



# LAKEVIEW

AT

RUMBLING BALD

## APPETIZERS

SEARED AHI TUNA WITH WASABI, PICKLED GINGER, AND CUCUMBER SEAWEED SALAD SERVED WITH SOY SAUCE ..... \$9.95

PRINCE EDWARD ISLAND MUSSELS IN A WHITE WINE AND GARLIC HERB BUTTER SAUCE ..... \$9.95

ESCARGOT WITH CHARDONNAY WINE AND GARLIC BUTTER SAUCE ..... \$8.95

FRIED CALAMARI WITH COCKTAIL, REMOULADE, AND CASHEW DIPPING SAUCES ..... \$8.95

CAROLINA CRAB CAKE WITH COLESLAW AND TARTAR SAUCE ..... \$9.95

JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE ..... \$10.95

CRAB AND SHRIMP ARTICHOKE DIP WITH FRIED PITA CHIPS ..... \$8.95

FRIED PORK "POT -STICKERS" WITH HOISIN DIPPING SAUCE ..... \$5.95

## SOUPS AND SALADS

CLASSIC NEW ENGLAND CLAM CHOWDER  
CUP ..... \$4.50                      BOWL ..... \$5.95

CRISP CENTER WEDGE OF ICEBERG LETTUCE WITH TOMATOES AND CUCUMBERS. TOPPED WITH MAYTAG BLEU CHEESE ..... \$5.95

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS ..... \$5.95

SEASONAL GREENS WITH MAYTAG BLEU CHEESE AND GLAZED WALNUTS ..... \$4.95

# LAKEVIEW DINNER ENTRÉES



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## SELECT MEAT & POULTRY SPECIALTIES

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*Add a side Caesar or Mixed Greens Salad to any entrée for \$2.95.*

*\*These entrées served with the Chef's selection of fresh vegetables and potato of the day.*

12 OZ. NEW YORK STRIP WITH SAUTÉED CHANTRELLE MUSHROOMS ..... \$26.95 \*  
*Wine Pairing: Rock House Cabernet \$7.25/glass*

12 OZ. RIBEYE STEAK WITH MAITRE D' BUTTER ..... \$27.95 \*  
*Wine Pairing: Mirassou Pinot Noir \$7.00/glass*

PETITE FILET MIGNON WITH MAITRE D' BUTTER ..... \$24.95 \*  
*Wine Pairing: Villa Mt. Eden Cabernet \$7.25/glass*

SAUTÉED VEAL SCALOPPINI OSCAR WITH LUMP CRABMEAT,  
WHITE ASPARAGUS AND BÉRNAISE SAUCE ..... \$23.95  
*Wine Pairing: Falling Star Sauvignon Blanc \$6.00/glass*

SAUTÉED BEEF TIPS WITH TRICOLOR PEPPERS AND ONIONS .....\$14.95 \*  
*Wine Pairing: Bogle Merlot \$6.25/glass*

THREE-MEAT MEATLOAF (VEAL, PORK, BEEF) WITH MUSHROOM GRAVY ..... \$12.95 \*  
*Wine Pairing: Mezza Corona Pinot Noir \$6.25/glass*

BLACKENED CHICKEN LINGUINE WITH PEPPERS AND CAJUN CREAM ..... \$12.95  
*Wine Pairing: Biltmore Estates Chardonnay \$7.25/glass*

HERB CHICKEN WITH A PORTOBELLO MUSHROOM  
STUFFED WITH A PEAR TOMATO SALSA ..... \$14.95  
*Wine Pairing: Rock House Chardonnay \$6.25/glass*

*Please ask your server for menu choices for guests ages 12 and under.*

*Lakeview Restaurant uses Creek Stone Farms 100% naturally raised hormone free beef.*

*For your beneficial health, Lakeview Restaurant uses 100% Trans-Fat Free oil for its frying needs.*



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## SEAFOOD ENTRÉES

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*Add a side Caesar or Mixed Greens Salad to any entrée for \$2.95.  
Seafood dishes without pasta are served with Chef's Rice of the Day.*

### CHEF'S SIGNATURE DISH

ATLANTIC SALMON STUFFED WITH CRAB MEAT, BAY SHRIMP, AND BRIE ..... \$21.95

*Wine Pairing: Bogle Chardonnay \$6.25/glass*

FRESH PRINCE EDWARD ISLAND MUSSELS WITH ORGANIC SEA SCALLOPS  
AND CHORIZO SAUSAGE OVER ANGEL HAIR PASTA ..... \$18.95

*Wine Pairing: Tamas Pinot Grigio \$6.00/glass*

MARYLAND LUMP CRAB CAKES WITH COLESLAW AND TARTAR SAUCE ..... \$21.95

*Wine Pairing: Falling Star Sauvignon Blanc \$6.00/glass*

PAN-FRIED NORTH CAROLINA TROUT WITH SAUTÉED ALMONDS ..... \$17.95

*Wine Pairing: Forest Glen White Zinfandel \$6.00/glass*

FRESH SAUTÉED MAHI-MAHI WITH HAWIAN FRUIT SALSA ..... \$19.95

*Wine Pairing: Barefoot White Zinfandel \$6.00 /glass*

FRESH FISH OF THE DAY ..... \$19.95

*Wine Pairing: Please ask you Server*

BAKED STUFFED SHRIMP WITH CRAB MEAT .....\$19.95

*Wine Pairing: Biltmore Estates Chardonnay \$7.25/glass*

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### BEVERAGES

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COFFEE, HOT TEA, ICED TEA, MILK,  
ASSORTED FRUIT JUICES, HOT CHOCOLATE,  
AND SOFT DRINKS ..... \$1.75

BEER: DOMESTICS ..... \$3.50 / IMPORTS .....\$4.25

HOUSE WINES..... \$5.50 / GLASS  
(CHARDONNAY, MERLOT, CABERNET, PINOT  
NOIR, PINOT GRIGIO, WHITE ZINFANDEL)

PLEASE ASK YOUR SERVER ABOUT THE ASSORTMENT OF LIQUORS AND DRINKS  
SPECIALS AVAILABLE FOR YOUR ENJOYMENT FROM THE HEARTHSIDE LOUNGE.