

LakeHouse On-Site Group Menus

We offer these menus for groups of 20 or more looking to book a party at the restaurant.

Lunch:

Our Group Lunch Menu includes choice of entrée with non-alcoholic beverage.

Dinner:

We offer 3 Group Dinner Options:

Group A: 34.99 (plus tax and service charge) Choice of entree with non-alcoholic beverage and house salad.

Group B: 37.99 (plus tax and service charge) Choice of entree with non-alcoholic beverage, house salad and your choice of appetizer plates or dessert.

Group C: 39.99 (plus tax and service charge) Choice of entree with non-alcoholic beverage, appetizer plates, house salad and dessert.

Appetizer Plates: Crab Stuffed Mushrooms, Artichoke Spinach Dip and Chicken Wings.

House Salad: Spring Mix with Tomato, Red Onion and Croutons.
Dressing Choice: Ranch or Balsamic Vinaigrette.

Dessert Choice: Vanilla Crème Brulee or Mini Hubba Bubba (house-made brownie with vanilla bean ice cream, chocolate syrup and whipped topping).

**All Group Menus will include a 7% Sales Tax as well as a 25% Gratuity*

Group Lunch Menu

Colossal Bayfront Burger

Our Colossal half pound burger with all the fixings' and choice of Swiss or cheddar cheese served with French fries

Chicken Club Sandwich

Perfectly grilled chicken breast with melted Swiss and apple smoked bacon served with French fries

BBQ Pulled Pork Sandwich

Pulled Pork Sandwich with pickle, onion and our tangy BBQ sauce served with French fries

Traditional Caesar Salad

Crisp Romaine lettuce coated in our house Caesar dressing topped with croutons and grated Parmesan cheese

*Grilled Chicken Breast * Blackened Fresh Catch

Blackened "Fresh Catch" Sandwich

"Fresh Catch" with our special blend of spices seared in a cast iron skillet and served on a brioche bun with French fries

\$15.99 Per Person

Plus Tax and Gratuity

Group Dinner Menu

Entrée Selections

LakeHouse Herb Baked Prime Rib

Slow baked with our special blend of seasonings then served with au jus, horseradish sauce, house-made mashed potatoes and sautéed green beans

Pecan Encrusted Trout

A Local Favorite!

Encrusted fresh trout drizzled with bourbon glaze, served with house-made mashed potatoes and sautéed green beans

Chicken Citrus Scaloppini

Pan seared chicken breast with a citrus beurre blanc sauce, served with house-made mashed potatoes and sautéed green beans

BBQ Baby Back Ribs

Slow smoked for flavor and “fallin of the bone” fork tenderness served with French fries & Cole Slaw

Prices and Options Listed Above