

DINNER

aperitif

APPETIZERS

FRIED CALAMARI / \$14

SAFFRON AIOLI

FRIED GREEN & HEIRLOOM TOMATO / \$20

JUMBO LUMP CRABMEAT, GREEN GODDESS DRESSING, MARINATED SHRIMP, REMOULADE

PORK & DUCK SPRING ROLL / \$14

CHILI GLAZE & SESAME SOY DIPPING SAUCE

PEPPER SEARED TUNA WON TONS / \$16

AVOCADO PUREE, ASIAN VINAIGRETTE, SPICY MAYO, MANGO SALSA,
MINT OIL & CRISP WONTONS

DUCK FLATBREAD / \$14

BUTTERNUT SQUASH PUREE, PULLED DUCK,
CARAMELIZED SHALLOTS, CHEVRE, ARUGULA, BALSAMIC DRIZZLE

CORN FRIED OYSTERS / \$17

WILTED SPINACH, HERBSAINT HOLLANDAISE, BACON DUST

MUSSELS AND FRITES / \$14

PAN ROASTED PRINCE EDWARD ISLAND MUSSELS IN CHARDDONAY SAFFRON BROTH
SERVED WITH FRITTES AND AIOLI

SALADS & SOUP

APERITIF WEDGE / \$14

BIBB LETTUCE, CREAMY PARMESAN DRESSING, GRAPE TOMATO,
APPLEWOOD SMOKED BACON LARDONS
....ADD GRILLED CHICKEN (+\$6)
...ADD PETITE FILET (+\$12)

CLASSIC LAKEHOUSE SALAD / \$14

SPRING GREENS, CANDIED PECANS, STRAWBERRIES, RED ONION,
MAYTAG BLEU CHEESE & SHERRY VINAIGRETTE
....ADD GRILLED CHICKEN (+\$6)
...ADD PETITE FILET (+\$12)

SOUP DU JOUR / \$14

ENTREES

SOFT SHELL CRAB PONTCHARTRAIN / \$34

FRIED, TOPPED WITH JUMBO LUMP CRABMEAT, MUSHROOMS, SCALLIONS, BEURRE BLANC, CRYSTAL GASTRIQUE, HARICOTS VERTS

CREEKSTONE FARMS FILET MIGNON AU POIVRE / \$36

6 oz. GREEN PEPPERCORN-BRANDY SAUCE, WHIPPED POTATO, ASPARAGUS

MARKET FISH / MARKET PRICE

PAN ROASTED, BASIL LIME JASMINE RICE, BEURRE NOISETTE, TOASTED CASHEWS, CITRUS GASTRIQUE

CREEKSTONE FARMS BRAISED SHORT RIBS / \$30

GREEN CHILE CHEESE GRITS, SAUCE BORDELAISE, CRISPY TOBACCO RINGS

LAMB CHOPS / \$36

NEW ZEALAND LAMB, ROASTED SWEET POTATO, SWEET PEPPER GLAZE, ASPARAGUS

SEAFOOD TRIO PASTA / \$30

GULF SHRIMP, CRAWFISH TAILS & CRABMEAT, MUSHROOMS & SPINACH, SAUCE AMERICAINE, PARMESAN OVER ANGEL HAIR

CHICKEN PAILLARD / \$28

PANEED CHICKEN BREAST, MARINATED MOZZARELLA, ARTICHOKE HEARTS, TOMATO & BASIL, SHAVED PARMESAN, CITRUS GASTRIQUE, BALSAMIC

PAN ROASTED SEA SCALLOPS GRATIN / \$36

SPRING PEA RISOTTO, SWEET CORN COULIS, CHARRED TOMATO

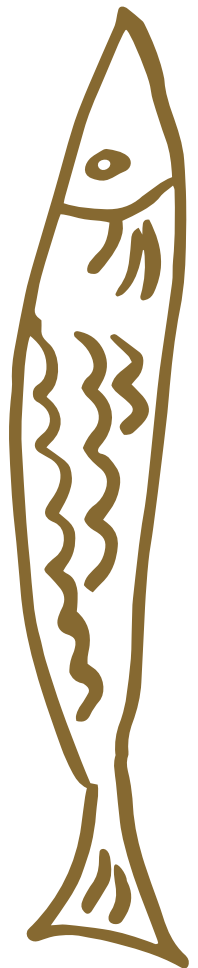
PRALINE CRUSTED SALMON / \$26

STEEN'S BROWN BUTTER VINAIGRETTE, SERVED WITH ASPARAGUS

LAGNIAPPE / \$7

ASPARAGUS WITH HOLLANDAISE
HOUSEMADE TRUFFLE PARMESAN FRITES
LAKEHOUSE SIDE SALAD

CHILDREN'S MENU OPTIONS AVAILABLE UPON REQUEST.



CONSUMING RAW OYSTERS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS/ ALLERGIES.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

A MAXIMUM OF 6 SEPARATE CHECKS PER TABLE.