

# APPETIZERS

## CRAB BREAD

Ciabatta bread topped with spicy crab mix and cheese, served with creamy tomato sauce. **13**

## SHRIMP COCKTAIL

6 jumbo shrimp served with spicy cocktail sauce and horseradish. **16**

## ROCK SHRIMP

Lightly breaded shrimp tossed in a creamy spicy sauce, served on a bed of greens. **12**

## CALAMARI

Lightly breaded strips of calamari topped with balsamic glaze and goat cheese crumbles. Served with a side of marinara. **13**

## BEEFTINI

Cajun filet bites cooked to perfection and drizzled with bistro sauce and creamy horseradish for dipping. **14**

## SUNKEN WINGS

12 wings tossed in the choice of your sauce, and served with carrots and celery. **13**

*Buffalo, Garlic Parmesan, Honey BBQ, BBQ, or Dry Rub*

## AHI TUNA

Blackened ahi tuna filet, cooked rare and served over a bed of field greens, served with wasabi and soy teriyaki. **16**

## LETTUCE WRAPS

Grilled chicken tikka, served with peanuts, green onions, sweet peppers and a hoshin peanut sauce. **13**

## SEAFOOD CRAB DIP

Spicy crab and goat cheese dip served with pita bread and tortilla chips. **12**

## HUMMUS PLATE

Served with pita bread, veggies, and tortilla chips. **13**

## DIP TRIO

Salsa, spinach dip, and spicy queso served with warm tortilla chips for dipping. **12**

## LAMB LOLLIPOPS

Marinated chops with fresh ginger, garlic, Indian spices, served with a cilantro lime sauce. **14**

# PIZZA

*\*Gluten free pizza crust available upon request*

## MEAT LOVERS

Pepperoni, sausage, and bacon. **15**

## BLACKENED CHICKEN ALFREDO

Blackened chicken, homemade alfredo sauce, mozzarella cheese, topped with diced tomatoes. **16**

## PHILLY CHEESESTEAK

Alfredo sauce topped with steak, peppers, onions, and mozzarella cheese. **16**

## VEGGIE

Red and green peppers, onions, banana peppers, broccoli, and mushrooms. **13**

## CHEESE PIZZA 12

## BUILD TO ORDER

1 for each additional topping.

Pepperoni	Broccoli
Red peppers	Mozzarella
Diced tomatoes	Onions
Green peppers	Shredded Gouda
Sausage	
Mushrooms	Chicken - 2
Bacon	Steak - 2

# BEVERAGES

Coke	Iced Tea
Diet Coke	Red Bull
Sprite	Cranberry
Lemonade	Pineapple
Coffee	Orange Juice

# THE LAKEHOUSE AT GEIST

# SALADS

*Add chicken 5, salmon 8, steak 8, tuna 8, mahi 10, or shrimp 6, to any salad*

## ROMAINE WEDGE

Crumbled bacon, cherry tomatoes, shredded mozzarella and cheddar cheeses. Served with a choice of your dressing. **11**

## CLASSIC CAESAR

Romaine lettuce wedges with fresh parmesan and tomano cheeses, caesar dressing, and homemade croûtons. **10**

## AVOCADO RANCH COBB

Romaine lettuce tossed in avocado ranch dressing, topped with diced tomato, shredded cheddar cheese, bacon, grilled chicken and avocado. **14**

## BLACKENED MAHI

Field greens lettuce tossed in fat free raspberry vinaigrette, topped with orange pieces, dried cranberries and feta cheese. Topped with lightly blackened mahi. **16**

## SOUTHWEST BBQ CHICKEN SALAD

Romaine lettuce tossed in a BBQ ranch dressing with corn, pico de gallo, shredded jack cheddar, and tortilla strips. **14**

## CAPRESE

Fresh mozzarella, sliced roma tomatoes, garlic, basil, extra virgin olive oil, and balsamic vinegar. Served with garlic parmesan bread. **12**

*Caesar, Ranch, Blue Cheese, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Italian, & Honey Mustard*

# HANDHELDS

*All sandwiches served with the choice of one side*

## STEAK SANDWICH

Grilled steak filets, topped with mushrooms, onions and provolone, served on a hogie roll. **17**

## FOCACCIA CLUB

Focaccia bread with grilled chicken, bacon, lettuce, tomato, provolone, and avocado. Ranch on the side for dipping. **13**

## SPINACH & CHICKEN MELT

Grilled sourdough bread topped with swiss cheese, spinach artichoke dip, bacon, and tomato. **13**

## TACO TRIO (CHOOSE 3)

Steak  
Mahi Mahi  
Blackened chicken **16**

## FILET SLIDERS

Three perfectly cooked filets, served with a creamy horseradish sauce. **16**

## BUFFALO CHICKEN

Grilled or breaded chicken breast tossed in buffalo sauce with lettuce, tomato, and provolone cheese. **11**

## LAKEHOUSE CHEESEBURGER

1/2lb Certified Angus Beef patty topped with lettuce, tomato, onion and pickle. **13**

# SOUP- SOUP OF THE DAY ENTRÉES

## FILET

8 oz. center cut, served with Chef vegetable and potato bites. **36**

## RIBEYE

14 oz., well marbled Angus beef served with Chef vegetable and potato bites. **34**

## MAHI MAHI

8 oz mahi filet, topped with mango salsa and served with rice pilaf. **30**

## SEA BASS

8oz filet seasoned and broiled. Topped with garlic butter and served over rice pilaf with Chef vegetable. **32**

## SALMON

Blackened and drizzled with a balsamic reduction and served over rice pilaf with Chef vegetable. **32**

## ALASKAN KING CRAB LEGS

One pound king crab legs, split and poached in butter and white wine and served with drawn butter. Served with choice of one side. **MARKET PRICE**

## TWIN LOBSTER TAILS

Two, 6 oz. tails, poached in compound butter and white wine served with drawn butter. Served with choice of one side. **MARKET PRICE**

## BACON WRAPPED JUMBO SHRIMP

Six jumbo bacon wrapped shrimps drizzled with a sweet honey glaze. Served with rice pilaf and Chef vegetable. **30**

## CHICKEN ALA DINA

Two chicken breasts topped with shiitake mushrooms in a white wine cream sauce, served with Chef vegetable and potato bites. **19**

## CRAB CAKE

Lumped blue crab mixed with cheese, peppers, onions and served with balsamic salad. **23**

*Add lobster tail, crab legs, jumbo shrimp*

## MARKET PRICE

## STEAK ACCOMPANIMENTS

<b>*Ala dian sauce 5</b> <i>creamy mushroom sauce</i>	<b>Truffle Butter 4</b> <i>topped with truffle butter</i>
<b>*Oscar 7</b> <i>crab meat, asparagus and hollandaise</i>	<b>Blue Cheese Crumbles 3</b>
<b>Bearnaise 4</b>	<b>Onions &amp; Mushrooms 4</b>

# PASTA

*\*Gluten free pasta available upon request*

## SEAFOOD MAC & CHEESE

Bow tie pasta with lobster, crab, and shrimp in a basil cream sauce. **23**

## ROMANO CHICKEN

Parmesan and romano crusted chicken served with linguini alfredo. **19**

## BEEF MARSALA TORTELLINI

Cheese tortellini sautéed with tenderloin medallions, mushrooms, and onions in a marsala cream sauce. **19**

## CAPPELLINI POMODORO WITH CHICKEN

Angel hair pasta with basil, garlic, and tomatoes. Sprinkled with fresh mozzarella and topped with grilled chicken. **19**

# SIDES

Asparagus 5	Potato Bites 3
Chef Vegetable 5	Sweet Potato Fries 3
Fire Roasted Corn 4	French Fries 3
Fresh Fruit 5	Side Caesar Salad 4
Tortilla Chips 3	Side House Salad 4
Rice Pilaf 3	Side Wedge Salad 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Suggestions are based on information from food suppliers & their stated absence of allergens. Due to possible cross-contact, we cannot guarantee any item is completely allergen-free.

THE  
LAKEHOUSE  
AT GEIST