



TABLE 530

LAKESIDE GRILLE

TO SHARE

Calamari | 13.99

Lightly fried and topped with banana peppers, red peppers, and parmesan. Served with a side of our house made marinara sauce

Cast Iron Mac | 9.99

Baked white mac & cheese topped with Gouda cheese and breadcrumbs
Add grilled chicken for 3.99

Shrimp Cocktail | 14.99

½ lb of Gulf shrimp served chilled with our signature cocktail sauce and a lemon wedge (Gluten Free)

Cauliflower Wings | 9.99

Fresh cauliflower lightly breaded, deep fried and tossed in a buffalo hot sauce
Served with a side of blue cheese

Mussels | 12.99

Sauteed in white wine butter sauce and tossed with roasted tomatoes and fresh basil
Served with a garlic bread stick
(Gluten Free - No breadstick)

Roasted Red Pepper Dip | 8.99

House-roasted red peppers blended with smoked Gouda and topped with smoked paprika. Served with toasted pita
(Gluten Free) (Substitute Red & Green Peppers)

Coconut Shrimp | 11.99

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

Greens

All salads are served with a garlic breadstick
(Gluten Free - No breadstick)

Dinner Wedge | 8.99

Iceberg wedge, bacon, tomato, red onion, hardboiled egg, and blue cheese crumbles Served with a side of our white French dressing

Add: Chicken 3.99 Steak 5.99 Shrimp 6.99 Salmon 5.99

House Salad | 9.99

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

Add: Chicken 3.99 Steak 5.99 Shrimp 6.99 Salmon 5.99

Salmon Salad | 16.99

5oz Filet pan-seared Atlantic Salmon, cucumbers, shaved Romano, roasted tomatoes, and avocado. Served with a side of our Meyer lemon vinaigrette

Grilled Citrus Shrimp Salad | 15.99

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

Seared Ahi Tuna Salad | 16.99

Fresh spinach, seared Ahi Tuna, mangos, cucumbers, pickled red onion, red and green peppers, avocado and wonton strips. Served with a wasabi vinaigrette

* 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 6.99

French Onion | 5.99 Crock Only
Topped with melted provolone atop a fresh puff pastry
(Please allow extra time for baking)

Lobster Bisque | Cup 6.99 / Crock 8.99



HANDHELDS

All handhelds served with potato chips

Pick's Traditional Burger * | 9.99

Half-pound burger topped with lettuce, tomato and onion. Served on a brioche bun
Add cheese for .49 cents
Cheese options: American, Swiss, Smoked Cheddar, Provolone, Pepper jack

Mushroom Onion Swiss Burger * | 11.99

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

Black Bean Burger * | 11.99 (Vegan)

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

Breaded Perch Sandwich | 10.99

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

Fish Tacos | 12.99

2 soft tortillas, sautéed white fish, citrus slaw, roasted red pepper puree, thin-cut onion straws and avocado
Substitute shrimp for \$4.99

Salmon BLT | 14.99

5 oz Filet 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 | 11.99

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

Mahi-Mahi Sandwich | 15.99

Pan-seared Mahi-mahi topped with fresh spinach and pickled onions
Served on a toasted ciabatta with a remoulade spread
Blackened for .99 cents

ENTREES

Served with your choice of one side and one salad

Chicken Alfredo | 23.99

House made alfredo sauce tossed with fettuccine pasta and topped with grilled chicken. Served with a garlic breadstick
Blackened .99 cents Substitute shrimp 4.99

Blackened Salmon Dinner | 24.99 (Gluten Free)

8oz Pan-seared Faroe Island Salmon blackened and topped with a blue cheese cream sauce. Served on a bed of our homemade smoked gouda risotto

12 oz New York Strip Steak * | 34.99 (Gluten Free)

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

Lake Erie Perch | 17.99

Lake Erie perch lightly breaded, deep fried and served with our house made dill pickle tartar sauce

Sea Scallops | 35.99 (Gluten Free)

Pan-seared scallops served on a bed of our homemade smoked gouda risotto and topped with a lemon beurre blanc 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

Jamaican Jerk Swordfish | 26.99 (Gluten Free)

Pan-seared swordfish sauteed in a Jamaican jerk spice and topped with a fresh mango salsa

Filet Mignon * | 38.99 (Gluten Free)

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

Lobster Ravioli | 28.99

Fresh lobster ravioli and mussels tossed on our signature vodka cream sauce and topped with shaved parmesan. Served with a garlic breadstick
Add shrimp 6.99

SIDES:

Vegetable Du Jour | Side House Salad | Red Skin Potatoes
Baked Potato | Coleslaw | Side Caesar Salad
Smoked Gouda Risotto | Seasoned Fries