

## APPETIZERS

\*\* Your Choice \$15 \*\*

Greek Ribs | GF - (pork) Greek style - buttery lemon oregano sauce

Smoked ¼" Bacon Scallops | GF -Pan Fried -drizzled w/balsamic glaze

Shrimp Scampi | GF -red pepper, onion, potato, buttery wine sauce

Shrimp Sambuca | GF -tomato, onion, buttery sambuca wine sauce

Saganaki | GF -Kefalograviera cheese, pan-fried - flamed w/brandy

Escargot | GF -in shell snail - baked in garlic butter, wine finished

## MAIN COURSES FROM THE BROILER

New York GF 10oz | 46

Filet Mignon GF 6oz | 46

8oz | 53

Rib Steak – (Bone-In) GF 18oz | 59

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 | 46 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 & Shrimp | 56

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

### Back Ribs – pork | 39 GF

Greek style – spiced with our buttery lemon oregano sauce

### 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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## 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

### Seafood Platter | 69 -(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

## SIDES

Lobster Tail	35 GF
Breaded Shrimp	10
Sautéed mushrooms	6 GF
Upgrade Caesar salad	6 GF
Upgrade Greek salad	7 GF
Upgrade Horiatiki salad	8 GF



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