

filet

STEAK & SEAFOOD

at
The Lake Oconee Village

Summer 2018 Dinner Menu

House Specialties

Seared Sea Bass summer Quinoa salad, with seasonal fruits and herbs, citrus cream 25

Grilled Jerk Scented Scallops smoky Gouda black bean grits, sweet plantains, mango habanero coconut sauce 21

Char-Grilled Bone-In Pork Chop southern style collards, tomato chow-chow, Elizabeth's cornbread 18

Panko Chicken gnocchi, spinach, alfredo, marinara, mozzarella, parmesan 18

Starters

***Ahi Tuna Appetizer** seared rare, wild greens, roasted red peppers 12

House-Made Onion Rings Filet special dipping sauce 8

Fried Oysters soy aioli, sesame seaweed salad, sriracha 11

Fried Cheese chipotle ranch, apricot almond honey 10

Crab Cakes jumbo lump crab, almonds, roasted corn and black bean salsa, chipotle aioli 13

Artichoke Hearts fried, garlic bread crumbs, horseradish sour cream 8

Crispy Calamari marinara, sweet Thai sauce 10

Creamy Corona Queso Dip short rib, smoky Gouda, grilled onions, housemade potato chips 11

Bacon Seafood Dip spinach, artichoke, onion, jalapeño, tomato, mushroom, tortilla chips 10

Seafood Bisque cream, lobster stock, sherry 5.5/8

Soup du Jour prepared daily 5/7.5

Casual Bites

Served with one side item.

***Angus Steak Burger** grilled to order, lettuce, tomato, onion, pickle 9

Add bacon, cheese, mushrooms or grilled onions, or bleu cheese 1 each

Georgia Peach All-Angus Beef Brisket Hot Dog spicy peach chutney, bacon, red onions 9

"Have it Your Way" All-Angus Beef Brisket Naked Dog 7 **Add sauerkraut, bacon, cheese, chili** 1 each

Salads

***Filet Salad** hand cut beef tenderloin, wild greens, romaine, Granny Smith apples, dried apple slices, walnuts, honey goat cheese, apple balsamic vinaigrette 16

***Ahi Tuna Salad** seared rare, wild greens, romaine, roasted red peppers, sliced almonds, edamame, fried noodles, honey lime vinaigrette 16

Pecan Chicken romaine, raisins, peaches, candied pecans, celery, bleu cheese 14

Signature Caesar romaine, parmesan 7

House Wedge iceberg, tomatoes, bleu cheese, bacon 8

Spinach Salad strawberries, red onion, granola, golden raisins, warm bacon vinaigrette 8

+ **Add chicken, shrimp** 6 + **Add filet, salmon** 8

A slight upcharge will incur when adding a second protein.

Entrées

All entrées served with a salad or one side item. Additional side items 4

***Filet Tips** hand cut tenderloin, sautéed mushrooms, red wine reduction, served over rosemary brie mashed potatoes or Captain Jack Style with fresh vegetables 19

Shrimp and Grits stone ground grits, andouille sausage, red eye gravy, red & yellow peppers 18

Bruschetta Chicken zucchini noodles, roma tomato, basil, parmesan, olive oil 18

***Grilled Sea Scallops** white wine, garlic, spinach, balsamic reduction 21

Rack of Ribs "House Specialty" citrus merlot glaze or sweet BBQ half 17/full 27

***Seafood Platter** shrimp, scallops, tilapia {fried, grilled or blackened} 18

***Grilled Salmon** lemon horseradish crust, white bean, onion, artichoke 19

***Seafood Crepes** shrimp, scallops, blue crab, Mornay sauce, gruyere cheese 18

***Spicy Cajun Jambalaya** shrimp, scallops, chicken, andouille sausage, Cajun rice, parmesan 18

***Spicy Cajun Seafood Pasta** crawfish, shrimp, scallops, andouille sausage, linguini, parmesan, mushrooms {marinara or alfredo} 18

Steaks

All steaks served with a salad and one side item. Additional side items 4 {Pittsburgh or Cajun blackening available}

Filet hand-cut Black Angus beef tenderloin filet mignon 7oz 24/9oz 30

Stuffed Filet Boursin cheese, artichoke, red & yellow peppers, balsamic reduction 7oz 27/9oz 33

New York Strip 13oz hand-cut Black Angus striploin steak, maison butter 26

Rib Eye 16oz hand cut, Black Angus, boneless, maison butter 27

Porterhouse 22oz premium Black Angus, maison butter 34

+ Add 5 shrimp to any entrée 8

+ Add 5 scallops to any entrée 12

Sides

All side items 4

BAKED SWEET POTATO

LOADED BAKED POTATO

ROSEMARY BRIE MASHED POTATOES

FRENCH FRIES

CAJUN RICE

WILD MUSHROOM RISOTTO

VEGETABLE DU JOUR

ASPARAGUS {add 1.5}

Desserts

Crème Brulee French custard, bruleed sugar 7

Chocolate "OH" warm chocolate cobbler, vanilla ice cream 7

Key Lime Pie authentic key lime, gingersnap & black pepper crust 7

NY Style Cheesecake ask your server for the flavor of the week 7

Creamy Coconut Layer Cake Mounds candy bar, coconut custard, butter cream 7

Peach Cobbler vanilla ice cream, candied pecans, bourbon vanilla cream 7

Sea Salt Caramel Gelato chocolate chunks, white chocolate pretzel 5

Two baskets of complimentary bread and sundried tomato tapenade per table.

***WARNING: CONSUMPTION OF RAW OR UNDERCOOKED FOODS COOKED TO ORDER, SUCH AS MEAT, POULTRY, FISH, SHELLFISH OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY CAUSE SERIOUS ILLNESS.**