

# Lake View

## Soup & Salad

CUP ~ 5      BOWL ~ 7

### CHEF'S SOUP OF THE DAY

*Sometimes unique, sometimes traditional...always exciting!*

### CHICKEN NOODLE SOUP

*Roasted Chicken and Fresh Vegetables*

### CAESAR SALAD

*Romaine Hearts with Parmigiano-Reggiano Cheese, Croutons and Homemade Caesar Dressing*

**WITH CHICKEN ~ 14      WITH SHRIMP ~ 17      WITH SALMON ~ 17**

### COBB SALAD

*Butterhead Lettuce, Grilled Chicken, Bacon Bits, Olives, Avocado, Tomato, Egg and Maytag Blue Cheese*

### FRESH FRUIT & BERRIES

*Seasonal Fresh Fruit and Berries served with Lime Yogurt*

10

16

13

## Entrees

### CLASSIC CLUBHOUSE SANDWICH

*Sliced Roasted Turkey, Traditional Bacon, Lettuce, Tomato and Mayonnaise on Toasted White Bread served with Fries, Fruit, Coleslaw or Cottage Cheese (Add cup or soup or side salad for \$3)*

### MARRIOTT BURGER

*A generous ½ lb of Fresh Ground Beef charbroiled with Cheddar Cheese, topped with Traditional Bacon and garnished with Lettuce, Tomato and Red Onion served with Fries, Fruit, Coleslaw or Cottage Cheese (Add cup or soup or side salad for \$3)*

### TURKEY PANINI SANDWICH

*Roasted Turkey Breast, Provolone Cheese, Fresh Basil and Heirloom Tomatoes on Puglisi Bread served with Fries, Fruit, Coleslaw or Cottage Cheese (Add cup or soup or side salad for \$3)*

### PASTA CARBONARA

*Bucatini Pasta with a savory sauce of Bacon, Mushrooms, Peas, Cream and Parmesan*

### LEMON GLAZED SALMON

*Pan Seared Atlantic Salmon with Sweet and Sour Lemon Glaze, Shrimp & Quinoa Risotto and a Warm Salad of Cucumber, Fennel, Tomato and Red Onion*

### STEAK AU POIVRE

*12oz New York Steak, Crusted with Black Peppercorns and a Cognac Cream Sauce, Yukon Potato Hash and Sauteed Asparagus*

### FILET MIGNON

*8oz Filet with Roasted Garlic Mashed Potatoes, Haricot Verts, Fried Leeks and a Port Wine Sauce*

### CHOCOLATE BANANA BREAD PUDDING

*With Cinnamon Cream Anglaise*

### COCONUT CRÈME CARMEL

*With Fresh Pineapple Chutney and Passion Fruit Coulis*

### MOCHA CHEESECAKE

*With Spiced Poached Anjou Pears and Cinnamon Crème Anglaise*

### FRESH LEMON TIMBALE

*With Seasonal Citrus Fruit and a Grand Marnier Orange Sauce*

### DARK CHOCOLATE GANACHE TORTE

*With Raspberry Sorbet and Chocolate Sauce*

### ICE CREAM OR SORBET

*In an Almond Florentine Cookie with Fresh Berries*

13

14

15

19

22

29

31

8

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## Dessert