



For The Table

WARM ASIAGO BREAD	7
<i>herb compound butter</i>	
WHIPPED RICOTTA	18
<i>pistachios, black mission fig, truffle honey, lemon zest, wood grilled naan</i>	
ROASTED RAINBOW CARROTS	16
<i>roasted pepper hummus, lime harissa tahini, micro basil</i>	
TRUFFLE FRIES	12
<i>parmesan, parsley, smoked paprika aioli</i>	

KATAIFI CRUSTED CRAB CAKES	22
<i>shredded phyllo dough, remoulade, hydroponic greens</i>	
SMOKED SALMON BLINIS	19
<i>dill chive creme fraiche, truffle whitefish caviar</i>	
WOOD FIRED WINGS	18
<i>buffalo, bbq, truffle honey garlic parm, or sesame gochujang, ranch or bleu cheese, celery</i>	

Salads

LAKE HOUSE	13
<i>hydroponic greens, heirloom tomatoes, cucumber, onion, asiago croutons, balsamic</i>	
BLUSH CAESAR*	16
<i>artisan romaine, shaved parmesan, asiago croutons, white anchovy</i>	

HEIRLOOM TOMATO	14
<i>burrata, baby kale, 20 year aged balsamic, evoo, micro basil</i>	
ROASTED BEET & KALE	15
<i>golden beets, whipped goat cheese, pistachios, black mission figs, truffle honey</i>	

ADD: WOOD GRILLED CHICKEN 10 WOOD GRILLED STEAK* 14 WOOD GRILLED SALMON 14 WOOD GRILLED SHRIMP 12

Pizza

MARGHERITA	16
<i>san marzano tomatoes, fresh mozzarella, basil pesto, evoo</i>	
TRUFFLE HONEY	17
<i>herbed ricotta, fresh mozzarella, shaved parmesan, truffle honey</i>	
FIG & PROSCIUTTO	18
<i>goat cheese, calabrian chili orange spread, garlic herb oil</i>	
GYRO	19
<i>short rib, mozzarella, feta, heirloom tomatoes, tzatziki, fresh herbs, garlic cream</i>	
GLUTEN FREE DOUGH	4

Mains

WOOD FIRED BURGER*	22
<i>brisket, chuck & short rib blend, smoked cheddar, caramelized onion aioli, hydroponic lettuce, heirloom tomato, onion, fresh cut fries</i>	
ROSEMARY AIRLINE CHICKEN	26
<i>fregula pasta, local mushrooms, roasted roma tomatoes, sun dried tomato pesto</i>	
WOOD FIRED EGGPLANT	21
<i>balsamic marinade, heirloom tomatoes, local mushrooms, garlic basil wine sauce</i>	
WOOD FIRED WAGYU*	42
<i>7 oz wagyu sirloin, black truffle potato puree, herb compound butter</i>	
WOOD FIRED STEAK FRITES*	48
<i>13 oz NY Prime strip steak, blue cheese compound butter, truffle fries</i>	
LOBSTER PAPPARDELLE	36
<i>herb buttered lobster, roasted corn saffron sauce, corn & tomato salad</i>	
AKURA SALMON	32
<i>quinoa vegetable blend, brown butter, red curry coconut sauce</i>	

Sides

SOUP DU JOUR	10
SEASONAL VEGETABLE	9
TRUFFLE FRIES	5