

For The Table

FRENCH BAGUETTE <i>sea salt thyme butter</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
FENNEL SAUSAGE & PEPPERONI <i>four cheese blend, san marzano tomato sauce</i> <i>bacon</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, harissa buffalo</i> <i>garlic parm, sticky asian, ranch or bleu cheese, celery</i>	18
HOUSE PICKLES <i>dill, garlic, rice wine vinegar</i>	8

ROMAINE WEDGE <i>sugar cured bacon, grape tomatoes, gorgonzola</i> <i>cheese dressing</i>	13
GOLDEN BEET <i>whipped goat cheese, arugula, pistachios, figs</i> <i>maple dijon vinaigrette</i>	15

WOOD GRILLED SALMON 14 WOOD GRILLED SHRIMP 12

Mains

WOOD FIRED BURGER* <i>brisket, chuck & short rib blend, cooper sharp</i> <i>cheddar, hydroponic lettuce, beefsteak tomato</i> <i>caramelized onion aioli, house pickles, brioche</i> <i>bun, fresh cut fries</i>	23
TUSCAN CHICKEN PASTA <i>wood grilled chicken, roasted pepper & basil</i> <i>pesto sauce, roasted garlic, prosciutto</i> <i>pecorino romano, shaved parmesan, bucatini</i>	28
SCALLOP & SHRIMP RISOTTO <i>hokkaido scallops, jumbo shrimp, lemon</i> <i>parmesan</i>	32
WOOD FIRED WAGYU* <i>7 oz wagyu sirloin, truffle potato puree</i> <i>sea salt thyme butter</i>	46
ROASTED SPAGHETTI SQUASH <i>local mushrooms, garlic basil white wine sauce</i> <i>shaved parmesan</i>	22
SEARED AUKRA SALMON <i>quinoa vegetable blend, roasted baby carrots</i> <i>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.