



## APPETIZERS & SOUPS

<b>Tomato and Fresh Mozzarella Crostinis *</b> Roasted Red and Yellow Tomatoes, Artichoke Hearts, Kalamata Olives topped with a Balsamic Reduction	9
<b>Chilled Spiced Jumbo Gulf Shrimp *</b> Classic Cocktail Sauce and Lemon Wedge	12
<b>Lobster and Crab Bisque</b> Creamy Lobster Bisque with Jumbo Lump Crab Meat	7
<b>French Onion Au Gratin</b> Our French Onion Soup served with a Traditional Crouton and Melted Provolone and Swiss Cheeses	7
<b>Seared Sea Scallop</b> Pan Seared Sea Scallop atop a Rich Bean Puree finished with Apple Wood Smoked Bacon.	10

## SALADS

<b>Lakeside House Salad *</b> Crisp Tuscan Blend garnished with Grape Tomatoes, Cucumbers, Red Onion, Herb Croutons, and Sharp Cheddar Cheese. Your Choice of Dressing.	7
<b>Rocky Gap Caesar</b> Crisp Romaine Hearts, Croutons, Shaved Reggiano Cheese, tossed in a Creamy Caesar Dressing and Silver Back Anchovies	8
<b>Green and Bleu Salad</b> Mixed Greens tossed with Bleu Cheese, Tomato, and Balsamic Vinaigrette. Garnished with a Herb Focaccia Crouton and Shaved Red Onion.	7

# MAIN DISHES

<b>Maryland Style Jumbo Lump Crab Cake *</b> Served with Tartar or Cocktail Sauce	<b>30</b>
<b>Alaskan Salmon *</b> Herb Crusted and Pan Seared and Deglazed with White Wine and Shallot Butter	<b>25</b>
<b>Bison Meatloaf</b> Our Chefs Perfectly Seasoned House Made Meatloaf Wrapped in Applewood Bacon, Baked Sliced and finished with a Three Mushroom Demi	<b>24</b>
<b>Shrimp and Sausage Pasta</b> Sautéed Shrimp and Andouille Sausage tossed with Roasted Fennel, Spinach, and Marinara, served over Fettuccine and Garnished with Shaved Reggiano	<b>24</b>
<b>New York Strip Steak</b> 10oz Strip Steak Grilled to your specification	<b>27</b>
<b>Pan Seared Snapper</b> Pan Seared Red Snapper topped with a Tomato Chutney served with a Jasmine Rice Blend and this evenings Vegetable Du Jour	<b>26</b>
<b>Grilled Bone-in Pork Chop</b> 10oz Bone in Chop Smothered in a Creamy Shitake, Oyster Mushroom and Apple Wood Smoked Bacon Ragout	<b>24</b>
<b>Grilled Filet Mignon</b> 8oz Beef Tenderloin finished with a Veal Jus Lie.	<b>30</b>
<b>Venison Osso Bucco</b> Tender Braised Axis Venison paired with Toasted Barley Risotto and Root Vegetables	<b>29</b>
<b>Chicken Provencal</b> Pan Seared Chicken Supreme served over a Rich Tomato Sauce garnished with Artichokes and Kalamata Olives	<b>22</b>
<b>Smoked Chicken and Mushroom Ravioli</b> Mushroom Ravioli tossed with House Smoked Chicken, Tomato, Shallots, and a Creamy Madeira Sauce then finished with Crumbled Bacon and Parmesan	<b>23</b>
<b>Vegetarian Mushroom Ravioli</b> Mushroom filled Ravioli tossed with Asparagus, Leeks, Mushrooms and Artichokes in a Light Marinara Sauce	<b>20</b>

## Enhance your meal with the following

<b>Three Grilled Shrimp</b>	<b>\$6</b>	<b>3oz Crab Cake</b>	<b>\$7</b>
<b>Sautéed Jumbo Lump Crab</b>	<b>\$6</b>	<b>Brandy and Green Peppercorn</b>	
<b>Bleu Cheese Crust</b>	<b>\$4</b>	<b>Veal Jus Lie</b>	<b>\$3</b>

All Entrees excluding Pasta Dish's or unless specified are served with a Your Choice of Starch: Baked Potato or Evenings Style Mashed Potatoes and the Chef's Vegetable Du Jour

Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs  
may Increase Your Risk of Food-borne Illness

20% Gratuity will be Added to Parties of 6 or More

Items designated with a \* have been evaluated as a Healthy Choice Item  
by Registered Dietician Amy Shuman

*Alfonso Obregon, Executive Chef*

*Tylor Dinteman, Sous Chef*

*Joseph Black, Sous Chef*