

For The Table

FRENCH BAGUETTE <i>garlic confit, evoo, balsamic</i>	8
WHIPPED RICOTTA <i>pistachios, fig, truffle honey, basil, honey</i> <i>aleppo pepper seasoning, wood grilled naan</i>	18
TRUFFLE FRIES <i>truffle salt, parmesan, parsley, smoked paprika</i> <i>aioli</i>	13

Salads

LAKE HOUSE <i>hydroponic greens, grape tomatoes, cucumber</i> <i>red onion, herb croutons, basil balsamic vinaigrette</i>	13
BLUSH CAESAR <i>artisan romaine, shaved parmesan</i> <i>herb croutons, white anchovy</i>	16

ADD: WOOD GRILLED CHICKEN 10 WOOD GRILLED STEAK* 14

Pizza

MARGHERITA <i>san marzano tomato sauce, fresh mozzarella</i> <i>basil pesto, evoo</i>	16
TRUFFLE HONEY <i>herbed ricotta, fresh mozzarella, shaved parmesan</i> <i>truffle honey</i>	17
SMOKED PORK & BACON <i>smoked maple chipotle pork, house bbq, red</i> <i>onion, banana peppers</i>	18
LOCAL MUSHROOM & PARMESAN <i>herbed ricotta, grape tomatoes, saba, arugula</i>	17
GLUTEN FREE DOUGH	4

KATAIFI CRUSTED CRAB CAKES <i>shredded phyllo dough, remoulade</i> <i>hydroponic greens</i>	22
WOOD FIRED WINGS <i>buffalo, bbq, truffle honey garlic parm, or sticky asian</i> <i>sauce, ranch or bleu cheese, celery</i>	18
GREEK OLIVES MIX <i>kalamata, ionian, amfissa, atlanti</i>	9

WOOD GRILLED PEACH <i>burrata, grape tomatoes, spinach & arugula blend</i> <i>calabrian pesto oil, aged balsamic vinegar</i>	16
GOLDEN BEET <i>whipped goat cheese, spinach & arugula blend</i> <i>pistachios, figs, maple dijon vinaigrette</i>	15

WOOD GRILLED SALMON 14 WOOD GRILLED SHRIMP 12

Mains

WOOD FIRED BURGER* <i>brisket, chuck & short rib blend, smoked gouda</i> <i>hydroponic lettuce, beefsteak tomato, sweet</i> <i>bacon mayo, brioche bun, fresh cut fries</i>	23
CHICKEN BOLOGNESE <i>herb pappardelle, pancetta, onions, red wine</i> <i>san marazano tomatoes, basil pesto</i> <i>shaved parmesan</i>	27
ROASTED SPAGHETTI SQUASH <i>local mushrooms, garlic basil white wine sauce</i> <i>shaved parmesan</i>	21
WOOD FIRED WAGYU* <i>7 oz wagyu sirloin, black truffle potato puree</i> <i>herb compound butter</i>	46
LOBSTER ROLL <i>poached lobster claw, lemon, mayo, chives</i> <i>brown butter, brioche roll, fresh cut fries</i>	35
HOKKAIDO SCALLOPS <i>lobster corn tomato salad, sweet chili citrus</i> <i>vinaigrette</i>	38
SEARED AUKRA SALMON <i>quinoa vegetable blend, roasted brussels</i> <i>sprouts, miso maple vinaigrette</i>	32

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. Our dishes may contain allergens; please inform our staff of any allergies or dietary restrictions before ordering.