



**TOP**  
of the  
**LAKE**  

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**Restaurant**

301 Lake St.  
Penn Yan, NY 14527  
315.531.8500

Dinner Menu

## FULL WINE, BEER AND LIQUOR BAR

COFFEE, TEA, ASSORTED JUICES, SODAS AND BOTTLED WATER 2.00

NON-ALCOHOLIC BEERS: BECK'S AND OLD MILWAUKEE 3.00

GLUTEN FREE ITEMS \*

## APPETIZERS

SOUP DU JOUR CUP 3 BOWL 4.50

SEAFOOD CHOWDER CUP 4.50 BOWL 6.00

CLAMS CASINO IN THE SHELL WITH BACON AND ASIAGO 10

## SHRIMP COCKTAIL \*

JUMBO SHRIMP SERVED OVER GREENS WITH COCKTAIL SAUCE AND LEMON 10

## BRUSCHETTA

WITH HEIRLOOM TOMATOES, BASIL AND MOZZARELLA ON NAAN BREAD 10

FRIED CALAMARI 10

## SALADS

### BISTRO SALAD \*

ASSORTED MIXED GREENS WITH PEPPERS, OLIVES, MANDARIN ORANGE,  
CUCUMBER, TOMATO, CANDIED WALNUTS, CRUMBLY BLEU AND  
CHOICE OF DRESSING 9

### CAESAR \*

ROMAINE, CROUTONS, PARMESAN, CAESAR DRESSING 10

FOR SALADS ADD CHICKEN FOR \$ 5 MORE

ADD STEAK FOR \$ 9 MORE

ADD SHRIMP FOR \$ 10 MORE

ADD SCALLOPS FOR \$ 13 MORE

## LIGHT FARE

OPEN-FACE RIBEYE SANDWICH WITH FRENCH FRIES 15

WE ACCEPT ALL MAJOR CREDIT CARDS  
(NO CHARGES LESS THAN \$10.00, PLEASE)

## ENTRÉES

INCLUDES HOUSE SALAD AND BREAD (SALAD DRESSING IS SERVED ON THE SIDE).  
ALL NON-PASTA DISHES ALSO INCLUDE YOUR CHOICE OF STARCH AND THE  
VEGETABLE OF THE DAY. (PLEASE SPECIFY IF YOU WANT THE SALAD GLUTEN  
FREE\*, AS IT MAY HAVE CROUTONS)

### PASTAS

- VEGGIE – PASTA PRIMAVERA** SEASONAL VEGETABLES AND CHOICE OF  
PASTA WITH OIL AND GARLIC 16 OR ALFREDO STYLE 18
- BUILD YOUR OWN** SELECT PENNE, LINGUINE, RIGATONI OR CAPELLINI AND TOP  
IT WITH OUR FRESH-MADE RED SAUCE 10  
ADD SAUSAGE, MEATBALLS, MUSHROOMS OR PEPPERS AND ONIONS  
2.00 PER SELECTION
- SAILOR’S PASTA** ARTICHOKE HEARTS, MUSHROOMS, BACON AND SPINACH  
WITH CAPELLINI IN AN ASIAGO CREAM SAUCE 17
- ZITI GREENS AND BEANS WITH SAUSAGE** CANNELLINI BEANS, GARLIC,  
OLIVE OIL, ITALIAN SAUSAGE, PEPPER FLAKE AND ROMAINE WITH ZITI 15
- CHICKEN AND BROCCOLI ALFREDO** HOUSE-MADE CREAMY ALFREDO  
TOSSED WITH GRILLED CHICKEN, BROCCOLI AND ZITI 18

### SEAFOOD

- LINGUINE AND CLAM SAUCE** (RED OR WHITE) CHOPPED CLAMS, GARLIC,  
BASIL AND PARSLEY 16
- FRIED SHRIMP** 20
- SHRIMP SCAMPI** OVER ANGEL HAIR PASTA 26
- SAUTÉED SEA SCALLOPS** 33
- CEDAR-PLANKED SALMON** \* 24

### BUTCHER BLOCK

SORRY – WE CAN’T BE RESPONSIBLE FOR STEAKS ORDERED MEDIUM-WELL OR  
WELL DONE (THEY GET TOUGH AND TOUGHER)

- BEEF LIVER** \* SKILLET-COOKED WITH BACON AND ONIONS 18
- 12 OZ NEW YORK STRIP STEAK** \* 22
- DELMONICO** \* 14 OUNCE HAND-CUT AND CHAR-GRILLED 29
- CHICKEN FRENCH** LIGHTLY EGG-BATTER-DIPPED CHICKEN MEDALLIONS AND  
ARTICHOKE HEARTS SAUTÉED IN A LEMON-BUTTER-SHERRY SAUCE 18
- CHICKEN, VEAL OR EGGPLANT PARMESAN** LIGHTLY BREADED AND TOPPED  
WITH OUR FRESH-MADE RED SAUCE AND MOZZARELLA ON A BED OF PASTA  
EGGPLANT 15 CHICKEN 16 VEAL 22
- BONE-IN CENTER-CUT PORK CHOP** 21
- 8OZ FILET MIGNON** 26

ADD 5 OZ LOBSTER TAIL TO ANY MEAL MARKET PRICE

### EXTRAS

- CRUMBLY BLEU CHEESE 1.00  
SAUTÉED MUSHROOMS 2.00

TAKE-OUTS ADD .25 PER ORDER FOR CONTAINERS