LUNCH AT THE LAKE...

2025- Celebrating 37 years on Lake Tahoe...

APPETIZERS

Housemade Salt & Vinegar Potato Chips
thin sliced russet potatoes / sea salt & vinegar seasoning / classic french onion dip 15

Garlic Bread
toasted french roll / garlic butter / Asiago cheese (with blue cheese - plus $3) 14

Lobster Deviled Eggs
white truffle oil / lobster / dill / Meyer lemon aioli 21

Zucchini Sticks
Italian bread crumbs / Asiago cheese / ranch dressing 19

Barbequed Chicken Quesadilla
fresh corn off the cob / jack cheese / poblano chili pesto / chipotle sour cream 24

Beer Battered Coconut Prawns
5 each / mango-mustard marmalade / grilled pineapple 25

Ahi Poke Tacos
3 crispy wonton tacos / mango-ginger relish / unagi sauce / cabbage / wasabi-avocado cream 27

Dungeness Crab Cakes
2 cakes / stacked / avocado / Dijon horseradish aioli / cucumber dill salad / basil oil 27

Steamed Clams
white wine / tomatoes / garlic butter / Asiago garlic bread 27

Caribbean Jerk Pork Ribs
guava BBQ sauce / roasted corn pineapple salsa 25

SOUPS / SALADS

French Onion Au Gratin
gruyere / grated Asiago / sourdough croutons 17

Shrimp & Lobster Bisque
lobster cream / rock shrimp / sherry 18

House Salad
fresh spring greens / roasted red pepper vinaigrette / feta / candied-spiced walnuts 17

Caesar Salad
romaine / classic garlic-lemon dressing / asiago / crostini / sun dried tomatoes / capers 19

Wedge Salad
iceberg wedge / red onions / bacon / tomatoes / Point Reyes crumbles / blue cheese dressing 21

(House, Caesar & Wedge Salads - add grilled chicken $8, salmon or shrimp $11)

DECK FAVORITES

Slider along the Pier
three classic mini burgers / grilled onions / ketchup / mayo / pickles & lettuce on the side 23
(cheese or bacon wish $3)

Teriyaki Salmon Salad
soy marinated King Salmon / arugula / avocado / Mandarin oranges / red bell peppers / red onion / cucumber lime dressing / crispy wonton strips 31

Tossed Cobb Salad
blackened chicken / roma tomatoes / Point Reyes blue cheese / egg / bacon / avocado / olives / cucumber / balsamic vinaigrette 30

Peppered Tenderloin & Blue Cheese Salad
served chilled over mixed greens / Point Reyes blue cheese / roasted tomatoes / candied-spiced walnuts / Granny Smith apple salad / balsamic vinaigrette 32

WEEKEND BREAKFAST *(SERVED SATURDAY & SUNDAY UNTIL 1 PM)*

Greek Yogurt Breakfast Bowl
fresh berries / banana / granola / lavender honey / cantaloupe 19

Croissant Breakfast Sandwich
feta fried eggs / Portuguese sausage / arugula / tomato / basil goat cheese aioli 25

Crabby Eggs Benedict *(or traditional 26)*
toasted Thomas' English Muffins / Dungeness crab cakes / poached eggs / hollandaise / fresh fruit 28

House Smoked Salmon Bagel
grilled everything bagel / cream cheese / capers / pickled red onions / tomato cucumber salad 25

Chicken & Waffles
Rice Krispy buttermilk fried chicken breasts / bacon stuffed waffles / chipotle-blueberry syrup 26

Kids Waffle *- fresh berries / butter / Log Cabin syrup 17*

Chef - Dean Lennon

Before ordering please advise the Manager and your server of any food or beverage allergies.

Children's menu available upon request - Tequila works well, too

6-2025