

New Year's Eve

Starters

Charcuterie 12

Salami, Prosciutto, Swiss, sharp cheddar, pecans & grapes.
Served with baguettes and drizzled with olive oil & honey

Calamari Fritti 11

Fried to a golden brown and
served with lemon aioli

Fried Brie 10

Crusted in panko parmesan & fried to a golden brown.
Served with marinara, basil pesto and balsamic glaze

Salads

Caesar 7

Romain lettuce tossed in house Caesar dressing,
topped with parmesan cheese and house croutons

Fresh Berry 7

Spring lettuce, cheddar cheese, strawberries, blueberries,
candied peanuts, tomato & cucumber
with honey balsamic dressing

Soups

Crab Bisque 8

Smooth & creamy with all the right flavors topped with
garlic tarragon crab mix and house croutons

Potato Leek 7

Served hot and topped with fried potato strips
and shredded cheddar cheese

Entrees

Lamb Rack Lollipops 38

4 Seared & cooked to perfection with blueberry mint
glaze and rosemary Dijon crumble.
Served with French potatoes and French green beans

Filet Mignon Bearnaise 37

6oz filet mignon medium rare topped with rich buttery
Bearnaise and fried potato strips.
Served with French potatoes and French green beans

Seafood Bouchee 36

Grouper, scallop, shrimp and crab meat in a creamy
champagne butter sauce with puff pastry
Served with French green beans

Pecan Cordon Bleu 32

2 tender pecan crusted chicken breasts topped with
baby Swiss and a creamy prosciutto Dijon alfredo. Served
with French potatoes and French green beans

Desserts

Cheesecake 7

NY style with house made caramel & strawberry sauce

Chocolate Truffles 6

3 almond truffles with house made caramel sauce

New Year's Eve

New Year's Eve Seating

(2 hour increments)

5:00 pm

Til

9:00 pm

Grille

CASUAL FRENCH INSPIRED CUISINE

at Lakeshore

We will be ringing in the New Year

with music and dancing

10:30 pm - 1:00 am

New Year's Eve

the
Grille

CASUAL FRENCH INSPIRED CUISINE

at Lakeshore