

# Lake View

## Starters

**LAKEVIEW TRIO** 11  
*Crab Dip with Tortilla Chips, Cheese Quesadilla topped with Pico de Gallo and Buttermilk Onion Rings with a Ranch Dip*

**CALAMARI** 13  
*Delicate, Fried Calamari with Sautéed Banana Peppers served with Marinara Sauce*

**SHRIMP COCKTAIL** [carb conscious] 14  
*Jumbo Shrimp served chilled with Homemade Cocktail Sauce and Lemon Gelée*

**CHICKEN QUESADILLA** 13  
*Grilled Chicken Breast with Manchego and Pepper Jack Cheeses and Pico de Gallo served with Homemade Guacamole and Sour Cream*

## Soups

**CUP ~ 5      BOWL ~ 7**

**CHEF'S SOUP OF THE DAY**  
*Sometimes unique, sometimes traditional...always exciting!*

**CHICKEN NOODLE SOUP**  
*Roasted Chicken and Fresh Vegetables*

## Specialties

**BEER BATTERED FISH & CHIPS** 16  
*Bass Ale Battered Cod delicately fried and served with French Fries, Malt Vinegar and Tartar Sauce*

**PASTA CARBONARA** 19  
*Bucatini Pasta with a Savory Sauce of Bacon, Mushrooms, Peas, Cream and Parmesan*

**SPINACH LINGUINE** 16  
*Spinach Linguine, Wild Mushrooms, Spinach, Broccolini and Tomatoes sautéed with Pomodoro Sauce and topped with Freshly Grated Parmesan Cheese*

**STEAMED MUSSELS** 18  
*Prince Edward Island Mussels, White Wine, Garlic, Fresh Herbs and Tomatoes steamed to perfection*

| Executive Chef

| Shaun Crymble



[Fit For You] These items have been selected to meet the diverse dietary needs of our guests.

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## Salads

\*Split any Salad for an additional \$5 dollars

### **LAKEVIEW SALAD** 10

Assorted Baby Greens with Carrot Ribbons, Tomatoes, Cucumbers, Croutons and Balsamic Vinaigrette

### **CAESAR SALAD** 10

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

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

### **SEARED AHI SALAD** 17

Ahi Tuna seared rare and served on a bed of Mixed Greens, Pickled Ginger, Carrots, Red Onions, Cucumbers, Red Bell Peppers, Scallions, Cilantro and Miso Vinaigrette

### **COBB SALAD** 16

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

### **CHINESE CHICKEN SALAD** 16

Grilled Chicken Breast with Savoy Cabbage, Red Cabbage, Shredded Carrots, Bell Peppers, Sprouts, Cilantro, Scallions, Fried Wonton Strips and a Spicy Peanut Dressing

### **ANTIPASTO SALAD** 13

Medley of Greens including Boston, Arugula and Frisee tossed with Portobello Mushrooms, Artichokes, Sun-Dried Tomatoes, Roasted Red Peppers, Basil, Salami, Prosciutto & Soppressatta with a Charred Tomato Vinaigrette

### **FRESH FRUIT & BERRIES** [fat free & low cholesterol] 13

Seasonal Fresh Fruit and Berries served with Lime Yogurt

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## Sandwiches

\*Served with choice of French Fries [trans fat free], Fresh Fruit, Coleslaw, or Cottage Cheese  
(Add a Cup of Soup or LakeView Side Salad to any Sandwich for just \$3 more)

### **CLASSIC CLUBHOUSE SANDWICH** 13

Sliced Roasted Turkey, Traditional Bacon, Lettuce, Tomato and Mayonnaise on Toasted White Bread

### **MARRIOTT BURGER** 14

Fresh Ground Beef Burger, charbroiled with Cheddar Cheese and topped with Bacon, Lettuce, Tomato, Red Onion and served on a Caramelized Onion Bun

### **TUNA MELT** 12

Albacore Tuna and Cheddar Cheese on Grilled Sourdough

### **CRAB CAKE SANDWICH** 15

Maryland Style Crab Cake served on Cornbread Biscuit with Caperberry Remoulade, Vine Ripe Tomatoes and Watercress Lettuce

### **GRILLED VEGETABLE SANDWICH** 13

Grilled and marinated Vegetables, Alfalfa Sprouts, Tomato, Fresh Mozzarella and Red Pepper Spread on a Ciabatta Roll

### **ORGANIC CHICKEN SANDWICH** 15

A healthy sized Organic Chicken Breast marinated in Thyme and Garlic, grilled and served on a Ciabatta Roll with Arugula, Tomato, Manchego Cheese and Roasted Garlic Spread

### **STEAK SANDWICH** 15

6oz marinated and grilled N.Y. Strip Steak, Caramelized Onions, Arugula, Heirloom Tomatoes on a Freshly Baked Baguette

### **TURKEY PANINI SANDWICH** 15

Roasted Turkey Breast, Provolone Cheese, Fresh Basil and Heirloom Tomatoes on Puglisi Bread

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## Dessert

<b>COCONUT CRÈME CARAMEL</b>	8
<i>With Fresh Pineapple and Passion Fruit Coulis</i>	
<b>MOCHA CHEESECAKE</b>	8
<i>With Spiced Poached Anjou Pears and Cinnamon Crème Anglaise</i>	
<b>FRESH LEMON TIMBALE</b>	8
<i>With Seasonal Citrus Fruit and a Grand Marnier Orange Sauce</i>	
<b>DARK CHOCOLATE GANACHE TORTE</b>	8
<i>With Raspberry Sorbet and Chocolate Sauce</i>	
<b>WARM APPLE AND SUN-DRIED CHERRY PIE</b>	8
<i>With Vanilla Bean Ice Cream and Caramel Sauce</i>	
<b>ICE CREAM OR SORBET</b>	8
<i>In an Almond Florentine Cookie with Fresh Berries</i>	

## Soft Delights

<b>ICE CREAM MILK SHAKE</b>	6
<i>Made with Hand Scooped Ice Cream</i>	
<b>GROOVY SMOOTHIE</b>	5
<i>This Fruit Smoothie is a Groovy Blend of Strawberry and Banana</i>	
<b>SPARKLING PEACH MELBA</b>	5
<i>The simple, but perfect partnership of Peaches and Raspberries</i>	
<b>JUICY JULEP</b>	5
<i>Mix of Orange Juice, Pineapple Juice, Lime Juice, Raspberry Syrup, Mint Leaves and Ginger Ale</i>	
<b>FRECKLED LEMONADE</b>	5
<i>Pucker up to this refreshing blend of Sweet Strawberries and Tangy Lemonade</i>	
<b>TROPICAL HEART-THROB</b>	5
<i>Influenced by a vacation in Maui, this drink is a blend of Strawberries, Bananas, Coconut Cream and Pineapple Juice</i>	
<b>VIGNETTE WINE COUNTRY BOTTLED ORGANIC SODA</b>	5
<i>Rose, Pinot Noir, Chardonnay</i>	
<b>THE REPUBLIC OF TEA BOTTLED ORGANIC ICED TEA [carb conscious]</b>	5
<i>Raspberry Quince, Mango Ceylon, Ginger Peach (Decaf)</i>	
<b>EVIAN STILL or PERRIER SPARKLING</b>	6
<b>COFFEE, TEA, HOT CHOCOLATE &amp; SODA</b>	4

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