

LAKE
FOREST
BAR & GRILL

DINNER

SOUPS & GREENS

- Velvety Sweet Corn Bisque**

Golden Beet Salad
Asparagus, fennel, basil, goat cheese, pecans, house blue cheese vinaigrette

Mixed Greens with red onions, cucumber, tomatoes, feta, everything bagels croutons, in-house honey Balsamic vinaigrette

Caesar*
Romaine hearts, parmesan, croutons, in-house Caesar dressing

Jumbo Prawns & Crispy Prosciutto Salad *(gf)* Mixed greens, cherry tomatoes, roasted bell peppers, & carrots tossed in our in-house passionfruit vinaigrette

Charred Grills Steak Salad*
8oz sirloin, romaine, blue cheese crumbles, avocado, tomato, red onion, frizzled onions, in-house blue cheese vinaigrette

Soup of the Day

Add protein to any salad:
Grilled or blackened salmon*, prawns*, or chicken*

SMALL BITES

- Truffle Honey Burrata** Creamy burrata, cherry tomatoes, basil, NW berries toasted crostini, truffle-honey drizzle

Hummus Plate
Roasted garlic hummus, peppadew relish, cucumber, carrots, celery, warmed pita

Spicy Ahi Poke Nachos* Wonton chips, marinated tuna, avocado, sriracha mayo, pickled red onions, Furikake, wasabi aioli, pickled ginger, micro greens

Spicy Habanero Mac Balls
Panko crusted, habanero & jalapeno cheese sauce macaroni, sweet Thai chili sauce

Vegan Lettuce Cups*
(gf) Seasoned Impossible meat, iceberg boats, jicama, cilantro, micro-greens, pickled onion, cucumbers, garlic chili oil

BIGGER BITES

start with corn bisque, soup of the day, house or Caesar salad

- Bourbon Mustard Meatloaf**
Crafted in-house, ground pork and beef brisket mix, garlic mashed potatoes, onion rings, with our own bourbon-mustard sauce

Seared Salmon & Saffron Cream Sauce* *(gf)* Fresh salmon, saffron cream sauce, cheesy polenta

12oz New York Steak **(gf)*
21 day aged classic New York steak grilled to your liking. cowboy butter, served with loaded baked potato

Alaskan Cod & Chips
Choice of 2 or 3 piece, Sam Adams battered, French fries, everything slaw, house-made tartar

Pan Seared Sea Scallops with Sweet Corn Puree **(gf)* Sea Scallops in a sweet corn roasted puree with jalapenos, pickled Fresno chiles

Vegan Thai Coconut Curry *(gf)* Seasonal vegetables, coconut curry broth, jasmine rice, crispy tofu

Braised Short Rib Gnocchi 24-hour Coca Cola braised beef short rib served atop mushrooms, onion, spinach. Tossed in a sherry wine cream sauce and local potato gnocchi 34

Spicy Ahi Tuna Bowl **(gf)*
Rice, cucumber, fresh ginger, avocado, cilantro, micro-greens, sesame seeds, nori, jicama, Sriracha sauce

Jamaican Jerk Chicken *(gf)* 1/2 baked chicken, sweet potato mashers, sautéed bell peppers

Wagyu Classic Cheeseburger*
1/3lb American style Kobe beef patty, cheddar, tomato, red onion, lettuce, pickles, house 1000 dressing, fries

Elk Burger*
1/2lb patty, prosciutto, mozzarella, arugula, tomato, onion, garlic mayo, brioche bun, sweet potato fries

SHARABLE
SIDES *(gf)*

- Roasted Brussel Sprouts** – Honey balsamic reduction, toasted almonds

Charred Broccolini – Garlic confit, lemon zest, chili flakes

Roasted Carrots– olive oil, salt, pepper

Whipped Sweet Potatoes – Brown butter, toasted candied pecans

Wild Mushroom & Truffle Risotto – Arborio rice, white truffle oil, micro greens

Grilled Asparagus & Brown Butter Hollandaise – Charred lemon zest, sea salt

*eating raw or undercooked foods may increase risk of foodborne illness

gf=gluten free