

Lakeside Place



PEACEVILLAGE

Expect something better.

DINNER MENU

SALADS

Spinach Salad

Fresh Baby Spinach with Mushrooms, Red Onion, Sliced Egg and Bacon Bits

Common Chopped Salad

Chopped Romaine and Iceberg Lettuce with Onion, Carrot, Cucumber and Grape Tomatoes

Chef Salad

Mixed Baby Greens with Cucumber, Onion, Carrot and Grape Tomatoes

Soup of the Day

Always 2 Available!

SIDE DISHES

French Fried Potatoes

Mashed Potatoes

Baked Potato with Sour Cream and Butter

Baked Sweet Potato with Cinnamon Honey Butter

Onion Rings

Buttered Green Beans

Honey-Glazed Carrot

Cottage Cheese

Apple Sauce

Coleslaw

Seasonal Fruit Cup

DESSERTS

Gourmet Ice Cream

Vanilla, Chocolate, Strawberry, Spumoni, Sherbet, Seasonal Flavor

Dessert Featured Today Is...

ENTRÉE SELECTION

Entrée served with two sides

Petite Filet Mignon

Hand-Cut 4-Ounce Beef Tenderloin Grilled and Served with a Compound Butter

Grilled Honey Mustard Chicken

Grilled Chicken Breast Marinated and Topped with a Honey Mustard Sauce

Country Fried Steak

Breaded Cube Steak Fried and Smothered with Pepper Cream Gravy

Fried Shrimp

Butterflied Shrimp Presented with House-Made Cocktail Sauce and Lemon Wedges

Create Your Own Pasta

Linguine Pasta Made to Order with Your Choice of Marinara or Meat Sauce and Garlic Bread
ADD: Grilled Chicken or Fried Shrimp

Chicken Tenders/Wings

Breaded and Fried Crisp, Tossed with Your Choice Dry Rub, BBQ or Buffalo Sauce
Boneless or Bone-In

Grilled Salmon

Herb-Marinated Salmon Fillet Grilled and Topped with Lemon Butter Sauce

Omelet

Choose 3 Ingredients: Cheddar, Swiss, Provolone, Bacon, Onion, Ham, Peppers, Tomato

SANDWICHES

Entrée served with one side

Lakeside Pub Burger

1/3-Pound Burger with Lettuce, Tomato, Onion
Cheese: American, Swiss, Provolone

Turkey Club

Shaved Turkey, Crisp Lettuce, Smoked Bacon, Juicy Tomato

Reuben

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing on Marble Rye
Try the Rachel with Turkey!!



The Steakhouse at Lakeside Place



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DINNER MENU

STARTERS

Eggplant Bruschetta

Crisp Toast Points Topped with Roasted Eggplant, Tomato, Mushrooms, Basil and Feta Cheese

Stuffed Mushrooms

Wine-braised Mushroom Caps Stuffed with Our Famous Crab Mixture

Shrimp Cocktail

Giant Tender and Juicy Tiger Shrimp with Zesty Cocktail Sauce

SALADS/SOUPS

Seasonal Field Greens

Mixed Greens, Tomato, Onion, Cucumber, Crumbled Feta Cheese and Olives Tossed with Red Wine Vinaigrette

Caesar Salad

Crisp Romaine, Shaved Parmesan, Seasoned Croutons and Black Pepper with Classic Caesar Dressing

Iceberg Wedge Mini

Bright Cherry Tomatoes and Red Onion Strings with Maytag Bleu Cheese Dressing

French Onion Soup

Rich Onion Broth, Seasoned Croutons and Melted Provolone Cheese

Baked Potato Soup

House Favorite

SIDE DISHES

Mashed Potatoes

Choose: Bleu Cheese Butter or Shallot and Garlic Butter

Creamed Spinach

Grilled Asparagus

Loaded Baked Potato

Butter, Bacon, Sour Cream, Cheddar Cheese

Roasted Mushrooms and Garlic

STEAKS AND CHOPS

Filet Mignon

6-oz. Filet of Beef Seasoned with Our House Blend of Herbs and Spices

New York Strip

12-oz. The King of Steaks

Ribeye

10-oz. Steak That Will Melt in Your Mouth

Bacon-Wrapped Tender Steak

Choice Shoulder Tenderloin Wrapped in Applewood Bacon

Grilled Iowa Chop

8-oz. Grilled Iowa Chop with Cranberry BBQ Glaze

ENTRÉES

Crab Cakes

Tender, Succulent Crab Cakes with Creamy Horseradish Sauce

Broiled Tilapia with Crab Crust

Pan-seared Tilapia Fillet Topped with our Mouthwatering Crab Cake Finish and Lemon Butter Sauce

Shrimp Scampi Linguini

Tender Shrimp and Linguini Pasta Tossed with Garlic Butter Sauce, Fresh Tomatoes and Shaved Parmesan

Steak Tips and Mushrooms

Braised Steak Tips and Mushrooms in Rich Red Wine Demi-glace

DESSERTS

Crepe Brulee

New York-Style Cheesecake

Creamy Cheesecake with Praline Pecans

