LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

NARRAGANSETT BAY

Baked crab and lobster dip served with
seasoned fried saltine and Ritz crackers - 18

Wine Pairing - Andre Delorme Sparkling Rosé - 13

WINTER SOLSTICE

Tender arugula tossed with candied pecans, Gorgonzola, heirloom tomatoes,
craisins, roasted spaghetti squash, and raspberry vinaigrette - 15

Wine Pairing - The Little Sheep Pinot Noir- 9

BOX OF SNAILS

Escargot tossed with Irish butter, parsley, and
white wine placed in vol-au-vent - 27

Wine Pairing - Reserve De Naufraget Chenin Blanc - 10

BAR HARBOR

Pan-fried sea scallops served with lobster risotto topped
with a roasted pepper and fines herb salad - 30

Wine Pairing - R. Dutoit Les Vieilles Vignes Chardonnay - 10

STRIP ON FIRE*

House-cut 12oz New York Strip topped with wild mushrooms and onions,
served with fire-roasted mashed root vegetables and grilled lemon broccolini - 42

Wine Pairing - Escudo Rojo Cabernet Reserva - 13

SWEET CHIP CHOP*

Frenched Duroc Pork Chop, char-grilled and topped with honey garlic chipotle glaze,
served with mashed sweet potatoes and smashed broccoli with Pecorino and lemon - 35

Wine Pairing - Agua du Piedra Malbec Selección - 9

UNA NOTTE A FIRENZA

Papperdelle pasta tossed with Bosc pears, walnuts,
Pecorino, basil, and extra virgin olive oil - 25

Add on – Shrimp – Chicken - Crab

Wine Pairing - Nick Goldschmidt "Fidelity" Blend - 15

BRAHMAS LAZJII

Slow-cooked organic half-chicken with Korean Gochujang BBQ,
served with black Chinese rice, steamed broccoli, and parsnips - 28

Wine Pairing - Ziobaffa Pinot Grigio - 10

FRIED FISH & GRITS

Fried flounder topped with roasted onions, garlic, roma tomatoes, and
Pecorino cream sauce served over andouille and Gouda grits - 29

Wine Pairing - J. Lohr Riesling - 10

RIVER LANDING