

# 21

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## L A K E

THE  
RESTAURANT

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### SOUPS

Soup Du Jour	\$6
New England Clam Chowder	\$7
*French Onion Crock	\$6
*House Salad	\$4

### APPETIZERS

*Jumbo Shrimp Cocktail	\$12
<i>cold poached tiger shrimp with horseradish cocktail sauce</i>	
*Seared Ahi Tuna	\$13
<i>crispy wonton, seaweed salad, teriyaki glaze &amp; wasabi cream</i>	
Beef Tenderloin Bruschetta	\$13
<i>pan seared beef tenderloin, plum tomatoes, olives, capers &amp; basil served on garlic crostini</i>	
Crab Cake	\$14
<i>fresh jumbo crab, sweet corn relish, cucumber salad, crème fresh</i>	
Savory Ricotta Tart	\$9
<i>sautéed fennel, leeks, ricotta cheese in fig gastrique, over puff pastry</i>	

## SALADS

Classic Caesar Salad	\$9
<i>chopped romaine, caesar dressing, garlic croutons topped with shaved parmigiana-reggiano</i>	
*Caprese Salad	
\$11	
<i>vine ripe plum tomatoes, fresh basil, sliced mozzarella, extra virgin olive oil with balsamic glaze</i>	
Goat Cheese Salad	\$13
<i>arugula greens, grape tomatoes, toasted pecans, asian pears &amp; panko breaded fried goat cheese tossed in honey citrus vinaigrette</i>	
*Watermelon Feta Salad	\$9
<i>fresh watermelon, feta cheese, sliced cucumber, citrus infused olive oil</i>	

## ENTREES

*Pez Espada	\$26
<i>grilled or blackened swordfish steak with pineapple mango salsa and scallion rice</i>	
*Alaskan Grilled Salmon	\$23
<i>orange chili glaze served with jasmine rice</i>	
*New York Strip	\$29
<i>pan seared steak, garlic casino butter, smashed double fry potato</i>	
Center Cut Filet Mignon	\$32
<i>char-grilled 8oz center cut tenderloin, smashed double fried potato with port wine demi-glaze</i>	
Chicken Francaise	\$19
<i>sautéed chicken breast with lemon, butter &amp; white wine served with whipped potatoes</i>	
*Pork Chop	\$27
<i>apricot and apple chutney, mashed potatoes</i>	
*Eggplant Napoleon	\$19
<i>grilled eggplant, squash, zucchini, bell pepper &amp; fresh mozzarella</i>	
Rigatoni a la Rocket Arugula	\$21
<i>rigatoni tossed with roasted vegetables and rocket pesto, with shredded parmesan</i>	
*Ahi Tuna	\$26
<i>grilled tuna, jasmine rice, asian slaw, ponzu sauce</i>	

*All entrees are served with Chef's selection of fresh vegetables, fresh rolls and butter  
Thoroughly cooking meat, poultry, seafood and eggs reduces the risk of food borne illness*

*\*Gluten Free*