



LUNCH MENU

APPETIZERS:

MEDITERRANEAN PLATE

Sampling of hummus, kalamata olives, feta, chunks of tomatoes & cucumbers with flat bread
10.00

CHILLED ARTICHOKE

Seasoned and served with a lemon aioli 10.00

SEARED PEPPERED AHI TUNA

Ahi encrusted in cracked peppercorns, **slightly** seared then sliced and served with a killer homemade **mango salsa**. 13.00

CALAMARI PICATTA

Calamari rings and tentacles sautéed and served in a creamy beurre blanc sauce with capers and flat bread toast points. 12.00

GARLIC FRIES

Trans Fat Free Fries tossed with roasted garlic and parsley. 6.00

SOUP DU JOUR

Our Chef's choice of the day
Bowl 7.50 / Cup 5.00

EVERGREENS:

SESAME SEARED AHI SALAD

Encrusted sesame Ahi tuna, seared rare and served over a bed of mixed greens and tossed with our fresh Wasabi Vinaigrette and pickled ginger. 17.00

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CAESAR SALAD

Crisp Romaine lettuce tossed in our homemade Caesar dressing, shaved parmesan and croutons. 10.00

Enjoy with Sliced Brisket or Grilled Chicken Breast or Portobello Mushroom 15.00
Or with Grilled Shrimp or Seared Sesame Ahi 17.50

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GREEK SALAD

Blend of spring mix, chunks of cucumber, tomatoes and red onions tossed with our homemade balsamic vinaigrette, kalamata olives and feta cheese. 12.00

Enjoy with Sliced Brisket or Grilled Chicken Breast or Portobello Mushroom 17.00
Or with Grilled Shrimp or Seared Sesame Ahi 19.50

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HOUSE SALAD

Spring mix blend served with tomatoes, julienne squash, zucchini & carrots w/ croutons and a side of one of our homemade dressings – Ranch, Blue Cheese or Raspberry Vinaigrette 8.00

Enjoy with Sliced Brisket or Grilled Chicken Breast or Portobello Mushroom 13.00
Or with Grilled Shrimp or Seared Sesame Ahi 15.50



STAR TOMATO STUFFED w/ TUNA

Old fashioned tuna salad on top of tomato and spring mix 10.00

FRUIT SALAD

Tasty blend of melons, citrus and grapes served with a side of berry yogurt. 10.00

HOUSE SPECIALTIES FROM THE GRILL:

The below entrees come with homemade potato chips.

Substitute a choice of fries, garlic fries, fruit or mixed green salad add \$2.00

PACIFIC FISH REUBEN

Grilled Pacific white fish served on toasted sourdough with melted Swiss cheese and honey apple sauerkraut and special sauce. 13.00

LAKESIDE BURGER

A 1/3 lb sirloin burger served with grilled red onions, choice of cheese on a Ciabiatta bun. 11.00

GRILLED CHICKEN SANDWICH

Marinated chicken breast served on a Ciabiatta bun with arrugula, caramelized onions and garlic aioli. 12.50

OPEN FACE TUNA MELT

Albacore tuna mixed perfectly and heaped on a slice of toasted sourdough, topped with cheddar cheese and slices of avocado. 13.00

GRILLED ALL BEEF HOT DOG

A ¼ lb all beef hot dog grilled, served with honey apple sauerkraut and Dijon mustard on a toasted bun. 9.00

SLICED BRISKET SANDWICH

Marinated sliced smoked brisket, served with arrugula, roasted red peppers and garlic aioli on a Ciabiatta bun. 13.00

VEGETARIAN DELIGHT

Balsamic marinated Portobello mushroom served on a Ciabiatta bun with roasted red pepper, provolone cheese, sautéed yellow squash, and zucchini with arugula. 13.00

Our Oil has NO Trans Fat

We make every occasion special-ask for a catering menu and availability



BRUNCH: (Served Friday through Sunday 11 am to 2 pm)
Including Eggs Benedict and Strawberry Waffles

FINISHING TOUCHES - Homemade Desserts

SENSATIONAL STRAWBERRY SHORTCAKE (Enough for two)
Homemade shortcake with a fresh strawberry topping, whipped cream and a leaf of mint. 8.50

OLD FASHIONED CRÈME BRULEE
Rich creamy custard with a caramelized sugar top with whipped cream and a leaf of mint. 6.00

MOLTEN CHOCOLATE LAVA CAKE
Moist, warm chocolate cake filled with a hot molten chocolate center, drizzled with raspberry sauce, whipped cream and a mint leaf. 10.00

BEVERAGES FOR THE DECK AND BEACH

Fruit Smoothie –Ask for today’s flavor! 4.00(16oz)

Fresh Made Lemonade 4.00 (16oz)

Iced Tea, Hot Coffee or Tea 3.00 (free refills)

Sodas 2.00

Orange Juice 3.00 (10oz)

Arnold Palmer (half tea & half lemonade) 3.00(16oz)

San Pellegrino Sparkling Water 4.00 (16.9oz)

BEYOND THE BASICS BEVERAGES....

Sapphire Bay Sangria Rosa 5.00 glass 23.00 pitcher

Champagne Mimosa 5.00 glass 23.00 Carafe

Beers:

On Tap– Mt Tallac Ale 16 oz glass 5.00 Pitcher 20.00 (brewed here in Lake Tahoe)

Bud Lt cans 3.50 Corona cans 4.50

	Glass	Bottle
Ferrari Carano Fume Blanc (Sonoma)	8.00	30.00
Clos du Bois Chardonnay (Napa)	7.50	28.00
Toasted Head Chardonnay (Napa)	8.00	30.00
Beringer White Zinfandel (Napa)	6.00	24.00
Red Tree Pinot Grigio (St Helena, Ca)	7.00	26.00
Lolonis Lady Bug Organic Cuvee (Redwood Valley)	8.00	30.00
Renwood Syrah (Amador)	7.00	26.00
Di Arie Zinfandel (Amador)	9.00	34.00
Francis Ford Coppola Directors Cut Cabernet (Napa)	--	48.00
Freixenet Cordon Negro	--	24.00
Domaine Chandon	12.00 split	38.00
St. Amant “Bootleg” Port (Lodi)	8.00	30.00
House Cabernet, Merlot, Chardonnay or Chablis	5.00	20.00

Thank you for dining with us
18% gratuity added to parties of 6 or more