

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

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 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

-- Clam Chowder | 6 --

## MAIN COURSES FROM THE BROILER

New York GF

10oz | 45

Filet Mignon GF

6oz | 44

8oz | 51

Ribeye – (No Bone) GF

14oz | 58

Rib Steak – (Bone-In) GF

18oz | 58

T-Bone 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



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## ENTRÉES

### Steak & Lobster | 79 GF

6 oz 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

6 oz filet mignon -**upgrade to 8oz filet mignon-** | 7 -  
accompanied with **8oz** king crab legs - served with drawn  
butter (-**add another 8oz** king crab legs – (**\$45**))

### Steak & Shrimp | 56

6oz filet mignon -**upgrade to 8oz filet mignon-** | 7  
-along with panko breaded fantailed shrimp

### Shrimp & Ribs | 39

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

### Back Ribs – pork | 39 GF

Dry Ribs - Greek style with our buttery lemon oregano sauce

### 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

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

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

### 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

### 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

\*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



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## **PASTA**

### **Linguine & Meat Sauce | 29 add 3 meatballs | 6**

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

### **Linguine Alfredo | 29**

Cream, butter & freshly grated parmesan over linguine pasta

### **Sweet Thai Chili Lime Shrimp Linguine | 39**

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

### **Shrimp Scampi Linguine | 39**

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

### **Shrimp Sambuca Linguine | 39**

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

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

## **FROM THE SEA**

### **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)**

16oz 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

### **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

\*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

## LAKESHORE ULTIMATE PLATTER FOR 2

One Shrimp scampi, One Greek dry ribs, One 8oz filet mignon, Two 8 oz lobster tails – (sub lobster tail for 8oz crab legs add \$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\*

## VEGETABLE PLATTER

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

## 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\*

## SIDES

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

Lobster Tail	35 <b>GF</b> -(pricing may be affected by market)
16oz 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>



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