



APPETIZERS:

MEDITERRANEAN PLATE

Homemade Roasted Garlic hummus, kalamata olives, feta, tomatoes & cucumbers with pita bread 11.00

CHILLED OR GRILLED ARTICHOKE

Seasoned and served with a lemon aioli 11.00

WATERMELON CRAB NAPOLEON

Delectable crab guacamole in between grilled watermelon slices and topped with crab surrounded by sweet soy reduction 14.00

CALAMARI PICATTA

Calamari rings and tentacles sautéed and topped with a delicious picatta sauce and pita bread toasted points. 13.00

SOUP DU JOUR

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

FRIDAY'S SEAFOOD SOUP

Bowl 9.00 / Cup 6.50

EVERGREENS:

SESAME SEARED AHI SALAD

Encrusted sesame or pepper melange Ahi* tuna, seared rare and served over a bed of mixed greens and tossed with our fresh Wasabi Vinaigrette and pickled ginger. 18.00

CAESAR SALAD

Crisp Romaine lettuce tossed in our homemade Caesar dressing, shaved parmesan and seasoned croutons. 11.50

Enjoy with Grilled Organic Chicken Breast or Portobello Mushroom 15.50

Or Herford Tri-Tip or Shrimp or Seared Sesame or Peppered Ahi* or Grilled Salmon 18.50

GREEK SALAD

Blend of spring mix, chunks of cucumber, tomatoes and red onions tossed with our homemade balsamic vinaigrette, kalamata olives and feta cheese. 12.50

Enjoy with Grilled Organic Chicken Breast or Portobello Mushroom 16.50

Or Herford Tri-Tip or Shrimp or Seared Sesame or Peppered Ahi* or Grilled Salmon 19.50

STAR TOMATO STUFFED w/ TUNA

Old fashioned albacore tuna salad on top of tomato and spring mix 14.00

***Sushi Grade Tuna and served slightly seared and rare unless requested otherwise*

11 *We make every occasion special-ask for a special event menu and availability*



HOUSE SPECIALTIES FROM THE GRILL:

The below entrees come with homemade potato chips.
Enjoy a choice of fries, garlic fries, fruit or mixed green salad for \$2.00

WHITE FISH REUBEN (Our Signature Sandwich)

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

LAKESIDE BURGER

A 1/2 lb Tender Kobe Waygu burger served with grilled red onions, choice of American, Cheddar, Provolone, Swiss, Bleu or Feta cheese on a soft Rustique bun. 16.00

GRILLED FRESH ORGANIC CHICKEN SANDWICH

Delicious Organic chicken breast served on a soft Rustique bun with arrugula, caramelized onions and garlic aioli. 14.00

HERFORD TRI-TIP STEAK SANDWICH

Marinated sliced tri-tip steak, served with arrugula, roasted red peppers and garlic aioli on a soft Rustique bun 14.00

VEGETARIAN DELIGHT

Balsamic marinated Portobello mushroom served on a soft Rustique bun with roasted red pepper, provolone cheese with arugula. 13.00

MAIN FAIRE:

ASK ABOUT OUR NIGHTLY CHEF'/PASTA SPECIALS (change at 5pm daily)

Enjoy a salad or a cup of soup \$4

FILET MIGNON

8oz Filet Mignon grilled to your specification topped with homemade Bearnaise Sauce, Whipped Duchess Garlic Potatoes and Fresh Farmers Market Vegetables 32.00

FRESH SALMON

6 oz of Fresh Alaskan Salmon, seared and served over a bed of Whipped Duchess Garlic Potatoes and Fresh Farmers Market Vegetables 28.00

PORK OSSO BUCCO

Deliciously seasoned, seared and simmered in a perfectly flavored tomato Provençal sauce, and served with Whipped Duchess Garlic Potatoes and Fresh Farmers Market Vegetables 26.00

DOUBLE CUT PORK CHOP

Double Cut 16oz Roasted White Marble Sustainable Seasoned Pork Chop served with Grannysmith Apple Cranraisin Chutney, Whipped Dutch Garlic Potatoes and Fresh Farmer Market Vegetables 29.00
(Enjoy Single Chop 24.00)

We use Trans Fat Free Oil and French Fries

An 18% gratuity will be added to parties of 6 or more



FINISHING TOUCHES – Homemade Desserts

OLD FASHIONED CRÈME BRULÉE

Rich creamy custard with a caramelized sugar top with homemade whipped cream and sprig of mint. 6.00

MOLTEN CHOCOLATE LAVA CAKE

Moist, warm chocolate cake filled with a hot molten chocolate center, drizzled with raspberry sauce, homemade whipped cream and sprig of mint. 10.00

BERRY CRISP (SUGAR-FREE)

Mixture of blueberries, raspberries, strawberries baked to perfection and topped with a crisp but moist crumb topping 6.00

BEVERAGES FOR THE DECK AND BEACH

Fruit Smoothie –Ask for today's flavor! 6.00 (16oz)

Fresh Made Lemonade 4.00 (16oz)

Raspberry

Lemonade 5.00

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

Sodas 3.00 (Canned Coke, Diet Coke and Sprite)

Orange Juice 3.00 (10oz)

Raspberry

Iced Tea 4.00 (no refills)

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

San Pellegrino Sparkling Water 4.00 (16.9oz)

BEYOND THE BASICS BEVERAGES....

The soon to be famous "Saxy Horn"

A delicious blend of vodka or tequila* and two fruit smoothie flavors and topped with a splash of cranberry

9.00 glass/27.00 pitcher

Sapphire Bay Sangria Rosa 7.00 glass 24.00 Pitcher

Bloody Mary

7.00 glass 24.00 Pitcher

Champagne Mimosa 6.00 glass 23.00 Carafe

Pom Royale

7.00 glass 24.00 Carafe

Tequila Sunrise 7.00 glass 24.00 Pitcher

Red Beer

6.00 glass 23.00 Pitcher

Raging Sunset 7.00 glass 23.00 Pitcher

Margherita 7.00 glass 23.00 Pitcher

Beach Side Bellini (with Mango instead of Peach-yum) 6.50 glass

23.50 Carafe

Beers:

On Tap—Humboldt Hemp Brown Ale and Pacifico

Ask About our Special Draft of the Week

16 oz

glass 7.00 Pitcher 24.00

Bud Light Can or Michelob Ultra Can 4.00

Corona Cans 5.00

Wines: (Local from El Dorado, Amador, Lodi)

Glass

Bottle

CG Diarie Zinfandel '07 (Amador) 9.00

40.00

Scott Harvey Barbera '07(Amador) 9.00 40.00

TooGood Winery Foreplay '07(Fairplay-El Dorado) 9.00

40.00

Gold Note Cabernet '07 (Fairplay – El Dorado) 9.00 40.00

Ironstone Cabernet '09 (Sierra Foothills) 8.00

35.00

Cartlidge & Brown Sauvignon Blanc-*Organic* (Amador) 9.00 40.00

Cartlidge & Brown Chardonnay (Amador) 9.00 40.00

Cecchetti Red Tree Pinot Grigio '08 (Lake) 7.00

30.00

Ironstone Chardonnay (Sierra Foothills) 8.00

35.00

Grayson Cellars Chardonnay (Napa) 7.50

32.00

Beringer White Zinfandel 6.00

26.00

Domaine Chandon 12.00 split

House Cabernet, Merlot, Chardonnay or Sparkling Wine 5.00 23.00

Wine of the Week 6.00 26.00

*We use a lower alcohol Vodka and Tequila made from Sweet Potatoes (24% alc) and a 4 oz pour per beverage and 20 oz per pitcher

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