



PASTA

Linguini Alfredo | 17

Cream, butter & freshly grated parmesan

Baked Lasagna | 17

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

Linguini & Meat Sauce | 17

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** | 10
Topped with Strawberries

Chocolate Almond Torte **GF** | 10

Baklava | 8
Lakeshore-made traditional bakalava



Drinks (1L) \$3

Coke – Diet Coke – Sprite – Root Beer –

Place your pickup/takeout order on our app at

Lakeshorerestaurant.ca

“Take out BBQ Packs” COMMING SOON

Check our website for details

Lakeshorerestaurant.ca



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DATE NIGHT for 2 giveaway!



Lakeshore

TAKE OUT MENU

★★★★★
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STEAKHOUSE
DRIVE-THRU!

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1350 - 23rd AVENUE, REGINA

Takeout/Pick up Special

**4 COURSE DINING FOR
TWO \$44.99 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 \$4 or Greek salad \$5.

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



APPETIZERS

Your Choice \$14

Sweet Thai Chili Shrimp | GF
Shrimp Cocktail | GF Greek Dry Ribs | GF
Shrimp Scampi | GF Shrimp Sambuca | GF

SALADS

Green Salad | 13 GF

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

Greek Salad | 15 GF with dinner | 5

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

Caesar Salad | 14 with dinner | 4

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



Back Ribs | 29 ENTRÉES

Greek style Dry ribs - buttery lemon - oregano sauce

Shrimp & Back Ribs | 29

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

Greek Chicken | 29 GF

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

Lakeshore Chicken Breast | 29 GF

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

Lakeshore Chicken Cordon Bleu | 29

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 | 69 GF - upgrade to 8oz filet mignon | 7
8oz lobster tail paired with 6oz filet mignon or 10oz NY

Steak & Crab | 79 GF - upgrade to 8oz filet mignon | 7
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 | 35

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

Steak & Shrimp | 45 - upgrade to 8oz filet mignon | 7
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 | 29 GF

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

Breaded Shrimp | 29

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

Halibut Steak | 36 GF

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

Coho Salmon | 29 GF

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

Lobster Tails - 2 Tails | 70 GF - 1 Tail 50 GF

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

Alaska King Crab | 79 GF - 1lb of Alaska king crab legs - add another 1/2lb Crab | 45

Seafood Platter | 55

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 | 45

Filet Mignon GF 6oz | 40 8oz | 45

T-Bone GF 16oz | 45

Rib Steak GF 16oz | 45

*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

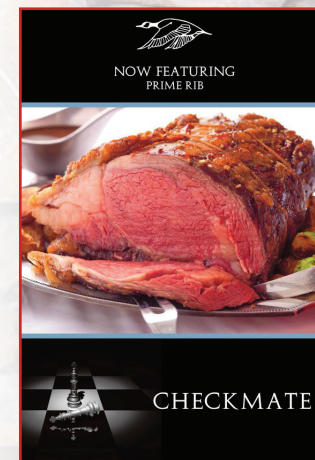


LAKESHORE PRIME RIB

- 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 | 40

*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



NOW FEATURING
PRIME RIB

CHECKMATE