



Valentine's Day 2019



Appetizer Course

Oysters Rockefeller

Or

Lobster Bisque

Salad Course

Smoked Salmon Salad with White Stilton and Apricot
Cheese, Pears, Pine Nuts, Arugula and Watercress
With Balsamic Vinaigrette

Entrée Course

Duck Breast

Seared Duck Breast with a Cherry and Port Wine Sauce
Served with Creamy Goat Cheese Polenta and Haricot Verts

Bacon Wrapped Filet Mignon

Certified Angus Beef Filet Mignon, Wrapped in Thick Applewood
Smoked Bacon and Drizzled with a Mushroom and Red
Wine Sauce, Served with Garlic Mashed Potatoes and Broccolini

New Zealand Lamb Chops with Red Wine Demi Glace

Grass Fed Flavor Packed Lamb Chops Drizzled with a Rich Red Wine
Demi Glace Served Over Roasted Garlic Potatoes
and Roasted Baby Rainbow Carrots

Lobster Tail

10 oz. North Atlantic Lobster Tail Basted in Garlic Butter
Served with Truffled Gruyere Macaroni and Cheese and Asparagus

Vegetarian Lasagna

Al Dente Pasta Generously Layered with Ricotta, Sautéed Spinach,
Mushrooms, Red and Yellow Tomatoes, Squash, Chives, Onions and Poblano
Peppers In a Rich and Creamy Roasted Red Pepper Alfredo Sauce

Dessert Course

Chocolate Marquise Cake

Or

Strawberry Shortcake Bread Pudding

Entertainment by Pianist Terry Harr

\$64.95 per person plus taxes and service charge

Call for Reservations

Lakeside Inn

1-800-556-5016

