

Spring Prix Fixe Dinner

THREE COURSES FOR \$50

Available Sunday - Thursday
Now - May (Excludes Easter)

Appetizers

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

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

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

TUNA TARTARE Cucumber, Crispy Taro Crisps, Chili Vinaigrette

TRUFFLED MUSHROOM RISOTTO Creamy Risotto, Roasted Wild Mushrooms, Asparagus, Truffled Pecorino

Entrees

HERB-ROASTED ORGANIC CHICKEN Garlic Smashed Yukon Potatoes, Honey-glazed Baby Carrots, Shiitake Pan Gravy

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

GRILLED MARINATED SKIRT STEAK & HERB FRITES* Gorgonzola Butter

LAKEHOUSE BUTCHER BLEND BURGER* Aged Cheddar & Herb Frites

MUSTARD RYE CRUSTED SCOTTISH SALMON FILET French Green Lentils, Celery Root Puree, Baby Beets, Pinot Noir Butter

Desserts

WARM CINNAMON DOUGHNUTS Raspberry Jam & Vanilla Cream Cheese Icing

VANILLA BEAN MASCARPONE CHEESECAKE Mixed Berry Compote



GLASS OF SELECT RED OR WHITE 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.*