

LUNCH

aperitif

APPETIZERS

OYSTERS APERITIF / \$16

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 / \$18

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

SPICY TUNA & SALMON TATAKI / \$18

TEMPURA STICK RICE, SEAWEED, TOBIKO CAVIAR, SPICY MAYO, PONZU DIPPING SAUCE

CRAWFISH AND MOZZARELLA ARANCINI / \$14

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

PORK & DUCK SPRING ROLL / \$12

CHILI GLAZE & SESAME SOY DIPPING SAUCE

PULLED PORK TOSTADA AL PASTOR / \$14

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

FLATBREAD DU JOUR / MKT PRICE

SOUP DU JOUR / MKT PRICE

SALADS

PEPPER SEARED TUNA / \$18

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

APERITIF WEDGE / \$14

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

CLASSIC LAKEHOUSE SALAD / \$14

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

CURED DUCK & BEET SALAD / \$14

PROSCIUTTO, GOAT, POMEGRANATE VIN, TOASTED PISTACHIOS

CAESAR SALAD / \$12

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

...ADD GRILLED CHICKEN (+\$8)

...ADD GRILLED SHRIMP (+\$10)

...ADD PETITE FILET (+\$14)

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.

HANDHELDS

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

BBQ SHRIMP POBOY / \$18

CLASSIC NEW ORLEANS STYLE BBQ SHRIMP POBOY, TOASTED BRIOCHE

SOFT SHELL POBOY / \$18

FRIED SOFT SHELL CRAB, REMOULADE, HOUSEMADE PICKLES, BIBB LETTUCE, TOMATOES

APERITIF BURGER / \$18

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

STREET TACOS / \$18

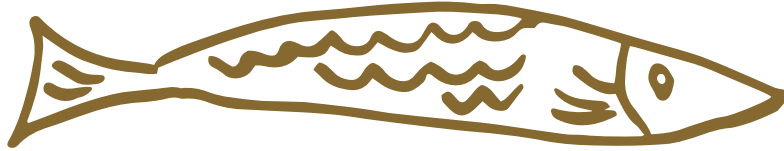
CHILI LIME SLAW, ROASTED POBLANO CREMA, PICO DE GALLO, CHIMICHURRI, QUESO FRESCA
CHOICE OF FLANK STEAK, BLACKENED FISH, SHRIMP

CHICKEN PROSCIUTTO / \$16

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

APERITIF FLANK STEAK SANDWICH / \$18

MARINATED GRILLED FLANK, CHARRED PEPPERS AND ONIONS, PROVOLONE, BASIL AIOLI, TOASTED FOCACCIA



PLATES

PRALINE CRUSTED SALMON / \$32

STEEN'S BROWN BUTTER VINAIGRETTE, CASHEW LIME BASIL RICE, SERVED WITH ASPARAGUS

DUCK MUSHROOM MARSALA PASTA / \$22

CONFIT DUCK, WILD MUSHROOM MEDLEY, LEEK CREAM, MARSALA BUTTER

STICKY SHRIMP / \$22

TEMPURA FRIED, STICKY SZECHUAN PEPPER GLAZE, VEGETABLE FRIED RICE

PANEED CHICKEN PICATTA / \$24

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

MARKET FISH MEUNIERE / MKT PRICE

SERVED WITH SMASH RED BLISS POTATOES AND BROCCOLINI
...ADD CRAB / \$12

BEEF TIPS AU POIVRE / \$25

SEARED BEEF TIPS WITH CONFIT NEW POTATOES, HARICOTS VERT, PEPPERCORN BRANDY SAUCE

LAGNIAPPE / \$10

HOUSEMADE TRUFFLE PARMESAN FRITES
LAKEHOUSE SALAD
CASHEW LIME BASIL RICE

CHILDREN'S MENU OPTIONS AVAILABLE UPON REQUEST.