

LAKE VIEW HOUSE

SINCE 1895

Starters

Soup du Jour – cup or bowl	PA
Homemade Onion Soup -w/ melted gruyere, parmesan & mozzarella	10.50
Lakeview Clams -steamed little necks w/ white wine, garlic, parsley, tomato and fresh basil	14.95
Shrimp Lamaize - Jumbo shrimp stuffed with horseradish, wrapped in bacon, baked w/a tangy dipping sauce	15.95
Shrimp Cocktail - Jumbo Shrimp served cocktail sauce	14.95
Lobster Crab Cakes - two crispy fried homemade cakes served w/a jalapeno mayo	14.95
Fried Calamari – lightly breaded served w/a spicy Fra Diavolo sauce	14.95
Escargot Au Provence - Escargot baked in a garlic butter with a hint of Pernod topped w/ Pecorino Romano cheese	14.95
Flat Bread of the day	PA
Quesadilla of the day	PA
Roasted Beet Salad w/ burrata, mixed greens, toasted walnuts & honey dijon vinaigrette	15.95
Goat Cheese Croquette -crispy panko crusted goat cheese with a strawberry port wine sauce	15.95
Johnny's Famous Ribs - grilled Baby back ribs w/ our own unique sauce	14.95
Antipasto for 2 - a varied selection of meats, goat cheese and garnish	22.95

Entrée's

Grilled Salmon Chang Mai w/a light teriyaki sauce & crispy noodles	31.95
Catch of the Day	PA
Shrimp Veracruz -Baked jumbo shrimp with a cheddar cheese, scallion, cracker crust, served with a light citrus butter sauce	31.95
Baked Stuffed Sole - stuffed w/ Maine lobster, spinach, parmesan cheese with a lemon beurre blanc	31.95
Roast Rack of Lamb with a fresh mint sauce	42.95
Gorgonzola Crusted Filet Mignon Grilled 10oz Filet with a cracked black pepper port wine sauce	51.95
NY Strip Steak – Grilled 12 oz Shell steak w/ green peppercorn or creamy horseradish sauce	41.95
Braised Short Ribs - tender boneless short ribs cooked in a tangy Asian BBQ	32.95
Filet and Lobster Tail - A 7oz Filet and 7oz Tail served w/ drawn Butter	69.95
Shrimp Antiboise - jumbo shrimp sautéed with fresh garlic, chopped tomato, basil, white wine & parmesan cheese over linguini	32.95
Pork Special - a seasonal eclectic preparation	PA
Chicken Special - a unique & creative preparation	PA
Veal of the Day - Chefs choice preparation	PA
Chicken Scarpariello - over Rigatoni w/ sausage, roasted red peppers, broccolini & garlic	26.95
Long Island Duckling - cooked 2 ways, grilled Boneless Breast (cooked to your liking) with a Crispy Leg Confit with a Chef's sauce of the day	37.95

All Entrée's served with House Salad, fresh Bread & choice of side

Children's Menu Available

20% gratuity added to parties of 6 or more, 20 % added to separate checks

Lakeview House

Lunch Menu

Starters and Side Orders

Soup Du Jour	PA
Homemade French Onion Soup	Cup 7.50 Bowl \$ 10.50
Lakeview Clams- steamed little neck clams w/white wine, garlic, parsley, chopped tomato, & fresh basil	\$14.95
Fried Calamari- with our spicy Fra Diavolo sauce	\$14.95
Shrimp Lamaize- jumbo shrimp stuffed with horseradish, wrapped in bacon, and served with a tangy dipping sauce	\$15.95
Oysters on ½ shell	\$15.95
Lobster Crab Cakes- crispy fried homemade cakes w/a jalapeno mayo	\$14.95
Shrimp Cocktail- with traditional cocktail sauce	\$14.95
Antipasto for 2- imported meats and cheese selection	\$22.95
Goat Cheese Croquette wcrispy panko crusted goat cheese with a strawberry port wine sauce	\$15.95
House cut French Fries	\$ 5.95

SALADS

Mayan Salad- grilled shrimp, avocados, roasted red peppers, marinated black beans and corn Served over mixed greens w/a lime cilantro vinaigrette	\$22.95
Lakeview Salad- spicy grilled chicken, goat cheese, sundried tomatoes, black olives and crispy croutons served over mixed greens. With your choice of dressing	\$19.95
Beet Salad- Fresh local roasted beets, burrata, and toasted walnuts served with a Honey Dijon vinaigrette. Served over mixed greens	\$17.95
Add Chicken \$6.00 Add Shrimps \$8.00 Add Salmon \$8.00	
Steakhouse Salad- grilled marinated steak and artichokes with warm haloumi cheese, Roasted heirloom baby potatoes, hard-boiled egg and cherry tomatoes With your choice of dressing	\$26.95

Sandwiches and Burgers

Lakeview Burger – 9oz of our house ground beef, grilled to your liking w/ house cut fries with cheese	\$15.95 \$17.95
Seafood Taco's – chef's preparation of authentic fresh seafood with appropriate sides	PA
Portabella Mushroom Sandwich- grilled on a garlic roll with melted mozzarella cheese, sun dried tomatoes, and topped with crispy fried onions	\$14.95
Turkey Wrap- sliced turkey breast with provolone cheese, roasted red peppers, and baby arugula in a grilled tortilla with fresh basil aioli	\$15.95
Crispy Chicken Sandwich- with melted Monterey jack cheese and chipotle salsa on a toasted brioche roll	\$15.95
Steak Panini – w/ sautéed mushrooms and onions with melted cheddar cheese and horseradish sauce	\$18.95
Lakeview Reuben- corned beef, melted Swiss cheese, house made coleslaw and Russian dressing on rye Bread	\$18.95

Luncheon Entrees

Served with garden salad

Choice of rice pilaf or French fries

Braised BBQ Short Ribs- tender boneless short ribs in a tangy Asian barbeque sauce	\$23.95
Shrimp Veracruz- Jumbo shrimp with a cheddar cracker crust served on a pool of lemon scallion butter sauce	\$24.95
Baked Stuffed Sole- filet of sole stuffed w/Maine lobster, spinach, parmesan cheese, and topped with a lemon beurre blanc	\$24.95
Chicken of the Day- chef's choice of preparation	PA

Pastas

Served with garden salad

Shrimp Antiboise- sautéed with fresh garlic, basil, chopped tomatoes, white wine, and Parmesan cheese served over linguini	\$24.95
Chicken Scarpariello- strips of chicken breast sautéed with sliced garlic, EVO, sausage, broccoli rabe, roasted red pepper, and a touch of tomatoes over rigatoni	\$23.95
Pasta Special- chef's daily seasonal preparation	PA

House Made Dressing Choices

**House (Creamy garlic basil), Honey Poppy Seed, Russian, Balsamic Vinaigrette
Ala carte \$2.25 Creamy Bleu Cheese, Balsamic gorgonzola**

Your Server will inform you about our daily specials

**There will be an 20% gratuity added to bill of parties of 6 or more
and 20% gratuity added to bill for separate checks**