

THE LAKEVIEW

RESTAURANT

OVERLOOKING BEAUTIFUL LAKE BELLAIRE

FEATURES FOR NOVEMBER

2 FOR 1 TUESDAY - THURSDAY

ITALIAN CLASSIC - FRIDAY, NOVEMBER 6

Baked Penne Bolognese

Italian sausage and ground beef simmered with tomato, garlic, onion, basil and cream, then tossed with penne pasta and baked with mozzarella cheese. \$15

Glass: Hob Knob Pinot Noir • Bottle: Arnold Palmer Chardonnay

Chicken Parmesan

Lightly-breaded chicken breast sautéed and smothered in marinara and mozzarella on a bed of linguine. \$15

Glass: Pebble Creek Chardonnay • Bottle: Toad Hollow Chardonnay

FLIGHT NIGHT - SATURDAY, NOVEMBER 7 \$28

Pan-seared scallops with mango purée and chardonnay reduction.

Delicato Pinot Grigio

Beef tenderloin en croûte with a port and wild mushroom béchamel.

Arnold Palmer Cabernet

Hand-crafted chocolate amaretto ice cream.

Sandeman Port

FROM THE SAUTÉ

Add a salad to your entrée for \$2.95.

Halibut

Alaskan halibut laced with applewood smoked bacon over chickpea and spinach sauté. Accented with a tomato olive vinaigrette. \$23

Glass: Guenoc Chardonnay • Bottle: Arnold Palmer Chardonnay

Chicken Alfredo

Creamy alfredo sauce with tomato fettuccine tossed with fresh broccoli, tomatoes and herbs topped with grilled chicken and shaved parmesan cheese. \$16

Glass: Pebble Creek Chardonnay • Bottle: Hob Nob Pinot Noir

Chicken Wellington

Grilled chicken breast topped with an artichoke and mushroom duxelle wrapped in filo dough, sauced with a red bell pepper demi. \$19

Glass: Red Rock Merlot • Bottle: Chateau Souverain Merlot

Baked Penne

Asiago, Parmesan, and Romano cheese tossed with penne noodles and a tomato béchamel. \$15

Glass: Pebble Creek Chardonnay • Bottle: Ravenswood Vintner's Blend Zinfandel

Roast Salmon

Alaskan salmon broiled with fresh lemon and basil, drizzled with cilantro mango purée served over roasted fingerling potatoes. \$19

Glass: Santa Ema Sauvignon Blanc • Bottle: Fieldstone Sauvignon Blanc

Roast Duck

Maple Leaf Farms duck breast sautéed with an apple brandy jus, cranberry and squash risotto. \$24

Glass: Arnold Palmer Cabernet • Bottle: Chateau Souverain Merlot

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.



SHANTY CREEK RESORTS
SUMMIT • SCHUSS • CEDAR RIVER