

# HUNTER LUNCH

*aperitif*

## APPETIZERS

### OYSTERS APERITIF / \$22

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

### FRIED GREEN & HEIRLOOM TOMATO / \$18

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

### BEEF CARPACCIO / \$20

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

### SALMON & TUNA CRUDO / \$22

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

### CRAWFISH AND MOZZARELLA ARANCINI / \$18

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

### PORK & DUCK SPRING ROLL / \$20

CHILI GLAZE & SESAME SOY DIPPING SAUCE

### PULLED PORK TOSTADA AL PASTOR / \$18

CHARRED PINEAPPLE SALSA, BLACK BEAN PUREE, ROASTED POBLANO CREMA, CRISPY CORN TORTILLA, QUESO FRESCA

### FLATBREAD DU JOUR / \$16

### SOUP DU JOUR / \$MKT

## SALADS

### PEPPER SEARED TUNA / \$24

SPRING MIX, ASIAN VINAIGRETTE, MANGO AVOCADO RELISH, SPICY MAYO, WON TONS

### APERITIF WEDGE / \$16

BIBB LETTUCE, CREAMY PARMESAN DRESSING, GRAPE TOMATO, APPLEWOOD SMOKED BACON LARDONS

### CLASSIC LAKEHOUSE SALAD / \$16

SPRING GREENS, CANDIED PECANS, STRAWBERRIES, RED ONION, MAYTAG BLEU CHEESE & SHERRY VINAIGRETTE

### SPINACH SALAD / \$16

BABY SPINACH, ARUGULA, GRANNY SMITH APPLES, SUNDRIED CRANBERRIES, RED ONION, CHAMPAGNE VINAIGRETTE, CHEVRE CROUTON

### CAESAR SALAD / \$16

ROMAINE, RED ONION, GRAPE TOMATO, HOUSEMADE CROUTONS, SHAVED PARMESAN

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.

...ADD GRILLED CHICKEN (+\$8)  
...ADD GRILLED SHRIMP (+\$10)  
...ADD PETITE FILET (+\$14)

## HANDHELDS

WITH CHOICE OF FRITES (+\$4 TRUFFLE PARMESAN) OR SIDE LAKEHOUSE SALAD

### THE LOBSTER ROLL / \$36

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

### APERITIF BURGER / \$22

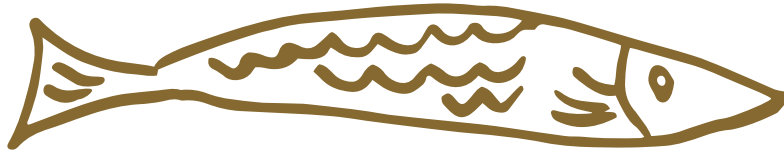
½ POUND ANGUS BEEF, PRALINE BACON, GRILLED ONION, BRIE, CHANDELEUR ISLAND DRESSING, POPPYSEED KAISER ROLL

### STREET TACOS / \$21

CHILI LIME SLAW, ROASTED JALAPENO CREMA, PICO DE GALLO, CHIMICHURRI, QUESO FRESCA  
**SHORT RIB OR BLACKENED GULFFISH**

### CHICKEN PROSCIUTTO / \$18

PANEED CHICKEN BREAST, HOUSE-SLICED PROSCIUTTO, MARINATED MOZZARELLA, PEPPADEWS, ARUGULA, GARLIC AIOLI, TOASTED CIABATTA



## PLATES

### PRALINE CRUSTED SALMON / \$34

STEEN'S BROWN BUTTER VINAIGRETTE, SERVED WITH ASPARAGUS

### MUSHROOM MISTO PASTA / \$22

WILD MUSHROOMS, CAPELLINI, MARSALA-ROASTED LEEK BUTTER, FRESH HERBS, SHAVED PARMSEAN

### STICKY CHICKEN / \$26

TEMPURA FRIED, STICKY SZECHUAN PEPPER GLAZE, VEGETABLE FRIED RICE

### PANEED CHICKEN PICATTA / \$26

SERVED WITH CREAMY BRIE ORZO, BLISTERED CHERRY TOMATOES, LEMON CAPER DILL BUTTER

### MARKET FISH MEUNIERE / \$MKT

PAN ROASTED FISH DU JOUR, HARICOTS VERT, BROWN BUTTER, LEMON GASTRIQUE

### CHAR GRILLED HANGER STEAK / \$30

ROASTED POTATO MEDLEY, SUNDRIED TOMATO-BASIL PESTO, BROCCOLINI

### LAGNIAPPE / \$10

HOUSEMADE TRUFFLE PARMESAN FRITES  
LAKEHOUSE SALAD  
CASHEW LIME BASIL RICE

**CHILDREN'S MENU OPTIONS AVAILABLE UPON REQUEST.**