

APPETIZERS ** Your Choice \$15 **

- Chicken Wings | GF - Greek style - buttery lemon oregano sauce
- Greek Ribs | GF - (pork) Greek style - buttery lemon oregano sauce
- Meatballs | GF - (Beef) meatballs with a spiced honey glaze
- Smoked ¼" Bacon Scallops | GF -Pan Fried -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 -in shell snail - baked in garlic butter, wine finished
- Calamari | -flour dusted served w/green onion, red onion, lemon

TRADITIONAL SOUPS

- Baked Onion | 9 á la carte | 11
- Clam Chowder | 7 á la carte | 9

MAIN COURSES FROM THE BROILER

<u>Filet Mignon</u> GF	6oz 46	8oz 53
<u>New York</u> GF	10oz 46	
<u>Ribeye – (No Bone)</u> GF	14oz 59	
<u>Rib Steak – (Bone-In)</u> GF	16oz 59	
<u>T-Bone</u> GF	16oz 59	

Add a side of peppercorn sauce or béarnaise \$4

LAKESHORE PRIME RIB

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

10oz | 46 14oz | 59

*All above main dishes 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 CHATEAUBRIAND PLATTER

The Royal 16oz Center cut of beef tenderloin, broiled to perfection, sliced & fanned on the platter- button mushrooms, Greek lemon roasted potatoes & an array of fresh hand selected sautéed vegetables (Available as a single 8oz - or combination for 2 people -16oz Center) GF | 57 per person

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



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LAKESHORE ULTIMATE PLATTER FOR 2

Shrimp scampi, Greek ribs (pork), 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*

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

Shrimp & Ribs | 39

Greek Ribs (pork) - spiced with our buttery lemon oregano sauce --- served with panko breaded fantail shrimp

Back Ribs – pork | 39 GF

Greek style – spiced with our buttery lemon oregano sauce

Pepper Steak | 46

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 based red wine sauce - served atop of a mound of mashed potato

Rack of Lamb | 59 GF

-full rack - 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

FROM THE SEA

Lobster Tails (2) | 79 GF -(pricing may be affected by market)
8oz lobster tails brought together for a mouth-watering feast -

King Crab Legs | 95 GF -(pricing may be affected by market)
16oz of Colossal King Crab Legs - served with drawn butter

Seafood Platter | 69 -(pricing may be affected by market)
An 8oz lobster tail & your choice of breaded or sautéed shrimp & scallops - all on one platter - 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 Steak | 44 GF
Pan seared with olive oil, spices, dash of Tarragon **or** traditionally flour dusted, pan seared with olive oil

Steelhead Trout | 39 GF
Pan seared -brown sugar candied **or** sambuca with white wine - sautéed diced tomato, onion, garlic

Blackened Cod | 39 GF
Pan seared with a buttery white wine lemon zested shallot cream sauce with a hint of dill- sided with a mango corn salsa

Ahi Tuna Steak Sesame | 39 GF
Pan seared sesame crust- bedded with our Teriyaki-Schezwan red wine reduction glaze sided with a mango corn salsa
- **degree of doneness – rare/med rare only –**

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

VEGETABLE PLATTER

Chef selected vegetables of the week, steamed & lightly sautéed **GF | 29 add 5 shrimp | 10**

STIR-FRY

Green & red pepper, mushroom, red & white onion accompanied with an array of chefs selected vegetables, tossed with your choice...Teriyaki or Schezwan or Sweet Thai Chili - served on a bed of rice **|29 add 5 shrimp | 10**

*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 smoked 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*

SIDES

Add any of the following to your 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	 12 GF
Pan Seared Shrimp	 10 GF
Breaded Shrimp	 10
Breaded Scallops	 10
Sautéed mushrooms	 6 GF
Peppercorn sauce	 4 GF
Béarnaise sauce	 4 GF
Upgrade Caesar salad	 6 GF
Upgrade Greek salad	 7 GF
Upgrade Horiatiki salad	 8 GF



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