

DINNER

STARTERS

Grilled Garlic Bread Loaf with
chimichurri sauce
\$8

Panko Onion Rings with honey BBQ
sauce and house-made ranch
\$10

Fried Tempura Green Beans with
chipotle aioli
\$12

Island Style Chicken Wings with
toasted sesame seeds and chives,
served with carrot sticks and celery
\$15

SALADS

Watermelon and Feta Salad
Mixed greens, dried cranberries,
shaved red onion, mint, candied
pecans and honey citrus vinaigrette
\$16

Strawberry and Candied Pecan Salad
Spring mix, strawberries, candied
pecans, and feta cheese with balsamic
dressing
\$16

Spicy Caesar Salad
Romaine lettuce, shaved Parmesan,
croutons, and spicy Caesar dressing.
\$12

Farm Stand Salad
Spring mix, carrots, cucumbers, onion,
tomatoes, croutons, and shaved
parmesan
\$8

***Add protein to any salad**

Grilled Chicken
\$8
Shrimp
\$10
Salmon
\$12



Thursday – Sunday
4 pm – 9 pm

ENTREES

Steak Frites with Chimichurri

15 oz ribeye steak with herb butter and chimichurri sauce, served with fries.

\$35

Santa Fe Smoked Chicken Breast

With Pico de Gallo and BBQ glaze, garlic mashed potatoes and seasonal vegetables.

\$29

Seared Salmon with Grilled Pineapple Salsa

Over coconut Jasmine rice and rainbow quinoa with seasonal vegetables and grilled lemon

\$35

Lakeshore Surf and Turf

15 oz hand-cut ribeye steak with chimichurri sauce over garlic mashed potatoes, sautéed shrimp with lemon herb butter, and roasted farm carrots.

\$46

Carved Tri Tip Dinner

Smoked then grilled and served with caramelized peppers and onions, BBQ glaze, garlic mash, and seasonal vegetables

\$29

Havarti Bacon BBQ Burger

BBQ sauce, caramelized onions, thick cut bacon and Havarti cheese served with fries, spicy Caesar salad, or farm salad.

\$21

Polynesian Style New York Steak

With teriyaki glaze, herb butter and toasted sesame seeds over coconut Jasmine rice with rainbow quinoa, grilled pineapple and roasted farm carrots.

\$36

Huli Huli Rice Bowl (Vegan)

Coconut Jasmine rice, rainbow quinoa, seasonal vegetables and grilled pineapple with island sauce, toasted sesame seeds, and chives.

\$28

SIDES

Roasted Farm Carrots

\$8

Garlic Mash

\$6

Fries

\$5

Bacon Mash

\$6

Seasonal Vegetables

\$7

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