

filet

STEAK & SEAFOOD

at
The Lake Oconee Village

Summer 2018 Lunch Menu

House Specialties

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

Fish or Shrimp Tacos {fried, grilled or blackened} corn & black bean salsa, cilantro, avocado crema 11

Half Sandwich with Soup or Salad BLT, grilled ham & cheese or Reuben 10

Naan Tacos naan bread, ahi tuna, sriracha wasabi mayo, Asian slaw, seaweed salad, wonton crisp 13

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 1 for each: sauerkraut, bacon, cheese, chili

Starters

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

Salads

***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.

Soup & Salad house or Caesar & cup of bisque 9.5/cup of soup du jour 8.5

Sandwiches

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

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

Pesto Chicken fresh pesto, roma tomatoes, mozzarella 11

Reuben corn beef, kraut, thousand island, Swiss cheese, rye 11

Crab Cake jumbo lump crab, almonds, chipotle aioli, lettuce, tomato, onion 11

Monte Cristo black forest ham, Swiss cheese, cinnamon French toast, spicy mustard, powdered sugar, raspberry glaze 10

***Rib Eye Steak** Boursin mayo, pepper jack, mushrooms, sautéed onions 11

Short Rib Boursin mayo, sautéed mushrooms, onions, jalapenos, pepper jack 11

Entrées

All entrées served with one side item {Excluding Jambalaya & Seafood Pasta}. 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 18

Portabella Chicken marinated grilled portabella mushrooms, caramelized onions, mozzarella 13

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

***Seafood Platter** shrimp, scallops, tilapia {fried, grilled or blackened} 17

***Seafood Crepes** shrimp, scallops, blue crab, Mornay sauce, gruyere cheese 17

***Spicy Cajun Jambalaya** shrimp, scallops, chicken, andouille sausage, Cajun rice, parmesan 15

***Spicy Cajun Seafood Pasta** crawfish, shrimp, scallops, andouille sausage, linguini, parmesan, mushrooms {marinara or alfredo} 15

On the Skinny Side

Grilled Chicken served with chef's choice of vegetable 11

Grilled Salmon served with chef's choice of vegetable 14

Grilled Tilapia served with chef's choice of vegetable 11

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

CAJUN RICE

POTATO SALAD

SWEET POTATO CHIPS

ROSEMARY BRIE MASHED POTATOES

VEGETABLE DU JOUR

FRENCH FRIES

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

***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.**