

# DINNER

## aperitif

### APPETIZERS

FRIED CALAMARI / \$14

SAFFRON AIOLI

FRIED GREEN & HEIRLOOM TOMATO / \$20

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

PORK & DUCK SPRING ROLL / \$14

CHILI GLAZE & SESAME SOY DIPPING SAUCE

PEPPER SEARED TUNA WON TONS / \$16

AVOCADO PUREE, ASIAN VINAIGRETTE, SPICY MAYO, MANGO SALSA,  
MINT OIL & CRISP WONTONS

DUCK FLATBREAD / \$14

BUTTERNUT SQUASH PUREE, PULLED DUCK,  
CARAMELIZED SHALLOTS, CHEVRE, ARUGULA, BALSAMIC DRIZZLE

CORN FRIED OYSTERS / \$17

WILTED SPINACH, HERBSAINT HOLLANDAISE, BACON DUST

MUSSELS AND FRITES / \$14

PAN ROASTED PRINCE EDWARD ISLAND MUSSELS IN CHARDDONAY SAFFRON BROTH  
SERVED WITH FRITES AND AIOLI

### SALADS & SOUP

APERITIF WEDGE / \$14

BIBB LETTUCE, CREAMY PARMESAN DRESSING, GRAPE TOMATO,  
APPLEWOOD SMOKED BACON LARDONS  
....ADD GRILLED CHICKEN (+\$6)  
...ADD PETITE FILET (+\$12)

CLASSIC LAKEHOUSE SALAD / \$14

SPRING GREENS, CANDIED PECANS, STRAWBERRIES, RED ONION,  
MAYTAG BLEU CHEESE & SHERRY VINAIGRETTE  
....ADD GRILLED CHICKEN (+\$6)  
...ADD PETITE FILET (+\$12)

SOUP DU JOUR / \$14

## ENTREES

### SOFT SHELL CRAB PONTCHARTRAIN / \$34

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

### CREEKSTONE FARMS FILET MIGNON AU POIVRE / \$39

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

### MARKET FISH / MARKET PRICE

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

### CREEKSTONE FARMS BRAISED SHORT RIBS / \$36

GREEN CHILE CHEESE GRITS, SAUCE BORDELAISE, CRISPY TOBACCO RINGS

### LAMB CHOPS / \$38

NEW ZEALAND LAMB, ROASTED SWEET POTATO, SWEET PEPPER GLAZE, ASPARAGUS

### SEAFOOD TRIO PASTA / \$30

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

### CHICKEN PAILLARD / \$28

PANEED CHICKEN BREAST, MARINATED MOZZARELLA, ARTICHOKE HEARTS, TOMATO & BASIL, SHAVED PARMESAN, CITRUS GASTRIQUE, BALSAMIC

### PAN ROASTED SEA SCALLOPS GRATIN / \$36

SPRING PEA RISOTTO, SWEET CORN COULIS, CHARRED TOMATO

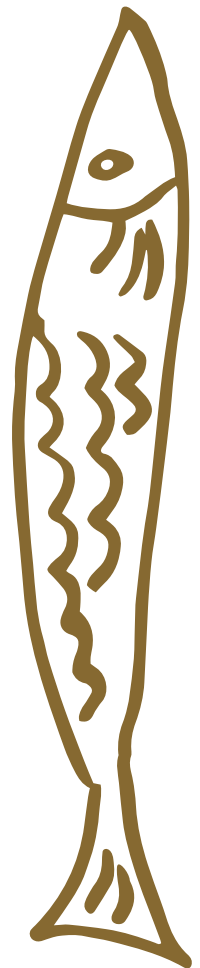
### PRALINE CRUSTED SALMON / \$26

STEEN'S BROWN BUTTER VINAIGRETTE, SERVED WITH ASPARAGUS

### LAGNIAPPE / \$7

ASPARAGUS WITH HOLLANDAISE  
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.