

The Dining Room at Lake View Country Club

Appetizers

Shrimp Martini

Classic Shrimp Cocktail with Cocktail Sauce and Horseradish Cream served in a Martini Glass

\$9

Oysters Rockefeller

An Offering of Broiled Oysters on the Half Shell topped with Spinach, Bacon and Shredded Parmesan Cheese

\$9

Clams Casino

\$9

Lump Crab Stuffed Portobello

Lump Crab Stuffing Baked over a Roasted Portobello Finished with Shredded Parmesan Cheese and a Balsamic Reduction

\$10

Bacon Wrapped Scallops

Pan-Seared Applewood Bacon Wrapped Scallops Served with a Red Pepper Coulis

Soups

French Onion Gratin

\$5

Soup Du Jour

Please ask your server for details

\$5

Salads

House Salad

Mixed Greens, Tomato, Cucumber, Mushroom and Carrot with your Choice of Dressing

\$5

Caesar Salad

A Traditional Preparation of a Classic with a Creamy Caesar Dressing

\$5

****Consuming raw or undercooked meat, poultry, fish or shellfish may increase your risk of food borne illness****

Entrée Salads

Grilled Chicken Caesar

Crisp Romaine Lettuce Tossed with Shredded Parmesan, House Made Croutons and a Creamy Caesar Dressing Topped with a Char-Grilled Herb Marinated Chicken Breast

\$8

Southwestern Cobb

A Spicy Char-Grilled Chicken Breast Over Mixed Greens with Tomato, Cucumber, Roasted Peppers, Red Onion, Chimichurri, Bacon and Fried Tortilla Strips served with a House Made Barbecue Ranch Dressing

\$13

Asian Ahi Tuna

Pan-Seared Sesame Crusted Ahi Tuna over Mixed Greens with Tomato, Cucumber, Shiitake Mushrooms, Mandarin Oranges and Fried Wontons with a Sweet Soy Vinaigrette

\$13

Pasta

Chicken Primavera

A Char-Grilled Herb Marinated Chicken Breast over Roasted Seasonal Vegetables and Finished with Shredded Parmesan

\$13

Grilled Chicken Alfredo

A Char-Grilled Herb Marinated Chicken Breast over Linguine in a Rich Creamy Alfredo Sauce and topped with Shoestring Vegetables

\$13

Shrimp and Scallops Sun-Dried Tomato Alfredo

Two Scallops and Two jumbo Shrimp served over Linguine with a Sun-Dried Tomato Alfredo Sauce and Finished with Shoestring Vegetables

\$17

Beef and Bleu

Pan Seared Sirloin Over Linguine tossed with Roasted Portobellos and a Creamy Bleu Cheese Sauce Finished with Shoestring Vegetables

\$18

Chicken

Chicken Marsala

A Classic Preparation Served with Roasted Garlic Mashed Potatoes and the Vegetable Du Jour

\$15

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Southern Style Buttermilk Fried Chicken

Two Buttermilk Marinated Southern Fried Chicken Breasts over Roasted Garlic Mashed Potatoes and Served with the Vegetable Du Jour. Pepper Gravy completes this Taste of the South

\$14

Herbed Chicken

Two Herb Marinated Char-Grilled Chicken Breasts Served with Wild Rice Pilaf and the Vegetable Du Jour

\$14

Seafood

Fish and Chips

Beer Battered Fillet of Cod Served with Crispy French Fries, Tartar Sauce, Cocktail Sauce and a Fresh Lemon Wedge

\$17

Potato Crusted Salmon

A Pan-Seared Potato Crusted Fillet of Salmon over Wild Rice Pilaf and Vegetable Du Jour Finished with a Horseradish Cream

\$16

Caribbean Mahi Mahi

Pan Blackened Mahi Mahi topped with a Citrus Salsa and served with Wild Rice Pilaf and the Vegetable Du Jour

\$16

Maryland Style Crab Cakes

An East Coast Favorite of Lump Crab Seasoned with Old Bay Seasoning that is Pan-Fried to Order. Served over Wild Rice Pilaf and the Vegetable Du Jour with a Red Pepper Cream Sauce and our House Remoulade

\$18

Sesame Ahi Tuna

Sesame Crusted Pan-Seared Ahi Tuna over Wild Rice Pilaf and the Vegetable Du Jour Finished with a Sweet Soy Reduction

\$18

Grilled Lobster (2 4oz tails)

Two 4 Ounce Lobster Tails that are Butter Poached and Char-Grilled to Order. Served with Wild Rice Pilaf, the Vegetable Du Jour and Drawn Butter

\$28

Jumbo Shrimp (Fried or Sautéed)

Six Shrimp Prepared to your Request Served with Garlic Mashed Potatoes and the Vegetable Du Jour.

\$18

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Steaks and Chops

Pork Porterhouse

A Char-Grilled Pork Porterhouse served with a Twice Baked Potato and the Vegetable Du Jour. A Bourbon and Brown Sugar Glaze Accompanies

\$15

Lamb Chops

Mustard and Herb Crusted Rack of Lamb served with Garlic Mashed Potatoes and the Vegetable Du Jour

\$19

Petite Filet of Beef

A Well Seasoned Filet of Beef Wrapped in Applewood Bacon that is Oven-Roasted to Order. Served with a Twice Baked Potato and the Vegetable Du Jour

\$19

New York Strip

A 12 Ounce Char-Grilled New York Strip Cooked to Order and Served with Garlic Mashed Potatoes and the Vegetable Du Jour

\$22

Ribeye

A Horseradish Marinated 14 Ounce Char-Grilled Ribeye served with Roasted Garlic Mashed Potatoes and the Vegetable Du Jour

\$24

Sirloin

A 10 Ounce Pan-Seared Sirloin Steak Served with a Twice Baked Potato and the Vegetable Du Jour

\$18

Steak Accompaniments

Lump Crab--\$8

Onion Rings--\$6

Bleu Cheese--\$4

Caramelized Onions--\$4

Sautéed Wild Mushrooms--\$6

Shrimp Scampi--\$8

Desserts

Please ask your server for today's from scratch selections.

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