

Lake Introductions

Shrimp Cocktail

Jumbo shrimp served chilled with cocktail sauce \$11.99

Fresh Mozzarella

Roasted red peppers, tomatoes, and fresh mozzarella topped with balsamic vinaigrette and olive oil \$10.99

Fried Calamari

A combination of herbs spices up this semolina batter fried dish \$10.99

Blackened Yellowfin Tuna

Spicy rare Tuna served over baby greens with a teriyaki sauce \$12.99

Bourbon Street Shrimp

Cajun spiced steamed shrimp in butter and garlic, served with toast points \$12.99

Pan Seared Scallops

Pan Seared Sea Scallops over Baby greens with basil vinaigrette and toasted pine nuts \$12.99

Balsamic Calamari with Hot peppers

Our fried Calamari with a balsamic reduction and hot banana peppers \$11.99

Italian Trio

Sautéed artichokes, roasted red peppers and shitake mushrooms 10.99

Pasta Fagiole

Cup \$3.00 bowl \$5.00

Lake Entrees

Vodka Ala Penne

Fresh tomato, red peppers and spiced vodka round out this spirited pink sauce \$15.99

Add shrimp \$22.99

Add chicken \$18.99

Pasta Lanzi

Sautéed shiitake mushrooms, artichokes, roasted peppers, fresh tomatoes, shrimp, chicken and spices with a white wine garlic and butter sauce \$26.99

Scallop Christopher

Sundried Tomatoes, Broccoli Rabe, Artichokes, with Sea Scallops in a butter and garlic served over pasta \$23.99

Shrimp and Rabe Penne

Sautéed Shrimp and Broccoli Rabe Alioli tossed with penne pasta \$20.99

Lake Entrees

Rolled Eggplant

Ricotta filled topped with red sauce and mozzarella cheese \$16.99

Lobster Ravioli

Topped with Maryland blue crabmeat with an herb cream sauce \$23.99

Chicken Parmigiana

Pure white boneless chicken breast lightly breaded and pan fried then baked under mozzarella cheese and our own tomato sauce \$16.99

Chicken Cosentino

Our chicken parmigiana topped with eggplant, sautéed roasted red peppers and spinach under mozzarella cheese \$17.99

Lake Chicken

Fresh grilled chicken breast topped with sautéed lobster meat, provolone cheese and hollandaise sauce \$26.99

Veal Parmigiana

Lightly breaded veal sautéed in a olive oil then baked under mozzarella with our own tomato sauce \$19.99

Dill Salmon

Grilled salmon topped with a horseradish dill sauce \$21.99

Citrus Grilled Ahi Tuna

Grilled (rare) sushi grade with a wasabi cream \$21.99

Seafood Platter

Broiled haddock topped with shrimp and scallops finished with garlic herb sauce \$26.99

King Crab

*Alaskan king crab steamed to perfection, served with drawn butter
Three Quarters of a pound \$26.99
One and a half pounds \$38.99*

New York Strip

Char grilled to perfection then topped with sautéed mushrooms \$24.99

Filet Mignon

8 oz fillet mignon topped with béarnaise sauce \$30.99

Prime Rib

Queen cut- 16 oz \$22.99 King cut- 20 oz \$26.99

*All entrée selections include green salad, served family style with house dressing and house seasoned bread sticks
Blue cheese \$1.00 extra*

\$4.00 plate charge for sharing – No separate checks