLE SOUP Kabocha & Butternut Squash, Sweet Potato,
Cauliflower, Apples, Spiced Pumpkin Seeds & Truffled Gruyère Grilled Cheese

ENTREES

PARISIAN SALAD Poached Organic Chicken Breast, Hazelnuts, Baby Carrots,
Asparagus, Beets, Warm Goat Cheese Crouton, & Champagne Vinaigrette

LAKEHOUSE BUTCHER BLEND BURGER* Aged Cheddar & Herb Frites

RICOTTA CAVATELLI Gulf Shrimp, Broccoli Rabe, Roasted Tomato, Goat
Cheese, Garden Pesto

LAKEHOUSE VEGETABLE SALAD Creamed Chanterelles, Asparagus, Arugula,
Soft Poached Organic Egg, Humboldt Fog Goat Cheese

DESSERTS

WARM CINNAMON DOUGHNUTS Raspberry Jam & Vanilla Cream Cheese Icing

S'MORE SUNDAE Vanilla Ice Cream, Hot Fudge, Marshmallow, Graham Cracker

VANILLA BEAN MASCARPONE CHEESECAKE Mixed Berry Compote

GLASS OF SELECT WINE \$10



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

**Contains Nuts. 20% Gratuity added to tables of 6 or more.