LAKEVIEW LOUNGE

APPETIZERS

POTATO BREAD 7
sea salt butter

SWEET POTATO GAUFRETTES 9
garlic aioli

MARINATED OLIVES & MASCARPONE STUFFED SWEET PEPPERS (GF) 12

PARMA HAM GRISSINI 10
balsamic honey, pecorino, basil

SMOKED SALMON TOAST 16
preserved lemon cream cheese, dill, caper berries

HEIRLOOM TOMATO TOAST (V) 13
thai basil, avocado, olive oil, balsamic honey

JALAPENO WHITE CHEDDAR FRITTER 13 (VEG)
sour cream, cilantro, lime salt

CRAB & ARTICHOKE DIP 19
potato bread, caramelized onion, gruyere cheese

ROAST HARVEST ROOTS & SCANDINEVIAN YOGURT (GF)(VEG) 14
turmeric, pumpkin seed, pistachio

ROSEMARY MOZZA BREAD (VEG) 14
blistered cherry tomato, urfa biber chili

SOUPS

BLACK COD CHOWDER 23
pancetta, potato, pea, carrot, herbs

HEARTY BEAN & LENTIL SOUP (V) 17
kale, quinoa, fresno chili, roma tomato

MAINS

FORNO CHICKEN PAILLARD SALAD (GF) 29
corn crunch, avocado, watercress, green apple, dill, blue cheese

SUPERFOOD SALAD (V) 32
cruciferous, legumes, nuts, berries, herb dressing

SEARED SCALLOP & PRAWN LINGUINI 39
fennel, sweet peppers, grape tomato, thai basil

SPINACH & CHEESE TORTELINI 34
portobello frito, jalapeno basil pesto, sour cream, charred scallion

BRAISED BEEF SHORT RIB 39
saffron pilaf, drunken dried fruit, green goddess, red onion pickle

BLACKENED SOCKEYE SALMON 38
mint, cucumber, skyr yogurt, radicchio, chick pea, sesame squash

GRILLED AAA STEAK ON FRENCH BAGUETTE 45
au jus, horseradish aioli, watercress, crispy onions, white cheddar

GF=Gluten Free VEG=Vegetarian V=Vegan N=Nuts SF=Shellfish