

DINNER

aperitif

APPETIZERS

CRABMEAT GNOCCHI / \$24

JUMBO LUMP CRABMEAT, POTATO GNOCCHI, PARMESAN CREME,
WHITE TRUFFLE, GRILLED CIABATTA

CRAWFISH AND MOZZARELLA ARANCINI / \$18

FRIED RISOTTO CROQUETTES, STUFFED CRAWFISH AND MOZZARELLA
SERVED WITH SAUCE AMERICAINE, GARLIC AIOLI AND CRISPY BASIL

FRIED GREEN & HEIRLOOM TOMATO / \$20

JUMBO LUMP CRABMEAT, GREEN GODDESS DRESSING, MARINATED SHRIMP, REMOULADE

THE LOBSTER ROLLS / \$36

BUTTER POACHED MAINE LOBSTER, DIJON-TARRAGON AIOLI,
TOASTED PETIT BRIOCHE

BEEF CARPACCIO / \$20

MARINATED ARUGULA, PICKLED QUAIL EGG, CAPER BERRIES,
ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL, CROSTINIS

PORK TRIO FLATBREAD / \$18

PULLED PORK, TASSO, PANCETTA, CHIPOTLE BBQ SAUCE,
SMOKED GOUDA, JALAPENO-LIME CREMA, PICKLED ONION

PORK & DUCK SPRING ROLL / \$18

CHILI GLAZE & SESAME SOY DIPPING SAUCE

SALMON & TUNA CRUDO / \$22

CITRUS CURED SALMON & AHI TUNA, PINEAPPLE, AVOCADO, EDAMAME
SEAWEED SALAD, PONZU, CRISPY WONTONS

OYSTERS APERITIF / \$22

CRISPY GULF OYSTERS TOSSED IN NEW ORLEANS STYLE BBQ BUTTER, TOPPED
WITH BACON & BLEU CHEESE CRUMBLES ON GRILLED FOCACCIA

SALADS & SOUP

APERITIF WEDGE / \$14

BIBB LETTUCE, CREAMY PARMESAN DRESSING, GRAPE TOMATO,
APPLEWOOD SMOKED BACON LARDONS
....ADD GRILLED CHICKEN (+\$8)
...ADD PETITE FILET (+\$12)

CLASSIC LAKEHOUSE SALAD / \$14

SPRING GREENS, CANDIED PECANS, STRAWBERRIES, RED ONION,
MAYTAG BLEU CHEESE & SHERRY VINAIGRETTE
....ADD GRILLED CHICKEN (+\$8)
...ADD PETITE FILET (+\$12)

SOUP DU JOUR / \$MKT

ENTREES

SOFT SHELL CRAB PONTCHARTRAIN / \$38

FRIED, TOPPED WITH JUMBO LUMP CRABMEAT, MUSHROOMS, SCALLIONS, BEURRE BLANC, CRYSTAL GASTRIQUE, HARICOTS VERTS

CREEKSTONE FARMS FILET MIGNON AU POIVRE / \$48

6 oz. GREEN PEPPERCORN-BRANDY SAUCE, WHIPPED POTATO, ASPARAGUS

MARKET FISH / \$MKT

PAN ROASTED, BASIL LIME JASMINE RICE, BEURRE NOISETTE, TOASTED CASHEWS, CITRUS GASTRIQUE

CREEKSTONE FARMS BRAISED SHORT RIBS / \$42

GREEN CHILE CHEESE GRITS, SAUCE BORDELAISE, CRISPY TOBACCO RINGS

LAMB CHOPS / \$44

NEW ZEALAND LAMB, SWEET POTATO PUREE, SWEET PEPPER GLAZE, GREEN BEANS

SEAFOOD TRIO PASTA / \$36

GULF SHRIMP, CRAWFISH TAILS & CRABMEAT, MUSHROOMS & SPINACH, SAUCE AMERICAINE, PARMESAN OVER ANGEL HAIR

CHICKEN FRANCESE / \$30

LIGHTLY PAN SAUTEED EGG AND CHIVE CRUSTED CHICKEN BREAST, ASPARAGUS-CITRUS SALAD, DIJON CREME

DUCK DUET / \$40

CURED DUCK BREAST, CRISPY DUCK LEG CONFIT, BEET RISOTTO, HONEY-ORANGE GLAZED BRUSSELS SPROUTS, POMEGRANATE GLACE

VEAL SALTIMBOCCA / \$32

PAN SAUTEED VEAL CUTLETS, PROSCIUTTO, BUTTERNUT SQUASH FETTUCINI, BROCCOLINI, WHITE WINE DEMI GLACE

PRALINE CRUSTED SALMON / \$34

STEEN'S BROWN BUTTER VINAIGRETTE, SERVED WITH ASPARAGUS

LAGNIAPPE / \$10

ROASTED ASPARAGUS
HOUSEMADE TRUFFLE PARMESAN FRITES
LAKEHOUSE SIDE SALAD



CHILDREN'S MENU OPTIONS AVAILABLE UPON REQUEST.

CONSUMING RAW OYSTERS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS/ ALLERGIES.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

A MAXIMUM OF 6 SEPARATE CHECKS PER TABLE.