



PASTA

Linguini Alfredo | 16

Cream, butter & freshly grated parmesan

Baked Lasagna | 16

Lakeshore's homemade meat sauce with malfalda noodles, baked with lotzza mozza

Linguini & Meat Sauce | 16

Lakeshore's homemade meat sauce over linguini

SIDES

Add any one of the following to any main course meal

Side Lobster Tail | 35 GF

Side 1/2lb King Crab Legs | 45 GF

Side Breaded Shrimp (5pc) | 9



DESSERTS

Lakeshore Homemade Cheesecake GF | 8
Topped with Strawberries

Chocolate Almond Torte GF | 8

Baklava | 8
Lakeshore-made traditional bakalava

Drinks (1L) \$2

Coke – Diet Coke – Sprite – Root Beer – Iced T



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Lakeshorerestaurant.ca

“Take out BBQ Packs” COMMING SOON

Check our website for details

Lakeshorerestaurant.ca



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DATE NIGHT for 2 giveaway!



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Lakeshore TAKE OUT MENU

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1350 - 23rd AVENUE, REGINA 306-584-3780

Takeout/Pick up Special

**4 COURSE DINING FOR TWO
\$39.99 PER PERSON**

DATE NIGHT IN YOUR DINING ROOM

1ST COURSE - APPETIZERS - choice per person of
Clam Chowder or Greek Dry Ribs

2ND COURSE - SALAD - choice per person of
House Salad with choice of dressing

3RD COURSE - MAIN - choice per person of
8oz New York Steak or Lakeshore Greek Chicken Breast
or Greek Dry Ribs or Breaded Shrimp or Coho Salmon (candied or sambuca sauce)

All above main courses are accompanied with chef fresh select vegetables of the day.
Upgrade from house salad to Caesar salad \$3 or Greek salad \$4.

Served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes.

Add choice of an 8oz Lobster Tail (\$35) or 1/2lb Alaskan King Crab Legs (\$45)

4TH COURSE – DESSERT

Shared- House Cheesecake with Strawberries

Wine Paring Recommendations

Ask your phone attendant to pair your meals to a selection of wines available by the bottle.



APPETIZERS

Your Choice \$12

- Shrimp Cocktail | GF
- Greek Dry Ribs | GF
- Shrimp Scampi | GF

SALADS

Green Salad | 12 GF

Crisp lettuce sided with tomato, cucumber & carrot
recommended – house vinaigrette

Greek Salad | 15 GF with dinner | 4

Crisp romaine lettuce, tomato, cucumber, red onion, Kalamata olives, green pepper & feta cheese - tossed in house dressing

Caesar Salad | 14 with dinner | 3

Crisp romaine lettuce, Lakeshore creamy Caesar dressing & garlic croutons tumbled together - sprinkled with parmesan



Back Ribs | 27 ENTRÉES

Greek style Dry ribs - buttery lemon - oregano sauce

Shrimp & Back Ribs | 27

Greek style Dry Ribs - buttery lemon - oregano sauce served with panko breaded fantail shrimp

Greek Chicken | 27 GF

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

Lakeshore Chicken Breast | 27 GF

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

Lakeshore Chicken Cordon Bleu | 27

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

Rack of Lamb | 54 GF

Broiled to your liking with specialty herbs & spices



Steak & Lobster | 59 GF - upgrade to 8oz filet mignon | 6

8oz lobster tail paired with 6oz filet mignon or 10oz NY

Steak & Crab | 69 GF - upgrade to 8oz filet mignon | 6

Choice of 6oz filet mignon or 10oz NY, accompanied with ½ lb of Alaskan king crab legs - add another 1/2lb oz Crab | 45

Pepper Steak | 32

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

Steak & Shrimp | 38 - upgrade to 8oz filet mignon | 6

Choice of 6oz filet mignon or 10oz NY, sided with panko breaded fantailed shrimp (5pc) - served with seafood sauce



*All Lakeshore entrées accompanied with chef fresh select vegetables of the day - House salad *recommended house vinaigrette* - served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

FROM THE SEA

Shrimp Scampi | 27 GF

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

Breaded Shrimp | 27

Panko breaded fantail shrimp, sided with fresh lemon & seafood cocktail sauce

Halibut Steak | 34 GF

Oven baked - traditionally flour dusted or bathing in white wine, tomato, onion, mushroom, tarragon & spices

Coho Salmon | 27 GF

Oven baked - brown sugar candied or lightly herb sprinkled finished with a hint of lemon

Lobster Tails - 2 Tails | 65 GF - 1 Tail 45 GF

2 x 8oz lobster tail meal 1 x 8oz lobster tail meal

Alaska King Crab | 69 GF - 1lb of Alaska king crab legs - add another 1/2lb Crab | 45

Seafood Platter | 49

An 8oz lobster tail & breaded or shrimp & breaded scallops all on one plate for your enjoyment

*All Lakeshore sea dishes accompanied with chef fresh select vegetables of the day - House salad *recommended house vinaigrette* - served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes



FROM THE BROILER

New York GF 10oz | 36

Filet Mignon GF 6oz | 36 8oz | 40

T-Bone GF 18oz | 42

Rib Steak GF 18oz | 42

*All above meals from the broiler accompanied with chef fresh select vegetables of the day - House salad *recommended house vinaigrette* - served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes

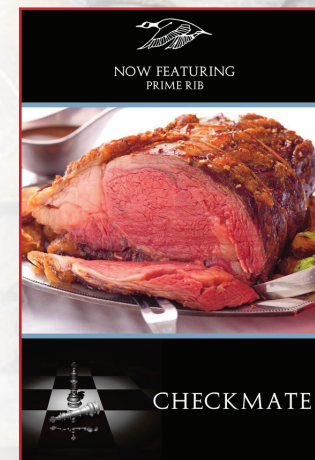


LAKESHORE PRIME RIB

- Succulent - tender - flavorful Certified AAA Prime Rib - beautifully marbled & perfectly aged - seasoned with our house rub - slow roasted & hand cut to order - topped with au jus - sided with Lakeshore creamy horseradish - GF

10oz | 36

*All above Prime Rib accompanied with chef fresh select vegetables of the day - House salad *recommended house vinaigrette* - served with garlic toast & your choice of steak fries or rice pilaf or oven roasted Greek lemon potatoes



CHECKMATE