

SHARED PLATES

- SAIGON BEEF LETTUCE WRAP**.....9.00
BEEF, ONIONS, WATER CHESTNUTS, PEANUTS, SCALLIONS & HOUSE MADE HOISIN SAUCE
- MEDITERRANEAN MEZE PLATTER**.....Small 9.95 Large 15.95
HOUSE MADE HUMMUS, FETA CHEESE, CLASSIC TABOULIE, STUFFED GRAPE LEAVES, KALAMATA OLIVES, BLACK OLIVE TAPENADE SERVED WITH WARM PITA CHIPS
- HARVEST RAVIOLI**.....Half Portion 7.99 / Full Portion 14.99
PUMPKIN STUFFED RAVIOLI WITH ROASTED WALNUTS, DRIED CRANBERRIES IN SAGE BUTTER
- APPLE FRITTER**.....3/5.00 6/9.00
APPLE FILLED FRITTERS SPRINKLED WITH CONFECTIONARY SUGAR AND SERVED WITH VERMONT MAPLE SYRUP
- TACO TRIO**.....10.95
CHOOSE 3-PULLED PORK, BEEF, OR BUFFALO CHICKEN. SERVED WITH CHIPS AND GUACAMOLE
- CROSTINI TRIO**.....8.99
SPINACH & GORGONZOLA, BLACK OLIVE TAPENADE, AND FETA CHEESE CROSTINI. GRILLED CROSTINI, GARLIC RUBBED AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL
- LOBSTER QUESADILLA**.....Small 8.50 large 15.95
GRILLED FLOUR TORTILLA STUFFED WITH CHUNKS OF LOBSTER, TOMATOES, MIXED CHEDDAR & JACK CHEESE. SERVED W/ GUACAMOLE
- LOBSTER RAVIOLI A LA VODKA**.....3 Ravioli 9.50 6 Ravioli 18.00
TOSSED IN A LIGHT TOMATO CREAM SAUCE W/ SAUTÉED ONIONS, GARLIC, & A PINCH OF BASIL
- LOBSTER DIP BREAD BOWL**.....12.00
TENDER CHUNKS OF LOBSTER IN A CREAMY DIP SERVED IN A BREAD BOWL
- KALBI JIM**.....10.00
SAVORY PULLED SHORT RIB ON A SCALLION PANCAKE
- OYSTERS ARAGOSTA**.....3 for 7.50, 6 for 14.00
BLUE POINT OYSTERS TOPPED W/ LOBSTER & BABY SPINACH STUFFING, MELTED GRUYERE CHEESE, DRIZZLED WITH LAKE HOUSE LOBSTER SAUCE
- SALUMI PLATE**.....15.95
SOPRESSATA, CAPPICOLA, SALAMI, PROSCIUTTO DEPARMA, ROASTED RED PEPPERS, ARTICHOKE HEARTS, KALAMATA OLIVES AND ASSORTED AGED CHEESES WITH GRAIN MUSTARD SERVES 2-3
- GRAMA'S MEATBALLS**.....3 for 7.00
HANDMADE WITH VEAL, PORK AND BEEF, SERVED WITH CLASSIC TOMATO SAUCE AND SHAVED PARMIGIAN CHEESE
- FONDUE**.....Small 7.50 Large 13.50
GORGONZOLA AND CHIVE FONDUE WITH WARM PITA CHIPS

- CHEESE BOARD**.....12.00
3 CHEESES SERVED W/ KALAMATA OLIVES, ROASTED ALMONDS & CROSTINI
PRIMO SALE-SEMI SOFT SHEEP'S MILK
GABRIELLA ALMOND PECORINO-SEMI HARD SHEEP'S MILK
ASIAGO D' ALLERO-VERY FIRM COW'S MILK
- WINE PAIRING**.....add'l 11.00
WE'VE PAIRED THESE 3 CHEESES W/ 3 COMPLEMENTING WINES
PRIMO SALE-WINDHAM BIN 555 SHIRAZ
ASIAGO D'ALLERO-COLUMBIA CREST TWO VINES MERLOT
GABRIELLA ALMOND PECORINO-RUFFINO AZIANO CHIANTI CLASSICO

- BBQ PULLED PORK SLIDERS**.....3 for 9.00
TENDER & FLAVORFUL SMOKED PORK W/ HOUSE MADE BBQ SAUCE. SERVED WITH COLE SLAW
- WINTER SCALLOPS**.....10.95
SEA SCALLOPS PAN SEARED IN GARLIC, RED CHILI FLAKES, PINEAPPLE, WHITE WINE AND FRESH BASIL
- CAJUN TUNA NIBBLER**.....11.95
CHUNKS OF AHI TUNA PAN SEARED & SERVED WITH A CHIPOTLE AIOLI & SEAWEED SALAD
- RHODE ISLAND STYLE CALAMARI**.....10.95
WITH HOT CHERRY PEPPERS & SERVED WITH HOUSE-MADE MARINARA SAUCE
- LUMP CRAB CAKES**.....11.95
LIGHTLY FRIED & SERVED WITH A ROASTED CORN SALAD
- ARANCINI**.....8.00
HOT ITALIAN SAUSAGE, PEAS AND RISOTTO BALLS, BREADED AND FRIED WITH A CHIPOTLE AIOLI
- JUMBO SHRIMP**.....3.00 Ea
SERVED WITH HOUSE MADE COCKTAIL SAUCE
- EGGPLANT TOWER**.....10.95
FRESH EGGPLANT LAYERED BETWEEN SPINACH, ROASTED RED PEPPERS, MOZZARELLA CHEESE & TOPPED WITH HOUSE MADE MARINARA SAUCE

RISSOTTO OR PASTA YOUR WAY

10.00

CHOOSE YOUR PASTA: ANGEL HAIR, PENNE, OR LINGUINI PASTA

CHOOSE YOUR PASTA SAUCE: ALFREDO, DIAVOLO, VODKA SAUCE OR BASIL PESTO

CHOOSE YOUR INGREDIENTS: MUSHROOMS, SQUASH, ZUCCHINI, CORN, PEAS, TOMATOES, ROASTED GARLIC, ROASTED SHALLOTS, CARAMELIZED ONIONS

ADD

PESTO, BROCCOLI, GORGONZOLA, OR SPINACH ADD 1.00

PROSCIUTTO, BACON, OR SWEET SAUSAGE ADD 3.00

GRILLED CHICKEN ADD 4.00

SHRIMP, SCALLOPS, SALMON, OR LOBSTER ADD 6.00

-Banquet Room available for Private Functions-

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER**.....4.95/C 5.95/B
TRADITIONAL FAVORITE FULL OF CLAMS & POTATOES
- BAKED FRENCH ONION**.....5.95
TOPPED WITH FOUR CHEESES
- LAKE HOUSE SALAD**.....6.50
MIXED FIELD GREENS, JULIENNE VEGETABLES, GRAPE TOMATOES
- ROASTED BEET SALAD**.....7.95
MESCLUN GREENS, GOAT CHEESE, HAZELNUTS AND OVEN ROASTED SHALLOT HONEY VINAIGRETTE DRESSING
- WALDORF SALAD**.....8.95
MIXED FIELD GREENS, ROASTED WALNUTS, APPLES, TOMATOES, DRIED CRANBERRIES, GORGONZOLA CHEESE, WITH A BALSAMIC VINAIGRETTE DRESSING
- POACHED PEAR SALAD**.....7.95
FIELD GREENS, POACHED PEAR, CANDIED PECANS, GOAT CHEESE AND HOUSE VINAIGRETTE
- COBB SALAD**.....11.95
GRILLED CHICKEN, APPLE WOOD SMOKED BACON, OLIVES, TOMATOES, GORGONZOLA CHEESE, HARDBOILED EGG & SLICED AVOCADOS OVER A BED OF ROMAINE LETTUCE
- CLASSIC CAESAR**.....7.95
HEARTS OF ROMAINE, CAESAR DRESSING, CRISP CROUTONS, SHAVED PARMIGAINA CHEESE

SALAD ADDITIONS:

- Grilled Chicken Breast 4.00 ~ Grilled Sirloin 6.00
Grilled Shrimp 6.00 ~ Grilled Salmon 6.00 ~ Scallops 6.00

ENTREES

- GNOCCHI GENOVESE**.....15.95
WITH ROASTED PEPPERS, ROMA TOMATOES & A SWEET BASIL CREAM SAUCE
- SHRIMP AND SCALLOP SCAMPI**.....21.95
SEA SCALLOPS & SHRIMP SAUTEED IN A LEMON GARLIC BUTTER SAUCE AND SERVED OVER ANGEL HAIR PASTA
- PENNE ALA VODKA**.....17.95
GRILLED CHICKEN, ASPARAGUS, SUN-DRIED TOMATOES & BASIL IN A VODKA TOMATO CREAM SAUCE, LACED WITH COGNAC
- PECAN CRUNCH SALMON**.....21.95
BREAD CRUMB & PECAN CRUSTED BAKED SALMON SERVED WITH GARLIC MASHED POTATOES & GRILLED ASPARAGUS
- PAN SEARED SEA SCALLOPS**.....21.95
SERVED OVER A BED OF VEGETABLE RISOTTO, GRILLED ASPARAGUS AND LEMON BUTTER SAUCE
- BOSTON BAKED HADDOCK**.....16.95
LIGHTLY CRUSTED WITH SEAFOOD STUFFING & A SWEET SHERRY LOBSTER SAUCE WITH MASHED POTATOES AND VEGETABLE MEDLEY
- LOBSTER RAVIOLI & SAUTEED SHRIMP**.....19.95
JUMBO RAVIOLI STUFFED WITH LOBSTER, SERVED WITH PAN SEARED SHRIMP & ROMA TOMATOES, TOPPED WITH A CREAMY PESTO SAUCE
- FISH AND CHIPS**.....15.95
BATTER FRIED HADDOCK WITH FRENCH FRIES, COLE SLAW AND TARTER SAUCE
- SEAFOOD FRA DIAVOLO**.....21.95
HEAPING PORTION OF CLAMS, SCALLOPS, SHRIMP & LANGOSTINOS IN A SPICY MARINARA SAUCE TOSSED WITH LINGUINI
- BAKED STUFFED SHRIMP**.....21.95
THREE JUMBO SHRIMP FILLED WITH SEAFOOD STUFFING, SEASONED WITH SHERRY & LOBSTER SAUCE. SERVED WITH GARLIC MASHED POTATOES & GRILLED ASPARAGUS
- CHICKEN BRUSCHETTA**.....17.95
GRILLED TENDER CHICKEN BREAST WITH SWEET TOMATOES, ARTICHOKE, ASPARAGUS ON TOP OF GARLIC PARMESAN CRUSTED RUSTIC BREAD & FINISHED WITH A DRIZZLE OF AGED BALSAMIC VINAIGRETTE
- SICILIAN CHICKEN**.....16.95
SAUTEED BREAST OF CHICKEN WITH ARTICHOKE, SUN-DRIED TOMATOES, SPINACH, OLIVES & TOMATO BASIL RISOTTO IN A LEMON WHITE WINE BUTTER SAUCE
- FLANK STEAK**.....18.95
GARLIC AND FRESH HERB MARINATED STEAK, SERVED WITH GARLIC MASHED POTATOES, FRESH VEGETABLES MEDLEY AND DEMI-GLAZE SAUCE.
- CAJUN GRILLED RIB EYE STEAK**.....24.95
A WELL-MARbled RIB EYE, CHARBROILED TO PERFECTION. TOPPED WITH BLUE CHEESE & CARAMELIZED ONIONS OVER GARLIC MASHED POTATOES & A FRESH VEGETABLE MEDLEY
- N.Y. STRIP STEAK**.....24.95
A WELL-MARbled STEAK GRILLED TO YOUR LIKING SERVED WITH GARLIC MASHED POTATOES & A FRESH VEGETABLE MEDLEY WITH DEMI GLAZE

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

SIDES

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|---------------------------------------------|------|------------------------|------|
| BLACK & TAN ONION RINGS (BEER BATTERED) | 5.00 | SWEET POTATO FRIES | 4.00 |
| FRESH ASPARAGUS WITH OR WITHOUT HOLLANDAISE | 5.00 | SAUTEED ONIONS | 4.00 |
| SAUTEED SPINACH WITH OIL & GARLIC | 5.00 | GARLIC MASHED POTATOES | 3.00 |
| | | LOBSTER RISOTTO | 4.00 |

WINES

HOUSE WINES BY THE GLASS

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio and Shiraz

6.50

WHITE WINES

PINOT GRIGIO, RUFFINO, ITALY.....	7.75	30
Fresh, crisp & well structured with a clean finish		
PINOT GRIGIO, CA MONTINI, ITALY.....		45
Aromas of apples & peaches with a long elegant finish		
PINOT GRIGIO, TORRESELLA, VENETO.....		33
Smooth, delicate, fresh & well balanced with characteristic mellow aroma		
SAUVIGNON BLANC, CASA LAPOSTOLLE, CHILE.....	7.75	30
Elegant style, fresh tropical fruit, mango, green melon & peach		
SAUVIGNON BLANC, GEYSER PEAK, CALIFORNIA.....		32
Fresh scents of honeydew, pear & butterscotch. Crisp acidity & juicy flavors of Granny Smith apple		
CHARDONNAY, HACIENDA, CALIFORNIA.....		25
Crisp & refreshing, citric aroma with butter & vanilla notes		
CHARDONNAY, HAWK CREST, CALIFORNIA.....	8.00	33
Aromas of pineapple, vanilla & caramel-covered apple, a hint of soft fruit-melon & peach		
CHARDONNAY, CLOS DU BOIS, CALIFORNIA.....	8.75	35
Oakly flavors of vanilla, smoke & buttered toast, ripe fruit flavors of pears & tropical fruits		
CHARDONNAY, ROBERT MONDAVI "PRIVATE SELECTION", CALIFORNIA.....	8.75	36
Slightly tropical flavors, complemented by subtle vanilla & oak		
CHARDONNAY, RODNEY STRONG, CALIFORNIA.....		38
Rich, full fruit flavor of apple, citrus & apricot, an incredible wine		
RIESLING, COVEY RUN, WASHINGTON.....	6.50	25
Lovely aromas of quince, lime & apricot, balanced palate with pepper scented fruit		
POUILLY-FUISSSE, LOUIS JADOT, FRANCE.....		48
Medium weight, green apple fruit with a round dry finish		

SPARKLING WINES

PROSECCO, SANTA MARGHERITA.....		40
Clean nose, pleasantly fruity, with whiffs of rennet apples & peach blossoms, delicate, balanced taste		
ASTI, MARTINI & ROSSI, ITALY.....		36
Delicate, light honey-pear flavors, clean & bubbly		
BRUT, KRITER, FRANCE.....		36
Hint of apple & citrus with a clean, vibrant finish		
EXTRA DRY, MOET & CHANDON 'IMPERIAL', FRANCE.....		75
Balance & suppleness with a refreshing finish		
BRUT, DOM PERIGNON, FRANCE.....		200
Ripe fruit flavors with biscuit notes that unfold into a long finish		

RED WINES

	Glass	Bottle
CHIANTI CLASSICO "AZIANO", RUFFINO, ITALY.....	8.50	34
A medium-bodied Chianti with slightly jammy plum, floral & mineral flavors		
VILLA RED TOSCANA, ANTINORI, TUSCANY.....		50
Excellent blend of Sangiovese, Cabernet Sauvignon, Merlot & Syrah, loaded with sweet fruit		
MERLOT, COLUMBIA CREST 'TWO VINES', WASHINGTON STATE.....	7.75	31
Red berry & sweet red pepper flavors, crisp tannins		
MERLOT, BLACKSTONE, CALIFORNIA.....	8.50	34
Jammy, rich, supple black cherry fruit flavored by toasted oak		
ZINFANDEL 'LODI', RAVENSWOOD, LODI.....	8.50	38
Rich, round, full-bodied Zinfandel with concentrated blueberry fruit & soft spice		
PINOT NOIR, B.V.'COASTAL', CALIFORNIA.....		28
Soft, cherry fruit flavors with good depth		
PINOT NOIR, HOBNOB, FRANCE.....	8.50	34
Soft, cherry fruit flavors with good depth		
PINOT NOIR, BUENA VISTA, CALIFORNIA.....		50
Aromas of bright bing cherry, fresh ground nutmeg & earthy wild mushroom		
RED MERITAGE, ESTANCIA, CALIFORNIA.....		65
Deep crimson with a vibrant nose of dark black cherries intertwining notes of anise, rosemary and sage. There is a faint whisper of cocoa with some light oak		
CABERNET SAUVIGNON, GLASS MOUNTAIN, CALIFORNIA.....		26
Ripe & lush, black cherry cobbler flavors		
CABERNET SAUVIGNON, RAVENSWOOD, CALIFORNIA.....	8.00	32
Fragrant cassis, black currant & vanilla spice tones		
CABERNET SAUVIGNON, COLUMBIA CREST 'TWO VINES', WASHINGTON STATE.....	7.75	31
Spice, blackberries & cassis aromas fill the nose, medium-bodied, concentrated & satin textured mid-palate		
CABERNET SAUVIGNON, RODNEY STRONG, CALIFORNIA.....		45
Intense black cherry cassis flavors with a hint of chocolate & a silky, lasting finish		
CABERNET SAUVIGNON, CHIMNEY ROCK, CALIFORNIA.....		90
Mouth filling, round, ripe with intense berry fruit		
SHIRAZ "BIN 555", WYNDHAM, AUSTRALIA.....	8.00	32
Rich plum & spice flavors with good oak tannins		
SHIRAZ, JACOB'S CREEK 'RESERVE', AUSTRALIA.....		33
Smooth, ripe & generous, delivering a supple mouthful of plum, blackberry & guava flavors that flow easily		
MALBEC, TRIVENTO, ARGENTINA.....	7.75	30
Ripe flavors, generous fruit, plum & raisin on the nose		
OPUS ONE, 2000, CALIFORNIA.....		200
Aromas of sandalwood, leather, caramel, roasted almond & a hint of anise		

BLUSH WINES

WHITE ZINFANDEL, BERINGER, CALIFORNIA.....		23
Semi-dry & fruity		
CENTINE ROSE, BANFI, TOSCANA, ITALY.....		29
Vibrant & clean, fresh raspberry & lemon aromas		

HIP SIPS

BEST MOJITO

Crushed mint leaves & fresh lime wedges mixed with sugar, club soda, filled with ice & Bacardi Rum 7.50

BLUE HAWAIIAN

Bacardi Rum, Malibu Coconut Rum, Blue Curacao & pineapple juice 7.50

RAZMOPOLITAN

Stoli Raz, Triple Sec, splashes of cranberry & lime juice, garnished with lemon 8.50

LAUREN'S LEMONADE

Grey Goose, Cointreau, lemonade & drizzled Grenadine 8.50

APPLETINI

Smirnoff Green Apple Vodka, Dekuyper Sour Apple Pucker garnished with a cherry 8.50

LAKE HOUSE MARTINI

Malibu Mango Rum & Midori with a splash of pineapple juice 8.50

ELITE MARTINI

Vodka served bone dry & straight up with blue cheese stuffed olives 12.00

CHOCOLATE MARTINI

Stoli Vanilla, Godiva White or Dark Chocolate Liqueur 8.50

COSMOPOLITAN

Absolut Citron, Cointreau, splash of cranberry juice & lime juice, garnished with lime 8.50

CLASSIC MARGARITA

Tequila, Triple Sec, lime juice and sour mix....Salt or none, your choice.

Want something a little different?

Make it a Raspberry, Strawberry, Mango or Peach Margarita

Classic 7.25

Flavored 7.50

COFFEE & CAPPUCCINO DRINKS

6.95

NUTTY IRISH COFFEE

Frangelico, Bailey's, Dark Creme de Cacao

SPANISH COFFEE

Brandy & Tia Maria

JAMAICAN COFFEE

Meyers Rum, Tia Maria

MILLIONAIRES' COFFEE

Kahlua, Bailey's, Grand Marnier, Frangelico

KEOKE COFFEE

Kahlua, Brandy, Dark Creme de Cacao

B-52 COFFEE

Kahlua, Grand Marnier, Bailey's

ITALIAN COFFEE

Galliano

CAFE ROMANO

Sambuca & Kahlua

MEXICAN COFFEE

Tequila & Kahlua

CAFE ROYALE

Brandy & Cognac

MOCHA CAPPUCCINO

Kahlua, Godiva Dark Chocolate

HOT TEA DRINKS

6.95

ORANGE-ALMOND TEA

Grand Marnier, Amaretto, Orange Pekoe Tea

SWEET DREAMS

B&B w/ Chamomile Tea

QUEEN'S TEA

Remy Martin w/ English Breakfast Tea