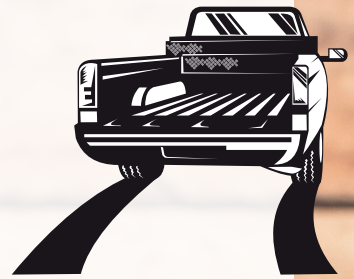




RESTAURANT WEEK MENU

Lake House Grille

Featured 3-Course prix-fixe meal \$35*



TAILGATE

STARTERS

Soup du jour

Lake House Salad

Tossed Greens, English cucumbers, tomatoes and cranberries served with house vinaigrette

Loaded Nachos

Topped with chili tomato onion jalapeño black olives and Monterey Jack cheese

Chipotle Meatballs

Hand formed mini meatballs tossed in a Maple Chipotle Glaze

THE "PLAY BOOK"

Slow Roasted Prime Rib (while it lasts)

Served with a baked potato and chefs veg du jour

Grilled Pineapple Pork Loin

topped with grilled pineapple, sliced thin and finished with house sweet and sour sauce served with rice and chefs veg du jour.

Panko Crusted Broiled Haddock

Served with a lemon garlic butter, rice and veg du jour.

Harvest Garden Primavera

Blistered tomatoes, mushrooms, spinach, squash, artichokes and onions tossed in a white wine; garlic sauce served over penne.

Game Day Chicken

Boneless chicken breast grilled and topped with onion peppers and mushrooms finished with melted cheddar cheese and BBQ sauce served with mashed and chefs veg du jour.

Touch-Down! New York Strip Grilled

New York strip seasoned with house blend of herbs and spice topped with 3 grilled shrimp and house bearnaise sauce served with mashed and house veg du Jour.

SPECIAL TEAMS

Peanut Butter Crème Pie, Butterscotch Parfait, NY Style Cheesecake, Fruit of the forest Pie and Dessert Du Jour.

*price does not include taxes and fees.

lakegeorgechamber.com/restaurant-week | #DineLGR



Restaurant Week
\$35 | 3 COURSES

