

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



The Lakeshore – EST. 1975