

Valentines Day Special Menu

APPETIZERS

- ***Lake House Sampler** a delightful combination of Lake House crab cake, fried shrimp, & fried calamari served w/ a bar-b-que sauce, fiery cocktail sauce, & tartar sauce for dipping. 19.99
- ***Bar-B-Que Calamari** Lightly fried golden brown, with hot cherry peppers & served w/ a house Bar-B-Que sauce 11.00
- ***Tuna Tartare** Seaweed salad, scallions & tuna tossed w/ sesame Ponzu dressing over a bed of sliced cucumbers & served w/ a wasabi & giber 11.00
- ***Mussels-Ginger**, garlic, scallions & mussels in sake 9.00

ENTREES

- ***Fire Grilled Atlantic Salmon:** With seared artichokes, Roma tomatoes, sweet basil, roasted garlic balsamic & garlic mashed potatoes. 25.00
- ***Sea Bass:** Almond encrusted and sautéed. Served with risotto, asparagus, & a lemon caper sauce 24.00
- ***Filet Mignon Oscar:** A petite filet with wild mushroom risotto, sautéed spinach and topped with a sweet Maine lobster hollandaise. 26.00
- ***Baked Stuffed Maine Lobster:** 1 1/2 pound fresh Main lobster filled with our house made crab & lobster meat stuffing 26.00
- ***Grilled Sashimi Tuna:** Fresh grilled tuna served with wasabi mashed potatoes topped with Asian slaw 24.00
- ***Lobster Ravioli Ala Vodka:** Seafood stuffed ravioli with lobster, shrimp, & scallops in a light tomato cream sauce with sautéed onions, garlic & basil 22.00
- ***Pepper Grilled Jalapeno Sirloin:** Center cut sirloin wrapped in jalapeno bacon, grilled & served with Cajun shrimp, mashed potatoes, harvest vegetables, tumbleweed onions & topped with a ranchero demi glaze 26.00
- ***Herb Crusted Lamb Chops:** Tender lamb chops crusted with fine herbs, grilled & served with truffled sweet potatoes, asparagus & a rosemary demi glaze 28.00