

Lakeside

D I N I N G

STARTERS

Sunnyside Crispy Zucchini Sticks a tradition since 1965	8.5
Crab & Lobster Cakes celery & carrot slaw, rosemary aioli, smoked tomato sauce	14.
Yellow Fin Tuna Tartar wasabi cream cheese, Thai chili sauce, wakame salad, micro greens	13.
Quick Fried Calamari cornmeal crusted, fennel, chipotle aioli	10.5
House Smoked Pork Ribs mesquite smoked, crispy onion strings	8.5
Butternut Squash Pillows fire roasted tomato sauce, toasted pine nuts, brown sage butter	10.
Pulled Pork wild mushrooms, creamy white polenta, gruyere cheese, truffle oil	10.
Flat Bread oven dried tomato, sweet onion, artichoke heart, Manchego cheese	8.

FIRST COURSE

Seafood Chowder lot's of clams & fresh fish, bacon, celery, onion, thyme	7.5
Chef's Special Soup seasonal ingredients	7.5
Organic Field Greens blood orange, toasted hazelnuts, gorgonzola, white balsamic vinaigrette	8.
Caesar Salad parmesan crisp, garlic herb crouton	8.
Roasted Beets & Arugula gold & chioga beets, red onion, walnuts, goat cheese, herb vinaigrette	8.5

DESSERTS

Kimo's Hula Pie® "it's what the sailors swam ashore for in Lahaina"	7.5
Apple Berry Crisp vanilla bean ice cream	8.
Molten Chocolate Cake Kona Coffee ice cream, toasted pistachio nuts	8.
Fresh Cream Pie inspired by the season	8.

SECOND COURSE

We serve only the finest aged beef, naturally raised or Prime

Flat Iron Steak <i>USDA Prime</i>	25.
orange, ginger, soy, brown sugar marinated, garlic truffle fries	
Berkshire Pork Chop <i>All Natural</i>	24.
braised winter greens, yam puree, dry cherry chutney	
Painted Hills Ribeye <i>All Natural</i>	33.
smoked tomato tarragon butter, garlic mashed potatoes	
Filet Mignon <i>USDA Prime</i>	35.
roasted fingerling potatoes, cipollini onions, garlic	
Niman Ranch Flank Steak <i>USDA Prime</i>	25.
rosemary potatoes, greens, smoked paprika buttermilk dressing	
Fulton Valley Chicken <i>Free Range</i>	20.
pepian pesto, heirloom beans, fennel, lemon rosemary jus	
Grilled Portobello	18.
bamboo rice cake, grilled squash, tomato, red peppers, arugula, basil & feta cheese	
American Kobe Burger <i>Snake River Farms</i>	15.
applewood smoked bacon, tomato jam, gorgonzola	
Pan Sauteed Salmon	26.
crispy gnocchi, lemon herb cream, wild mushroom, crispy leeks and truffle oil	
Fish Two Ways	27.
chili lime marinated and char broiled, panko crusted, grilled vegetables	
Petrale Sole	27.
parmesan sweet potatoes, baby spinach, prosciutto, tomato caper vinaigrette	
Seared Maine Scallops	26.
crab & pesto stuffed, risotto cake, wild mushrooms, lemon sage butter	



BEST OF MARKET

Chef Lee Kresy's selection and preparation of today's best seafood, steaks & chops.

One dollar from your purchase of a Best of Market entree will be donated to **PROJECT MANA** whose mission is to dramatically reduce the incidence of hunger in the North Lake Tahoe Region.

SIDES

Smoked Bacon Mac & Cheese	7.25
four cheese, Grimelli pasta, parmesan crust	
Roasted Asparagus	7.
shaved garlic, grilled lemon	
Garlic Truffle Fries	6.
black truffle sea salt, chopped garlic	

T S Restaurants of Hawaii and California

We accept Mastercard, Visa, American Express, and Discover
Local, state and federal tax will be added to all food and beverage items