

THE LAKE ROOM

HAPPY HOUR 4-6pm

\$6

**PARMESAN TOMATO BASIL
CUP OF SOUP**

HOUSE FRITTES

*cognac peppercorn sauce
Add truffle with parmesan \$2*

CARAMELIZED BRUSSEL SPROUTS

*bacon, apple, shallot, maple glaze, crispy
brussel leaves*

HOUSE POTATO CHIPS

caramelized French onion dip

\$10

BURRATA BOARD

*fig jam, prosciutto, arugula, roasted tomato,
grilled baguette*

CHAR GRILLED SHRIMP

vodka cocktail sauce, charred lemon

SHORT RIB BITES

*pomegranate drizzle, arugula, crispy brussel
leaves*

TUNA TARTAR

*skin on house chips, ginger soy marinade,
avocado, black sesame seeds, wasabi and
sriracha cream*

\$14

SEA BASS SKEWER

miso glaze, charred lemon, chili oil

STEAMED MUSSELS

*chorizo and tomato broth, fresh basil, grilled
baguette*

ASPARAGUS AND PEA

PAPPARDELLE

*pea puree cream sauce, charred asparagus,
arugula, parmesan reggiano*

CHARCUTERIE BOARD

WINE

LaPlaya
Chardonnay,
Viognier blend
6.50
LaPlaya Cabernet
6.50

SPARKLING

Bellstar Prosecco
9
Cleto Chiavil
Sparkling Rose
10
Sparkling Rose
Sangria
10

COCKTAILS

Lakeroom Mule
8

\$2 off

All Craft Cocktails,
Wine by the Glass
&
Tap Beer

\$29

BISTRO PLATE

*8oz charred and sliced steak with black
truffle butter, iceberg with green goddess,
house frites*

**\$2 OFF ALL GOURMET
BURGERS AND PIZZA**

LAKEROOM BURGER

*Cabernet wild mushrooms & gruyere,
roasted shallot aioli, grilled brioche bun,
house frites*
HH PRICE 17.95

STEAKHOUSE BURGER

*Creamy lemon spinach, fried radish chips,
grilled brioche bun & house frites*
HH PRICE 18.95

**DOUBLE CHEDDAR & BLEU
BURGER**

*White & yellow cheddar, bacon, blue cheese
crumbles, caramelized onions, roasted
shallot aioli, grilled brioche bun & house
frites*
HH PRICE 16.95

PIZZAS

all pizzas made in house from scratch

SHORT RIB

*garlic cream sauce, mozzarella, whipped,
braise short rib, chives*
HH PRICE 13.95

BIANCO

*Charred peas, wild mushrooms, prosciutto,
garlic cream sauce, mozzarella, truffle oil*
HH PRICE 12.95

WILD MUSHROOM

*Mushrooms, mozzarella, garlic cream
sauce, truffle oil, fresh parsley*
HH PRICE 13.95

SAUSAGE

*Artisanal sausage, roasted garlic, chives,
shaved parmesan*
HH PRICE 12.95

CRAFT COCKTAILS

WINTERS MARGARITA

Casamigos blanco TEQUILA, Cointreau, apple cider

FRENCH 75

J Carver GIN, prosecco, lemon juice, simple syrup

SAZERAC

OLD

FASHIONED

J Carver RYE WHISKEY, bitters, simple syrup, flamed orange peel

SUPER

SONIC

GIN 'N TONIC

Lots of GIN, splash of Cointreau, tonic

SPICY

PALOMA

Casamigos blanco TEQUILA, habanero tincture, grapefruit & lime juices, salt & pepper rim

LAKEROOM MANHATTAN

J Carver BOURBON, Tattersall Amaro, cherrybark vanilla bitters, filthy cherries

NAVARRE SPEAKEASY

Tito's VODKA, St. Germain, Domaine de Canton, lime

CHOCOLATE COVERED

CHERRY

Stoli Vanilla VODKA, Godiva Chocolate Liqueur, filthy cherries

OLD

RIGHT

WINGER

Classic old fashioned w/ salted caramel WHISKEY

JOIN US...

WEDNESDAYS

1/2 PRICE BOTTLES OF WINE

THURSDAYS

\$2 OFF MARTINIS, MANHATTANS AND SMALL PLATES 6-9

PRIME RIB 29.95

SUNDAYS

FRIED CHICKEN

WITH SALT & PEPPER BISCUITS AND WHIPPED POTATOES AND GRAVY

1/2 18.95

WHOLE 28.95