

Dinner Menu

APPETIZERS

APPLE WOOD SMOKED BACON WRAPPED SCALLOPS ..	10.99
SERVED WITH A BASIL PESTO, ROASTED GARLIC & RED PEPPER AIOLI	
CAJUN TUNA NIBBLER	10.99
CHUNKS OF AHI TUNA PAN SEARED & SERVED WITH A CHIPOTLE AIOLI	
ASIAN CHICKEN TENDERS	9.99
TOSSED WITH ORANGE SESAME GLAZE	
SWEET POTATO FRIES	4.99
SERVED WITH A HORSERADISH DIPPING SAUCE	
RHODE ISLAND STYLE CALAMARI	9.99
WITH HOT CHERRY PEPPERS & SERVED WITH HOUSE-MADE MARINARA SAUCE	
BUFFALO WINGS	9.99
FRIED CHICKEN WINGS TOSSED IN A SPICY HOT SAUCE, SERVED WITH BLUE CHEESE DRESSING	
CRAB CAKES	10.99
LUMP CRAB & SALMON LIGHTLY FRIED & SERVED WITH A LEMON CAPER AIOLI	
JUMBO SHRIMP COCKTAIL	9.99
SERVED WITH OUR TANGY COCKTAIL SAUCE & MESCALUN GREENS	
ANGELICO'S LAKE HOUSE BRUSCHETTA	7.99
FOCACCIA BREAD DRIZZLED WITH A BALSAMIC REDUCTION, ROMA TOMATOES, KALAMATA OLIVES, GARLIC, BASIL & MELTED MOZZARELLA CHEESE	
LAKE HOUSE SAMPLER	19.99
COMBINATION OF CRAB CAKE, FRIED SHRIMP & FRIED CALAMARI SERVED WITH MARINARA SAUCE, COCKTAIL SAUCE & TARTAR SAUCE	
BUFFALO CHICKEN DIP	8.99
TENDER BITES OF CHICKEN, JACK CHEESE, SPICY RANCH SAUCE, COOKED AU GRATIN & SERVED WITH TRI-COLOR CHIPS	
EGGPLANT TOWER	10.99
FRESH EGGPLANT LAYERED BETWEEN SPINACH, ROASTED RED PEPPERS, MOZZARELLA CHEESE & TOPPED WITH A HOUSE MADE MARINARA SAUCE	
BUFFALO CHICKEN POTATO SKINS	9.99
TENDER CHICKEN WITH BUFFALO SAUCE, SHREDDED JACK & CHEDDAR CHEESE & SCALLIONS	
LAKE HOUSE NACHOS	10.99
TOPPED WITH TOMATOES, OLIVES, GREEN ONIONS, JALAPENOS, REFRIED BEANS, SMOTHERED WITH MELTED CHEDDAR JACK CHEESE OVER A BED OF TRI-COLORED TORTILLA CHIPS. SERVED WITH GUACAMOLE, SOUR CREAM, & SALSA	
ADD CHICKEN 3.00 ADD STEAK 5.00	

SALAD

ANGELICO'S HOUSE SALAD	6.50
MIXED FIELD GREENS TOPPED WITH JULIENNE VEGETABLES & GARNISHED WITH A POLENTA CROUTON	
BUFFALO CHICKEN SALAD	11.99
BREADED CHICKEN TENDERS TOSSED IN BUFFALO WING SAUCE ON TOP OF MIXED GREENS, JULIENNE VEGETABLES, CROUTONS, SHREDDED JACK & CHEDDAR CHEESES	
COBB SALAD	11.99
GRILLED CHICKEN, APPLE WOOD SMOKED BACON, OLIVES, TOMATOES, GORGONZOLA CHEESE, HARD BOILED EGG & SLICED AVOCADOS OVER A BED OF ROMAINE LETTUCE	
GRILLED PRIMAVERA SALAD	9.99
SERVED OVER SPINACH TOSSED IN BALSAMIC VINAIGRETTE WITH FRESH MOZZARELLA, GRILLED ZUCCHINI, EGGPLANT, ROASTED RED PEPPERS, SUN-DRIED TOMATOES & CROUTONS	
WALDORF SALAD	9.99
MIXED FIELD GREENS, ROASTED WALNUTS, APPLES, FRESH TOMATOES, DRIED CRANBERRIES, GORGONZOLA CHEESE, WITH A HONEY BALSAMIC DRESSING	
GORGONZOLA SALAD	9.99
FIELD GREENS TOSSED WITH GORGONZOLA, SUN-DRIED TOMATOES, RED ONIONS, TOASTED PINE NUTS WITH AN ITALIAN LEMON VINAIGRETTE DRESSING	
CAESAR SALAD	7.99
HEARTS OF ROMAINE WITH GARLIC PARMESAN DRESSING & CROUTONS	
SALAD ADDITIONS:	
<i>GRILLED CHICKEN BREAST 4.00 ~ GRILLED STEAK 6.00</i>	
<i>GRILLED SHRIMP 6.00 ~ GRILLED SALMON 6.00</i>	

SOUPS

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		

ENTREES

GNOCCHI GENOVESE	14.99
WITH ROASTED PEPPERS, ROMA TOMATOES & A SWEET BASIL CREAM SAUCE	
SHRIMP AND SCALLOP SCAMPI	19.99
SEA SCALLOPS & SHRIMP SAUTÉED IN A LEMON GARLIC BUTTER SAUCE OVER ANGEL HAIR PASTA	
PENNE ALA VODKA	16.99
GRILLED CHICKEN, ASPARAGUS, SUN-DRIED TOMATOES & BASIL IN A VODKA TOMATO CREAM SAUCE, LACED WITH COGNAC	
PECAN CRUNCH SALMON	19.99
LIGHTLY CRUSTED WITH A BREAD CRUMB & PECAN MIX & THEN BAKED. SERVED WITH GARLIC MASHED POTATOES & GRILLED ASPARAGUS	
PAN SEARED SEA SCALLOPS	19.99
SERVED OVER A BED OF VEGETABLE RISOTTO & GRILLED ASPARAGUS	
BOSTON BAKED HADDOCK	16.99
LIGHTLY CRUSTED WITH SEAFOOD STUFFING & A SWEET SHERRY LOBSTER SAUCE	
LOBSTER RAVIOLI & SAUTÉED SHRIMP	19.99
JUMBO RAVIOLI STUFFED WITH LOBSTER, PAN SEARED SHRIMP, ROMA TOMATOES & TOPPED WITH A CREAMY PESTO SAUCE	
FISH AND CHIPS	15.99
BATTER FRIED FISH FILET WITH FRENCH FRIES, COLE SLAW & LEMON CAPER AIOLI	
SEAFOOD FRA DIAVOLO	19.99
HEAPING PORTION OF CLAMS, SCALLOPS, SHRIMP, & LANGOSTINOS IN A SPICY RED SAUCE TOSSED WITH LINGUINI	
BAKED STUFFED SHRIMP	21.99
THREE JUMBO SHRIMP FILLED WITH SEAFOOD STUFFING, SEASONED WITH SHERRY & LOBSTER SAUCE. SERVED WITH GARLIC MASHED POTATOES & GRILLED ASPARAGUS	
CHICKEN BRUSCHETTA	15.99
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	15.99
SAUTÉED BREAST OF CHICKEN WITH ARTICHOKE, SUN-DRIED TOMATOES, SPINACH, OLIVES & TOMATO BASIL RISOTTO IN A LEMON WHITE WINE BUTTER SAUCE	
LAKE HOUSE FILET	24.99
TENDER 8OZ GRILLED FILET MIGNON TOPPED WITH BÉARNAISE SAUCE & SERVED WITH GARLIC MASHED POTATOES & ASPARAGUS	
CAJUN GRILLED RIB EYE STEAK	19.99
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	19.99
A WELL-MARBLED STEAK GRILLED TO PERFECTION, SERVED WITH GARLIC MASHED POTATOES & FRESH VEGETABLE MEDLEY	

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

SIDES

BLACK & TAN ONION RINGS	5.00	SWEET POTATO FRIES	4.00
FRESH ASPARAGUS	5.00	SAUTÉED ONIONS	4.00
WITH OR WITHOUT HOLLANDAISE		GARLIC MASHED POTATOES	3.00
SAUTÉED SPINACH	5.00	LOBSTER RISOTTO	4.00
WITH OIL & GARLIC			

STONE PIES - THIN CRUST (13" PIES)

PHILLY CHEESE STEAK PIZZA	14.99
THIN SLICES OF GRILLED STEAK, PROVOLONE CHEESE, ONIONS, GREEN PEPPERS & MUSHROOMS	
BACON CHEESEBURGER PIZZA	14.99
MOZZARELLA, CHEDDAR, GROUND BEEF & BACON	
BBQ CHICKEN PIZZA	14.99
CHICKEN, BBQ SAUCE, FRESH TOMATOES, CHEDDAR CHEESE, CARAMELIZED ONIONS, ROASTED PEPPERS & CORN. GARNISHED WITH CHOPPED SCALLIONS	
BUFFALO CHICKEN PIZZA	14.99
TENDER PIECES OF CHICKEN, JACK CHEESE & SPICY RANCH DRESSING, TOPPED WITH FRESH MOZZARELLA	
GRILLED CHICKEN FLORENTINE	14.99
CHICKEN, ROASTED GARLIC, SPINACH, FRESH TOMATOES, MOZZARELLA & RICOTTA CHEESE	
PEPPERONI & SAUSAGE	14.99
SWEET ITALIAN SAUSAGE, PEPPERONI, CARAMELIZED ONIONS, WITH TOMATO SAUCE & MOZZARELLA CHEESE	
CHEESE PIZZA	13.99
TOMATO SAUCE & MOZZARELLA CHEESE	

WINES

HOUSE WINES BY THE GLASS

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio and Shiraz
6.50

WHITE WINES

	Glass	Bottle
PINOT GRIGIO, RUFFINO, ITALY	7.25	28
<i>Fresh, crisp & well structured with a clean finish</i>		
PINOT GRIGIO, CA MONTINI, ITALY		45
<i>Aromas of apples & peaches with a long elegant finish</i>		
PINOT GRIGIO, TORRESELLA, VENETO		33
<i>smooth, delicate, fresh & well balanced with characteristic mellow aroma</i>		
SAUVIGNON BLANC, CASA LAPOSTOLLE, CHILE	7.25	28
<i>Elegant style, fresh tropical fruit, mango, green melon & peach</i>		
SAUVIGNON BLANC, GEYSER PEAK, CALIFORNIA		32
<i>Fresh scents of honeydew, pear & butterscotch. Crisp acidity & juicy flavors of Granny Smith apple</i>		
CHARDONNAY, HACIENDA, CALIFORNIA		25
<i>Crisp & refreshing, citric aroma with butter & vanilla notes</i>		
CHARDONNAY, HAWK CREST, CALIFORNIA	7.75	31
<i>Aromas of pineapple, vanilla & caramel-covered apple, a hint of soft fruit-melon & peach</i>		
CHARDONNAY, CLOS DU BOIS, CALIFORNIA	8.50	34
<i>Oaky flavors of vanilla, smoke & buttered toast, ripe fruit flavors of pears & tropical fruits</i>		
CHARDONNAY, ROBERT MONDAVI "PRIVATE SELECTION", CALIFORNIA	8.75	36
<i>Slightly tropical flavors, complemented by subtle vanilla & oak</i>		
CHARDONNAY, RODNEY STRONG, CALIFORNIA		38
<i>Rich, full fruit flavore of apple, citrus & apricot, an incredible wine</i>		
RIESLING, COVEY RUN, WASHINGTON		24
<i>Lovely aromas of quince, lime & apricot, balanced palate with pepper scented fruit</i>		
POUILLY-FUISSÉ, LOUIS JADOT, FRANCE		48
<i>Medium weight, green apple fruit with a round dry finish</i>		

SPARKLING WINES

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

RED WINES

	Glass	Bottle
CHINANTI CLASSICO "AZIANO", RUFFINO ITALY	8.50	34
<i>A medium-bodied Chianti with slightly jammy plum, floral & mineral flavors</i>		
VILLA RED TOSCANA, ANTINORI, TUSCANY		50
<i>Excellent blend of Sangiovese, Cabernet Sauvignon, Merlot & Syrah, loaded with sweet fruit</i>		
MERLOT, COLUMBIA CREST 'TWO VINES', WASHINGTON STATE	7.50	29
<i>Red berry & sweet red pepper flavors, crisp tannins</i>		
MERLOT, BLACKSTONE, CALIFORNIA	8.50	34
<i>Jammy, rich, supple black cherry fruit flavored by toasted oak</i>		
ZINFANDEL 'LODI', RAVENSWOOD, LODI	8.00	32
<i>Rich, round, full-bodied Zinfandel with concentrated blueberry fruit & soft spice</i>		
PINOT NOIR, B.V. 'COASTAL', CALIFORNIA		28
<i>Soft, cherry fruit flavors with good depth</i>		
PINOT NOIR, AQUINAS, NAPA	8.50	34
<i>Soft, cherry fruit flavors with good depth</i>		
PINOT NOIR, BUENA VISTA, CALIFORNIA		50
<i>Aromas of bright bing cherry, fresh ground nutmeg & earthy wild mushroom</i>		
RED MERITAGE, ESTANCIA, CALIFORNIA		65
<i>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</i>		
CABERNET SAUVIGNON, GLASS MOUNTAIN, CALIFORNIA		25
<i>Ripe & lush, black cherry cobbler flavors</i>		
CABERNET SAUVIGNON, RAVENSWOOD, CALIFORNIA	7.50	29
<i>Fragrant cassis, black currant & vanilla spice tones</i>		
CABERNET SAUVIGNON, COLUMBIA CREST 'TWO VINES', WASHINGTON STATE	8.50	34
<i>Spice, blackberries & cassis aromas fill the nose, medium-bodied, concentrated & satin textured mid-palate</i>		
CABERNET SAUVIGNON, RODNEY STRONG, CALIFORNIA		45
<i>Intense black cherry cassis flavors with a hint of chocolate & a silky, lasting finish</i>		
CABERNET SAUVIGNON, CHIMNEY ROCK, CALIFORNIA		90
<i>Mouth filling, round, ripe with intense berry fruit</i>		
SHIRAZ "BIN 555", WYNDHAM, AUSTRALIA	7.50	29
<i>Rich phum & spice flavors with good oak tannins</i>		
SHIRAZ, JACOB'S CREEK 'RESERVE', AUSTRALIA		33
<i>Smooth, ripe & generous, delivering a supple mouthful of plum, blackberry & guava flavors that flow easily</i>		
MALBEC, TRIVENTO ARGENTINA	7.00	26
<i>Ripe flavors, generous fruit, plum & raisin on the nose</i>		
OPUS ONE, 2000, CALIFORNIA		200
<i>Aromas of sandalwood, leather, caramel, roasted almond & a hint of anise</i>		

BLUSH WINES

WHITE ZINFANDEL, BERINGER, CALIFORNIA		23
<i>Semi-dry & fruity</i>		
CENTINE ROSÉ, BANFI, TOSCANA, ITALY		29
<i>Vibrant & clean, fresh raspberry & lemon aromas</i>		

HIP SIPS

LAKE HOUSE BREEZE

Malibu Coconut Rum, Blue Curacao & pineapple juice 7.50

RASPBERRY LIME RICKY

Chambord, Smirnoff, lime juice & 7UP 7.50

KRISIE'S KEY LIME PIE

Stoli Vanilla, Malibu Rum, lime juice with a graham cracker rim 8.50

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 & garnishment 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 & sliced green apple 8.50

LAKE HOUSE MARTINI

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

ELITE MARTINI

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

CHOCOLATE MARTINI

Dark or white chocolate, take your pick. Stoli Vanilla, Godiva White of 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 Lime, Raspberry, Strawberry, Mango or Peach Margarita.
Classic 7.25 Flavored 7.50

COFFEE & CAPPUCCINO DRINKS

NUTTY IRISH COFFEE

Frangelico, Bailey's, Dark Crème de Cacao

JAMAICAN COFFEE

Myer's Rum, Tia Maria

KEOKE COFFEE

Kahlua, Brandy, Dark Crème de Cacao

ITALIAN COFFEE

Galliano

MEXICAN COFFEE

Tequila & Kalua

SPANISH COFFEE

Brandy & Tia Maria

MILLIONAIRES' COFFEE

Kahlua, Baileys, Grand Marnier, Frangelico

B-52 COFFEE

Kahlua, Grand Marnier, Baileys

CAFÉ ROMANO

Sambuca & Kahula

CAFÉ ROYALE

Brandy & Cognac

MOCHA CAPPUCCINO

Kahlua, Godiva Dark Chocolate

HOT TEA DRINKS

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