

For The Table

ITALIAN HERB BAGUETTE caramelized onion, herb compound butter	8
WHIPPED RICOTTA pistachios, fig, basil, truffle honey, za'atar wood grilled flatbread	18
TRUFFLE FRIES truffle salt, parmesan, parsley, smoked paprika aioli	13

KATAIFI CRUSTED CRAB CAKES shredded phyllo dough, remoulade hydroponic greens	22
WOOD FIRED WINGS buffalo, bbq, truffle honey garlic parm, or sticky sauce, ranch or bleu cheese, celery	18 v asian
HOUSE PICKLES	8

Salads

LAK	E HOUSE	13	SPRING
hydrop	ponic greens, heirloom tomatoes, cucumber		heirloom to
red on	iion, herb croutons, basil balsamic vinaigrette		blend, grei
BLU	SH CAESAR	16	GOLDE
artisa	ın romaine, shaved parmesan		whipped g
herb (croutons, white anchovy		pistachios

SPRING ASPARAGUS	16
heirloom tomatoes, burrata, spinach & arugula	
blend, gremolata oil, aged balsamic vinegar	
GOLDEN BEET	15
whipped goat cheese, spinach & arugula blend	

Pizza

MARGHERITA san marzano tomato sauce, fresh mozzarella basil pesto, evoo	16
TRUFFLE HONEY herbed ricotta, fresh mozzarella, shaved parmesan truffle honey	17
WOOD GRILLED CHICKEN & TOMATO heirloom tomatoes, fresh mozzarella, herbed ricotta, arugula, saba	18
GLUTEN FREE DOUGH	4

Mains

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

dill, garlic, rice wine vinegar

WOOD FIRED BURGER*	22
brisket, chuck & short rib blend, smoked	
cheddar, smoked paprika aioli, hydroponic	
lettuce, heirloom tomato, onion, fresh cut fries	
CHICKEN & ASPARAGUS PASTA	27
herb pappardelle, pancetta, local mushrooms	
heirloom tomatoes, white wine, basil pesto	
sauce, shaved parmesan	
ROASTED SPAGHETTI SQUASH	21
local mushrooms, garlic basil white wine sauce	
shaved parmesan	
WOOD FIRED WAGYU*	46
7 oz wagyu sirloin, black truffle potato puree	
herb compound butter	
IBERICO PORK PRESA*	38
gigante beans, fingerling potatoes, chorizo	
sherry braised	
SEARED AUKRA SALMON	32
quinoa vegetable blend, roasted asparagus	
miso maple vinaigrette	