



TABLE 530

LAKE SIDE GRILLE

TO SHARE

Mussels | 11.99

Sauteed in white wine butter sauce and tossed with roasted tomatoes and fresh basil. Served with a garlic bread stick

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

Roasted Red Pepper Dip | 8.99

House roasted red peppers, blended with smoked Gouda and topped with smoked paprika. Served with toasted 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 assorted veggies

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

Harvest Cobb Salad | 12.99

House spring mix topped with sun dried cherries, diced apples, hard boiled eggs, candied pecans, Applewood smoked bacon and goat cheese. Served with a maple balsamic 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 | 8.99 *

Half-pound burger topped with lettuce, tomato, and onion. Served on a brioche bun

add cheese +.49¢

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

Bison Burger | 13.99 *

Half pound bison burger topped with goat cheese, Applewood smoked bacon, and caramelized onions.

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

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

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 potato crusted and served with a cream corn salsa

Maple Bourbon Salmon | 19.99

8oz Pan-seared Faroe Island Salmon topped with a maple bourbon cream sauce

Filet Mignon | 31.99 *

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

14oz Bone-in Ribeye Steak | 34.99 *

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

Vanilla Bourbon Short Ribs | 25.99 *

Slow braised short ribs over parmesan polenta and demi glaze

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¢

Baked Ziti with Meatballs | 11.99

Ziti pasta covered in melted mozzarella cheese, topped with homemade meatballs and baked to perfection. Served in a cast iron skillet
substitute chicken +1.99

SIDES

Vegetable Du Jour

Coleslaw

Side House Salad

Side Caesar Salad

Red skin potatoes

Creamy Risotto

Baked Potato

Hearty Rice

Seasoned Fries



TABLE 530

LAKESIDE GRILLE