LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

The Allen Fiesta

Chopped romaine topped with pico de gallo, fresh corn salsa, farmers cheese, avocado,
roasted shishito peppers, and ancho crema served in a fiesta tortilla bowl - 12

Add on - Grilled Chicken (8) Grilled Shrimp (9)

Wine Pairing - Mapreco Vinho Verde - 9

Spruitjes!! (GF)

Fried Brussels sprouts tossed with pecorino and bacon topped with a balsamic glaze - 12

Wine Pairing - Escudo Rojo Cabernet Reserva - 12

Yellow Brick Road (DF)

Motts Channel yellowfin tuna with cucumbers, furikake rice, and avocado topped with
salmon caviar and fried onions served with soy sauce and wasabi - 14

Wine Pairing - Reserve Du Naufraget Chenin Blanc - 10

Wallace Hot Chicken

House-made buttermilk biscuit topped with southern fried chicken legs,
hot-honey sauce, and chicharrónes - 14

Wine Pairing - R. Dutoit Chardonnay - 10

Fabuleux Prairie* (GF)

Grilled 14oz ribeye topped with smoked onion purée served with
Heritage Farm tri-colored carrots and gruyere potato au gratin - 46

Wine Pairing - Agua de Piedra Malbec Seleccion - 9

"Sooie"!!* (GF)

Berkshire pork chop locally sourced from Wilders Farm topped with apple-apricot
jam served with roasted sweet potatoes with honey butter and braised cabbage - 30

Wine Pairing - Chateau Lamothe Saint Germain, Bordeaux - 10

Bucatini Bordellos

Bucatini pasta tossed with mussels, shrimp, puttanesca sauce,
shaved pecorino, and fresh oregano - 26

Wine Pairing - Sheep Creek Sauvignon Blanc - 11

Liberty Ship Mahi (DF)

Pan-seared Motts Channel mahi topped with Heritage Farm French breakfast radish slaw
served with arugula, roasted garlic, sun-dried tomatoes, and couscous - 32

Wine Pairing - Zeni Bardolino Chiaretto Rosé - 12

GF - Gluten-Free, DF - Dairy Free, V - Vegetarian

RIVER LANDING