



TABLE 530

LAKESIDE GRILLE

TO SHARE

Calamari | 11.99

Lightly fried and topped with banana peppers, red pepper, and parmesan. Served with a side of marinara and basil aioli

Sauerkraut Balls | 7.99

Our homemade sauerkraut balls fried to a golden brown. Served with a side of our signature thousand island sauce

Cast Iron Mac | 8.99

Baked white mac & cheese topped with gouda cheese and breadcrumbs
add grilled chicken +2.99

Crab Dip | 9.99

Warm crab and shaved parmesan,
Served with fried pita

Coconut Shrimp | 11.99

Panko and coconut breaded shrimp fried to a golden brown. Served with our house made marmalade

Shrimp Cocktail | 13.99

Our select gulf shrimp served with a side of house made cocktail sauce and fresh horseradish

Hummus | 8.99

Pick's signature puree of chickpeas with garlic tahini and lemon juice. Finished with red peppers and paprika. Served with fried pita

Greens

All salads are served with a garlic breadstick

Dinner Wedge | 7.99

Iceberg wedge, bacon, tomato, red onion, hard boiled egg, blue cheese crumbles, and a white french dressing

House Salad | 8.99

House spring mix, tomato, cucumbers, red onion, cheddar cheese. Served with your choice of dressing

Salmon Salad | 13.99

5oz filet of pan-seared Atlantic salmon, red and green peppers, cucumbers, shaved romano, roasted tomatoes, and avocado. Served with a side of our meyer lemon vinaigrette

Chicken Caesar Salad | 10.99

Heart of romaine, roasted tomatoes, garlic croutons, shaved romano cheese and grilled chicken. Served with a side of our caesar dressing

Grilled Citrus Shrimp Salad | 14.99

Organic greens, grilled citrus shrimp, mangoes, toasted coconut, and pickled red onions. Served with a side of our meyer lemon vinaigrette

add to any salad:

chicken +2.99 / steak +5.99 / shrimp +6.99 / salmon +5.99

*dressings include your choice of white french, ranch, blue cheese, italian, caesar, meyer lemon vinaigrette, balsamic, fat free italian, and sweet & sour

SOUPS

House Chili | Cup 4.99 / Crock 5.99

Soup of The Day | Cup 4.99 / Crock 6.99

Chef's pick of the week

French Onion | 5.99

Crock only. Topped with melted provolone atop a fresh puff pastry
*please allow extra time for baking

Beef

All beef served with fries

Picks Traditional Burger | 7.99 *

Half-pound burger topped with lettuce, tomato, and onion. Served on a brioche bun
add cheese +.49c

French Onion Sliders | 9.99 *

Seared all beef sliders topped with bacon, caramelized onions and provolone cheese. Served on a ciabatta bun

Mushroom Onion Swiss Burger | 10.99 *

Half-pound burger topped with sautéed mushrooms, onions and smothered in aged swiss cheese. Served on a pretzel bun

Caribbean Siracha Burger | 9.99 *

Half-pound burger topped with pickled onions, siracha mayo, jerk spice and smothered with pepper jack cheese. Served on a brioche bun

* cheese options: american, swiss, smoked cheddar, provolone, pepper jack

HANDHELDS

All handhelds served with potato chips

Breaded Perch Sandwich | 10.99

Perch lightly dusted and served with lettuce, tomato, and a side of our house made tartar. Served on a sliced hoagie bun

Veggie Burger | 9.99

6 oz. blend of quinoa, sweet potatoes, black beans, chick peas, soy, brown rice, and pea proteins seasoned with garlic and black pepper and topped with spring mix, & tomato. Served on a brioche bun

Fish Tacos | 9.99

2 soft tortillas, sautéed white fish, citrus slaw, roasted red pepper puree, thin cut onion straws, and avocado
substitute shrimp +4.99

Salmon BLT | 11.99

5oz Filet of pan-seared Atlantic salmon topped with lettuce, apple-wood smoked bacon, and fresh tomato. Served on a toasted ciabatta with a side of red pepper aioli

Hawaiian BBQ Chicken Sandwich | 9.99

BBQ grilled chicken breast topped with melted cheddar, grilled pineapple ring, lettuce, tomato, and bacon. Served on a brioche bun
add cajun seasoning +.49¢

Prime Rib Sandwich | 11.99

Shaved prime rib topped with mushrooms, onions, and melted provolone cheese. Served on a toasted hoagie with a side of au jus

Steak Sandwich | 12.99*

Center Cut 6oz USDA Certified Angus Beef steak grilled to your liking and topped with sautéed mushrooms and onions. Served on a hoagie bun and drizzled with our homemade horsey sauce

LAND & SEA

Served with your choice of one side and a side salad

Mango Salsa Salmon | 19.99

8oz Pan seared Faroe Island Salmon served with a mango salsa

12 oz New York Strip Steak | 28.99 *

USDA Certified Angus Beef Center Cut Strip grilled to the temperature of your liking

Lake Erie Perch | 16.99

Lake Erie perch lightly breaded, deep fried and served with our house made remoulade sauce

14 oz Bone-In Pork Chop | 23.99 *

French cut Bone-in pork chop smothered in a Jack Daniels BBQ glaze and topped with fried onion rings

Pan Seared Walleye | 19.99

Lake Erie Walleye panko crusted and served with a white wine herb sauce

Filet Mignon | 31.99 *

7 oz. USDA Certified Angus Beef Center Cut Filet grilled to the temperature of your liking

King Crab Legs | MP

1lb of pre cut King Crab legs served with hot butter and a lemon wedge

14oz Bone-in Ribeye Steak | 34.99 *

USDA Certified Angus Beef Center Cut Bone-in Ribeye grilled to the temperature of your liking

STEAK ADD-ONS:

Black & Blue +3.99 / Sautéed shrimp +6.99 / Garlic parmesan crust +3.99 / Mushrooms and onions +2.99 / Horseradish crust +2.99

Pasta

All pastas served with side salad and garlic breadstick

Chicken Alfredo | 14.99

House made alfredo sauce tossed with fettuccine and topped with grilled chicken
blackened +.99¢ substitute shrimp +4.99

Drunken Shrimp Pasta | 17.99

Sautéed shrimp over a vodka cream sauce on a bed of cavatappi pasta
blackened +.99¢

Seafood Linguini | 21.99

Sautéed mussels and shrimp tossed in a white wine butter sauce over linguini

SIDES

Vegetable Du Jour

Coleslaw

Side House Salad

Side Caesar Salad

Red skin potatoes

Creamy Risotto

Baked Potato

Hearty Rice

Seasoned Fries



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