

## APPETIZERS \*\* Your Choice \$15 \*\*

- Greek Chicken Wings | GF -buttery lemon oregano sauce
- Greek Dry Ribs | GF -buttery lemon oregano sauce
- Meatballs | GF -Lakeshore meatballs with a spiced honey glaze
- Bacon Scallops | GF - 1/4" THICK bacon strip -drizzled w/balsamic glaze
- Shrimp Cocktail | GF -classically ice chilled, sided w/cocktail sauce
- Shrimp Scampi | GF -red pepper, onion, potato, buttery wine sauce
- Shrimp Sambuca | GF -tomato, onion, buttery sambuca wine sauce
- Scallop Sambuca | GF -tomato, onion, buttery sambuca wine sauce
- Sweet Thai Chili Shrimp | GF -Sweet Chili Thai sauce, lime,  
sautéed and served on a crouton of French bread
- Saganaki | GF -Kefalograviera cheese, pan-fried - flamed w/brandy
- Escargot | GF -snail in shell - baked in garlic butter, wine finished
- Calamari | -flour dusted served w/green onion, red onion, lemon

## TRADITIONAL SOUPS

- Baked Onion | 8                      á la carte | 10
- Clam Chowder | 6                      á la carte | 9

## ENTRÉES

**Steak & Lobster | 79 GF (pricing may be affected by market)**  
Choice of 10oz New York or 6oz filet mignon -**upgrade to 8oz  
filet mignon-** | 7 - accompanied with an 8 oz lobster tail -  
served with drawn butter (-**add another lobster tail – (\$35)**)

**Steak & Crab | 79 GF (pricing may be affected by market)**  
Choice of 10oz New York or 6oz filet mignon -**upgrade to 8oz  
filet mignon-** | 7 -accompanied with ½ lb king crab legs -  
served with drawn butter (-**add ½ lb king crab legs – (\$45)**)

**Steak & Shrimp | 56**

Choice of 10oz New York or 6oz filet mignon -**upgrade to 8oz  
filet mignon-** | 7 -along with panko breaded fantailed shrimp

**Pepper Steak | 44**

Lakeshore Favourite - Cubed beef tenderloin & New York -  
sautéed with red & green peppers, tomato, mushroom &  
onion - tumbled in a spiced red wine demi-glace

**Back Ribs – pork | 39 GF**

Prepared - Greek style or brushed with our house BBQ sauce

**Greek Chicken | 39 GF**

Lakeshore Favourite - ½ boneless chicken stuffed with feta  
cheese - topped with our buttery lemon oregano sauce

**Lakeshore Chicken Breast | 39 GF**

Laced with seasoned feta cheese - oven baked - topped with  
our buttery lemon oregano sauce

\*All Lakeshore Entrées accompanied with chef fresh selected vegetables of the day  
- Green leaf salad \*recommended house or strawberry vinaigrette or honey basil  
vinaigrette dressing\* - served with garlic toast & your choice of steak fries or rice  
pilaf or baked potato or stuffed potato or roasted Greek lemon potatoes

## **ENTRÉES**

### **Lakeshore Chicken Cordon Bleu | 39 GF**

Stuffed with black forest ham & Swiss cheese - lightly flour dusted - smothered in our creamy mushroom sauce

### **Creamy Mushroom Spinach Chicken Breast | 39 GF**

Onion, garlic, mushroom, and spinach simmered with heavy cream – served smothering a chicken breast

### **Lakeshore Lamb Shank in Red Wine Sauce | 44 GF**

\*Upon Availability \* Slow roasted, fall off the bone, tomato beef-based lamb shank in a deeply flavoured red wine sauce

### **Rack of Lamb | 59 GF**

Broiled to your liking with specialty herbs & spices

### **Shrimp & Ribs | 39**

Prepared - Greek style **or** brushed with our house BBQ sauce served with panko breaded fantail shrimp

\*All Lakeshore Entrées accompanied with chef fresh selected vegetables of the day - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\* - served with garlic toast & your choice of steak fries or rice pilaf or baked potato or stuffed potato or roasted Greek lemon potatoes

## **FROM THE SEA**

### **Halibut Fillet | 44 GF**

Pan seared with olive oil, spices, dash of Tarragon **or** traditionally flour dusted, pan seared with olive oil

### **Coho Salmon | 39 GF**

Pan seared -brown sugar candied **or** sambuca with white wine - sautéed diced tomato, onion, garlic

### **Lobster Tails | 79 GF -(pricing may be affected by market)**

Two 8oz lobster tails brought together for a mouth-watering feast - served with drawn butter

### **King Crab Legs | 95 GF -(pricing may be affected by market)**

1 lb of king crab legs - served with drawn butter

### **Seafood Platter | 59 -(pricing may be affected by market)**

An 8oz lobster tail & your choice of breaded **or** sautéed shrimp & scallops all on one plate for your enjoyment - served with drawn butter

### **Shrimp Scampi | 39 GF**

Jumbo tiger shrimp, diced red pepper, onion, potato, hint of parsley - sautéed in butter - finished in a white wine sauce

### **Shrimp Sambuca | 39 GF**

Jumbo tiger shrimp, diced tomato, onion, pinch of parsley - sautéed in butter - finished in a sambuca white wine sauce

### **Breaded Shrimp | 39**

The classic - panko breaded shrimp sided with lemon wedge and served w/cocktail sauce

\*All Lakeshore Sea Dishes accompanied with chef fresh selected vegetables of the day - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\* - served with garlic toast & your choice of steak fries or rice pilaf or baked potato or stuffed potato or roasted Greek lemon potatoes

## FROM THE BROILER

### New York GF

10oz | 45

### Filet Mignon GF

6oz | 44      8oz | 51

### T-Bone GF

18oz | 58

### Rib Steak GF

18oz | 58

Add a side of peppercorn sauce or béarnaise \$4

\*All above From The Broiler are accompanied with chef fresh select vegetables of the day - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\* - served with garlic toast & your choice of steak fries or rice pilaf or baked potato or stuffed potato or roasted Greek lemon potatoes

## LAKESHORE PRIME RIB

Succulent - tender Prime Rib - beautifully marbled - seasoned with our house rub - slow roasted - topped with au jus - GF

10oz | 45      14oz | 59

\*All Lakeshore Prime Rib is accompanied with chef fresh selected vegetables of the day - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\* - served with garlic toast & your choice of steak fries or rice pilaf or baked potato or stuffed potato or roasted Greek lemon potatoes

## LAKESHORE CHATEAUBRIAND PLATTER

The royal center cut of beef tenderloin, broiled to perfection, thinly sliced & fanned on the platter, accompanied by button mushrooms, Greek lemon roasted potatoes & an array of fresh hand selected sautéed vegetables

(Available as a single or combination of 2) GF | 54 per person

\*Chateaubriand\* - Served with garlic toast - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\*

## LAKESHORE ULTIMATE PLATTER FOR 2

Shrimp scampi, Greek dry ribs, 8oz filet mignon, two 8 oz lobster tails – (sub lobster tail for ½ lb crab legs \$10 (pricing may be affected by market) - garnished with button mushrooms, Greek lemon roasted potatoes & an array of fresh hand selected sautéed vegetables

| 64 per person

\*Ultimate Platter\* - Served with garlic toast - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\*

## STIR-FRY

Green & red pepper, mushroom, red & white onion accompanied with an array of chefs selected vegetables, tossed with your choice...Teriyaki or Sweet Thai Chili - served on a bed of rice | 29 add 5 shrimp | 9

\*Stir-fry served with garlic toast - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\*

## PASTA

### Linguini Alfredo | 29

Cream, butter & freshly grated parmesan over linguini pasta

### Linguini & Meat Sauce | 29 add 3 meatballs | 6

Lakeshore Favourite – easy...homemade... tomato meat sauce smothering linguini pasta & finished with parmesan cheese

### Linguini Carbonara | 29

Egg based, butter sauce with freshly grated parmesan and glazed bacon topped over linguini pasta

### Schezwan Shrimp Linguini | 39

Jumbo tiger shrimp, garlic, red & green peppers, red onion, green chillies, soya sauce, julienne cabbage all sizzled in Schezwan spices – tumbled with linguini pasta

### Sweet Thai Chili Lime Shrimp Linguini | 39

Jumbo tiger shrimp, garlic, red & green peppers, rolled in a sweet chili lime-based glaze – over linguini pasta

### Shrimp Scampi Linguini | 39

Jumbo tiger shrimp sautéed with red pepper, onion & potato - white wine sauce with a hint of parsley over linguini pasta

### Shrimp Sambuca Linguini | 39

Jumbo tiger shrimp, diced tomato, onion, parsley - sautéed in butter - finished in a sambuca wine sauce over linguini pasta

\*All Pastas served garlic toast - Green leaf salad \*recommended house or strawberry vinaigrette or honey basil vinaigrette dressing\*

## VEGETABLE PLATTER

Chef selected vegetables of the week, steamed & lightly sautéed **GF** | 29 add 5 shrimp | 9

## SIDES

\*\*Add any one of the following to any main course meal\*\*

Lobster Tail	35 <b>GF</b> - (pricing may be affected by market)
½ lb King Crab Legs	45 <b>GF</b> - (pricing may be affected by market)
Pan Seared Scallops	9 <b>GF</b>
Pan Seared Shrimp	9 <b>GF</b>
Breaded Shrimp	9
Breaded Scallops	9
Sautéed mushrooms	6 <b>GF</b>
Peppercorn sauce	4 <b>GF</b>
Béarnaise sauce	4 <b>GF</b>
Upgrade Caesar salad	5 <b>GF</b>
Upgrade Greek salad	6 <b>GF</b>
Upgrade Horiatiki salad	8 <b>GF</b>



The Lakeshore – EST. 1975