



## Appetizers

- BOURBON GLAZED CHICKEN SATAY.....\$10.00**  
*glazed & grilled chicken tenders, pineapple bacon salsa, bourbon drizzle*
- CHICKEN WINGS.....\$13.00**  
*with your choice of sauce to toss: buffalo, sweet chili, or barbecue; served with garden vegetable sticks & ranch dressing*
- SESAME SEARED TUNA.....\$15.00**  
*seaweed salad, pickled onions, wasabi paste, wonton chips, soy glaze*
- BRUSCHETTA.....\$12.00**  
*focaccia toast, boursin cheese, tomato, basil & mozzarella compote, balsamic glaze*
- JUMBO CAROLINA CRAB CAKES.....\$16.00**  
*lump crab meat with chef's special blend of spices, served with a roasted pepper aioli*
- OYSTER ROCKEFELLER.....\$14.00**  
*native oysters, fennel & spinach compote, toasted cracker crumb, lemons*
- EGGPLANT HUMMUS & NAAN BREAD.....\$14.00**  
*grilled vegetables, olives, feta cheese, tzatziki*
- TRUFFLE WEDGE FRIES.....\$12.00**  
*wedge fries, truffle oil, parmesan cheese, chives, and scallions*

## Salads

- THE LAKES GREEN SALAD.....\$10.00**  
*house blend greens, baby heirloom tomatoes, cucumber, shaved carrots, bermuda onion, sherry dijon vinaigrette*
  - WOODLAKE CAESAR.....\$11.00**  
*crisp romaine, house caesar dressing, brioche croutons, parmesan, focaccia toast, roasted tomatoes*
  - PEACH & SPINACH SALAD.....\$12.00**  
*baby spinach salad, spiced pecans, marinated peaches, brie crouton, marinated strawberries, strawberry coco-lopez dressing*
- Add Protein on Any Salad:** *grilled or blackened chicken \$4 | shrimp \$7*  
**Dressings:** *sherry dijon vinaigrette | balsamic | buttermilk ranch | oil & vinegar*

## Handhelds

- FISH TACOS.....\$18.00**  
*grilled swordfish, pickled cabbage, mango papaya salsa, bang bang drizzle, cilantro, flour tortillas*
  - MIAMI CHICKEN SANDWICH.....\$17.00**  
*pesto chicken, vine ripped tomatoes, melted mozzarella cheese, pesto aioli on a ciabatta roll, served with your choice of side*
  - CHOP HOUSE BURGER.....\$18.00**  
*special blend ground beef patty, choice of cheese, crisp bacon, lettuce, and tomato served on a brioche roll, served with your choice of side*
- A la Carte Sides \$3.00 each:** *french fries | onion rings | fruit cup | side salad | risotto | baby green beans | fried okra*

## Entrees

- SIRLOIN STEAK AU POIVRE .....\$30.00**  
*12oz peppercorn crusted aged sirloin, sautéed spinach, hash brown potato cake, brandy au poivre sauce*
- ASIAN STIR FRY BOWL.....chicken \$27 | shrimp \$29 | tofu \$25**  
*baby bok choy, cabbage, tri-color peppers, basmati rice, pickled ginger, rice paper, sweet chili teriyaki sauce*
- BAKED SCROD.....\$30.00**  
*buttery ritz cracker crust, rice pilaf, baby green beans, lemon compound butter*
- GRILLED FRENCHED PORK CHOP.....\$28.00**  
*10oz frenched pork chop, risotto, fried okra, bourbon pork sauce*
- SCAMPI.....chicken \$27 | shrimp \$29**  
*sautéed shrimp or chicken, julienne vegetables, baby spinach, chopped tomatoes, parmesan cheese tossed with angel hair pasta, creamy garlic scampi sauce, garlic crostini*
- TENDERLOIN OF BEEF & SEARED FOIE GRAS .....\$36.00**  
*6oz filet, seared foie gras, skillet roasted baby yukon potatoes, baby carrots, port demi glaze, brioche crostini*
- LAMB SIRLOIN.....\$32.00**  
*sliced lamb sirloin, caramelized onion and goat cheese tart, garlic spinach, mint lamb sauce*
- CHICKEN FRANCAISE.....\$28.00**  
*egg and fresh herb battered chicken medallions, angel hair pasta, sauteed spinach, lemon caper beurre blanc*
- PISTACHIO CRUSTED HALIBUT.....\$32.00**  
*pistachio crumbed halibut, soba noodles, sugar snap peas, miso shiitake mushroom broth*
- SHRIMP & CRABMEAT CROWN.....\$30.00**  
*jumbo shrimp stuffed with crab meat, saffron risotto, baby green beans, lemon butter, stewed tomatoes*

## Dessert Menu

- PECAN PIE.....\$8.00**  
*caramel pecans, graham cracker crust, vanilla scented whipped cream, served with vanilla ice cream*
- LEMON CURD IN PHYLLO.....\$12.00**  
*lemon scented curd, vanilla bean whipped cream, fresh berries, cinnamon phyllo*
- ICE CREAM OR SORBET.....\$7.00**  
*ask your server for seasonal flavors*
- NEW YORK TURTLE CHEESECAKE.....\$9.00**  
*served with marinated strawberries and whipped cream*
- BROWNIE SUNDAE.....\$14.00**  
*brownie, vanilla bean ice cream, hot fudge, whipped cream, and a cherry*



\*NOTICE: BURGERS, STEAKS & FISH MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.