



LAKESIDE BEACH GRILL DINNER MENU



*The natural elements of sky, water and mountains converge at
Lakeside Beach Grill creating an environment to nurture the
body and inspire the soul.....we want all who dine at our
Beach Grill to leave with a lasting memory of their exceptional
meal and experience with us..... Your Beach Grill Staff*

APPETIZERS:

MEDITERRANEAN PLATE 10

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

CHILLED ARTICHOKE 10
Seasoned and served with a lemon aioli

SEARED PEPPERED AHI 13
Ahi tuna rolled in cracked peppercorns, slightly seared and served with a homemade mango salsa.

SHRIMP PROVENCAL 12
Sautéed and served in a fresh basil tomato garlic sauce and foccacia toast points.

CALAMARI PICATTA 11
Calamari rings and pieces sautéed and served in a creamy beurre blanc sauce with capers and foccacia toast points

EVERGREENS:

SESAME SEARED AHI SALAD 17
Encrusted sesame Ahi tuna seared rare and served over mixed greens and tossed with our killer Wasabi Vinaigrette and pickled ginger.

CAESAR SALAD 10
Crisp Romaine lettuce tossed in our homemade Caesar dressing, shaved parmesan and foccacia croutons.
Enjoy Grilled Chicken Breast or Portobello Mushroom 14.5
Or with Grilled Shrimp or Seared Sesame Ahi 16.5

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
Enjoy Grilled Chicken Breast or Portobello Mushroom 15
Or with Grilled Shrimp or Seared Sesame Ahi 16.5

HOUSE SALAD 8
Crisp spring mix blend served with tomato, julienne squash, zucchini & carrots and foccacia croutons, Choice of ranch, blue cheese, balsamic or raspberry vinaigrette
Enjoy with **Sliced Sirloin** or **Grilled Chicken Breast** or **Portobello Mushroom** 12.5
Or with **Grilled Shrimp** or **Seared Sesame Ahi** 14.5



MAIN FAIRE: ASK ABOUT OUR NIGHTLY CHEF'S SPECIAL

Entrees served with salad or a cup of soup

FILET MIGNON 32

7oz Filet Mignon grilled to your specification topped with herb garlic butter, garlic mashed jacket potatoes and fresh seasonal baby vegetables

FRESH SALMON 28

6 oz of Fresh Salmon, seared and served over a bed of roasted garlic mashed new potatoes with Wilted spinach and fresh seasonal vegetables.

PETIT VEAL OSSO BUCCO 24

Deliciously seasoned, seared and simmered in a perfectly flavored tomato Provencal sauce, and served with polenta and fresh baby vegetables.

LAMB SHANK 27

Tender lamb shank marinated, seared and braised in a red wine vegetable, rosemary & pepper entourage, served over polenta with , fresh seasonal baby vegetables and caramelized orange slices

GRILLED SANDWICH SPECIALITIES

The below entrees come with homemade potato chips.

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

PACIFIC FISH REUBEN 16

Grilled Halibut served on toasted sourdough with melted Swiss cheese and our honey apple sauerkraut and Special sauce

CALAMARI STEAK SANDWICH 11

Tenderized Calamari Steak lightly breaded and served with grilled red onions and tartar sauce on a Ciabiatta bun, with lemon.

BEACHSIDE BURGER - Fantastic 11

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

BEACH GRILL CHICKEN SANDWICH 12.5

Marinated chicken breast served on foccacia bread with arugula , caramelized onions and garlic aioli.

SLICED GRILLED TRI-TIP SANDWICH 13

Marinated Choice Sirloin cooked medium rare, served with arugula and red peppers on a ciabiatta bun.

VEGETARIAN DELIGHT 12

Balsamic marinated Portobello mushroom with roasted red pepper, provolone cheese, sautéed yellow squash and zucchini with arugula on foccacia.

Our Oil has NO Trans Fat

FINISHING TOUCHES – *Homemade Desserts*

SENSATIONAL STRAWBERRY SHORTCAKE

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. 7.00

MOLTEN CHOCOLATE LAVA CAKE

Moist, warm chocolate cake filled with a hot molten chocolate center, served with drizzled raspberry sauce, whipped cream and a mint leaf. 8.00

BEVERAGES FOR THE DECK AND BEACH

Fruit Smoothie – Ask for today's flavor! 4.00(16oz) Fresh Made Lemonade 3.00 (16oz)

Iced Tea, Hot Coffee or Tea 3.00 -free refills

Sodas 3.00 - free refills

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 5.00 glass 23.00 pitcher

Champagne Mimosa 5.00 glass 23.00 carafe

DRAFT :

On Tap– Mt Tallac Ale 16 oz glass 5.00 Pitcher 20.00 South Lake Tahoe's Only Brewery

Coors Light cans 3.50 Corona cans 4.50

	Glass	Bottle
Ferrari Carano Fume Blanc (Sonoma)	8.00	28.00
Clos du Bois Chardonnay(Alexander Valley)	7.50	27.00
Toasted Head Chardonnay (Napa)	8.00	28.00
Beringer White Zinfandel (Napa)	6.00	24.00
Ferrari Carano Siena (Sonoma)	12.00	40.00
Renwood Syrah (Amador)	7.00	26.00
Di Arie Zinfandel (Amador)	9.00	30.00
Francis Ford Coppola		
Directors Cut Cabernet (Alexander Valley)	--	48.00
Freixenet Cordon Negro	--	24.00
Domaine Chandon	12.00 split	38.00
St. Amant "Bootleg" Port (Lodi)	9.00	30.00
House Cabernet or Chablis	5.00	20.00

Thank you for dining with us

18% gratuity added to parties of 6 or more