

THE LAKEVIEW

RESTAURANT

OVERLOOKING BEAUTIFUL LAKE BELLAIRE

APPETIZERS

Mushroom Ravioli

Mushroom duxelles filled ravioli tossed with a sherry herb sauce served in a parmesan crisp \$8

Green Spring Roll

Roasted chicken with carrots and peanuts wrapped and fried crisp. Served with a green curry peanut dipping sauce \$8

Shrimp Cocktail

Jumbo chilled shrimp served with lemon and cocktail sauce \$10

Southwest Scallops

Bacon wrapped sea scallops dusted with southwest spice and seared with chili herb relish \$8

Black Pan Seared Cheese

Greek Kasserri cheese seared on a cast iron pan. Scented with lemon and brandy and served with crustini \$7

Crab Cake

Pan seared Maryland crab cake with red brick remoulade \$10

SOUPS

French Onion Soup

A traditional beef broth flavored with sweet onions topped with sourdough bread and Swiss cheese \$5

Cream of Mushroom

Mushrooms sautéed with tarragon and bacon blended with brandy and cream then accented with truffle oil

Cup \$3 Bowl \$4

SALADS

Caesar Salad

Crisp romaine tossed with Caesar dressing, croutons and aged parmesan cheese \$5

Lakeview House Salad

Fresh mixed greens tossed in a strawberry poppyseed vinaigrette, topped with dried cherries, walnuts and crumbled bleu cheese \$5

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



SHANTY CREEK RESORTS®
SUMMIT · SCHUSS · CEDAR RIVER

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— FROM THE SAUTÉ —

All entrees include a choice of soup or salad.

Wine recommendations for each dish are listed below each menu item.

Chicken Alfredo

Creamy Alfredo sauce with tomato fettuccine tossed with fresh broccoli, tomatoes and herbs topped with grilled chicken and shaved parmesan cheese \$17

Glass: Pebble Creek Chardonnay • Bottle: Toad Hollow Chardonnay

Yellow Tail Perch

Flour dusted perch paired with herb risotto and a lemon garlic buerre blanc \$21

Glass: Delicato Pinot Grigio • Bottle: Nobilio Savignon Blanc

Veal Loin

Pan seared with a morel conyac sauce and herbed new potatoes \$28

Glass: Hob Knob Pinot Noir • Bottle: Chateau St. Michelle Merlot

Twisted Pasta

Sautéed shrimp and lobster simmered in garlic, sherry and lemon juice tossed with tomato, herb, spinach and fusilli longi \$21

Glass: Guenoc Chardonnay • Bottle: Caymus Conundrum

Halibut

Alaskan halibut laced with applewood smoked bacon over chickpea and spinach sauté.

Accented with a tomato olive vinaigrette \$24

Glass: Pebble Creek Chardonnay • Bottle: Toad Hollow Chardonnay

Pork Chop

Grilled chop with a honey double mustard sauce served with butter whipped potato \$20

Glass: Leaping Horse Shiraz • Bottle: Peter Lehman Shiraz

Three Peppercorn Salmon

Broiled salmon flavored with peppercorns over an orzo pilaf and mustard dill sauce \$20

Glass: Hob Knob Pinot Noir • Bottle: Fleury Cotes du Rhone

Herb Crusted Chicken

Sautéed chicken breast presented over polenta and green peppercorn infused glaze \$18

Glass: Guenoc Chardonnay • Bottle: Gabbiano Chianti Riseva

Tempeh Cake

Citrus shredded tofu with black bean and bell peppers pan seared with a wild mushroom aioli and paired with a roasted pepper succotash \$16

Glass: Guenoc Chardonnay • Bottle: Villa Maria Pinot Noir

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FROM THE GRILL

*All beef entrees include a choice of soup or salad, vegetable du jour and potato.
Wine recommendations for each dish are listed below each menu item.*

“Sir Loin” - A Kings Cut

According to legend, the name sirloin comes from English kings from Henry VIII to Charles II who so loved the steak that they dubbed it “Sir Loin” \$25

Glass: Pebble Creek Cabernet • Bottle: El Coto Crianza

Cowboy Rib Eye

The bone in rib eye or “cowboy steak” is a fine-grained steak rich, juicy and full-flavored with generous marbling throughout. One of the most tender beef cuts, its combination of flavor and tenderness is unrivaled. \$29

Glass: Arnold Plamer Cabernet • Bottle: Oberon Cabernet

Filet Mignon

The most highly prized for its “melt in your mouth” goodness while remaining one of the leanest cuts... it can be eaten with a fork \$33

Glass: Arnold Palmer Cabernet • Bottle: BV Rutherford Cabernet

You may select a preparation and sauce accompaniment for your steak choice, to complement your individual taste

Steak Preparations

Traditional

Simply seasoned with sea salt and black pepper

Au Poivre

Crusted with cracked black pepper

Blackened

Dusted with Cajun spices and seared in cast iron

Sauce Accompaniments

Bleu Cheese

Béchamel sauce infused with Maytag bleu cheese

Béarnaise

Tarragon, wine and shallot reduction finished with egg yolk and whole butter

Bordelaise

Natural jus reductions with the wines of Bordeaux

Champignon

A blend of fresh mushrooms, shallot and Marsala wine

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BREAKFAST

Fresh Fruit Plate

Seasonal fruit with a side of yogurt \$7.95

Cold Cereal

A selection of your favorite cereals \$3.95
With a side of fruit add \$1.50

Cinnamon French Toast

Luscious slices of our cinnamon bread dipped in egg batter,
grilled to a golden brown and served with warm maple syrup \$7.95

Sunrise Breakfast

Two large eggs, three bacon strips or sausage links served
with toast or English muffin and a side of breakfast potatoes \$7.95

3 Egg Omelettes

Three eggs with your choice of the following items: American, cheddar, pepper jack,
Swiss, bacon, ham, sausage, tomatoes, bell pepper, onions or mushrooms.
Served with toast or English muffin and a side of breakfast potatoes \$8.95

Eggs Benedict

Poached eggs over Canadian bacon on a toasted English muffin, covered in
hollandaise sauce. Served with a side of breakfast potatoes \$9.95

Strawberry and Orange Crepe

Warm orange crepes topped with strawberry compoté and whipped cream \$7.95

Hot Cakes

Three hot cakes served with butter and maple syrup
and your choice of blueberries, strawberries or chocolate chips \$6.95

Side Dishes

Muffin <i>Select from: banana nut, blueberry or cheese streusel</i>	\$2.50	Breakfast Meats <i>Select from: bacon, ham or sausage links</i>	\$2.50
Cinnamon Roll	\$3.50	Cup of Fruit	\$3.95
Bagel	\$2.25	Oatmeal	\$4.50
Breakfast Potatoes	\$2.50	Toast/English Muffin	\$1.50
One Egg	\$1.65	Beverages	\$2.00
Two Eggs	\$2.00	Juices	\$2.50

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SOUPS, SALADS & STARTERS

Cream of Mushroom (or) Chef's Soup of the Day

Cup \$3 Bowl \$4

Caesar Salad

Romaine lettuce tossed with creamy Caesar dressing, and topped with parmesan cheese and seasoned croutons \$8.95 With grilled chicken \$9.95

BBQ Chicken Salad

Garden greens topped with grilled chicken, corn, scallions, tomatoes, bacon, and cheddar cheese. Served with a southwestern ranch dressing and garnished with tumbleweed tortillas \$9.95

Fresh Fruit Plate

Fruit with berries and a side of cottage cheese \$8.95

Quesadillas

A tortilla filled with grilled chicken, sautéed peppers, onions and pepper jack cheese served with sour cream and salsa \$8.95

Shrimp Cocktail

Jumbo chilled shrimp served with lemon and cocktail sauce \$10.00

Hot Spicy Chicken Wings

Crispy wings and celery sticks served with blue cheese dressing \$8.95

SANDWICHES & BURGERS

All sandwiches and burgers are served with French fries

Teriyaki Chicken Salad

Diced grilled chicken with Teriyaki dressing tossed with cabbage, grilled pineapple, julienned carrots, peppers and toasted cashews served on artisan bread \$9.50

BBQ Chicken Wrap

Grilled BBQ chicken breast wrapped in a tomato tortilla with tender greens, cheddar cheese, bacon, scallions, corn and southwest ranch \$9.50

Jamaican Pork

Shaved pork loin in a spicy jerk sauce with red onion, melted jack cheese and mango chutney on a Kaiser roll \$8.95

Classic Burger

1/2 pound of 100% beef grilled to order. Served on a toasted Kaiser with lettuce, tomato, onion and your choice of cheese \$9.95

Pesto Chicken

Grilled chicken breast with tomato, basil pesto and melted provolone cheese on toasted artisan bread \$9.50

Crab Cake Sandwich

Pan seared Maryland crab cake with red brick remoulade \$9.95

Cup with a 1/2

A hot cup of soup with a 1/2 sandwich of the day \$7.95

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MICHIGAN WINES

100 Leelanau Cellars Winter White	21.00
106 Cherry Riesling	21.00
102 Chateau Chantal Semi Dry Riesling Old Mission <i>Old Mission 2006</i>	28.00
103 Leelanau Cellars Gewurztraminer	30.00
104 Chateau Grand Traverse Select Chardonnay <i>Old Mission 2005</i>	32.00
105 Chateau Chantal Late Harvest Riesling <i>Old Mission 2007</i>	34.00

CHARDONNAY

113 Pebble Creek <i>California</i>	21.00
115 Guenoc <i>Lake Country, California</i>	28.00
114 Toad Hollow <i>Mendocinoco, California 2005</i>	29.00
119 Arnold Palmer <i>Santa Barbra, California 2005</i>	34.00
116 Sonoma-Cutrer <i>Sonoma, California 2007</i>	47.00
117 Waterstone <i>Carnos, California 2002</i>	42.00
118 Mer Soleil <i>Central Coast, California 2004</i>	70.00

PINOT GRIGIO

129 Delicato <i>California, 2007</i>	21.00
128 Sartori <i>Italy 2006</i>	28.00
127 San Angelo <i>Toscana Italy 2007</i>	35.00

SAUVIGNON BLANC

130 Santa Ema <i>Maipo Valley, Chile 2007</i>	28.00
128 Nobilo <i>Marlborough, New Zeland 2008</i>	31.00

OTHER WHITES

123 Pebble Creek White Zinfandel <i>California</i>	21.00
124 Karl Heinz Piesporter <i>Mosel-Saar Ruwer, Germany 2006</i>	21.00
131 Caymus Conundrum <i>Rutherford, California 2006</i>	50.00

CHAMPAGNE & SPARKLING WINES

301 Freixnet Cordon Negro (split) <i>Spain</i>	9.00
302 Chateau Chantal Sparkling White Grape (NA) <i>Michigan</i>	16.00
303 Cooks Extra Dry <i>California</i>	21.00
304 Tosti Asti Spumante <i>Italy</i>	28.00
307 S.E.X. <i>Mawby, Michigan</i>	34.00
308 Heidsieck Monopole <i>Champagne, France</i>	75.00

SHIRAZ

230 Leaping Horse <i>California 2007</i>	21.00
231 Black Opal <i>S.E. Australia 2007</i>	28.00
235 Wolf Blass S.E. Yellow Label <i>S.E. Australia 2005</i>	32.00
244 Peter Lehman <i>Borosa, Australia 2005</i>	42.00

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CABERNET

201 Pebble Creek <i>California</i>	21.00
215 Arnold Palmer <i>Napa, California 2005</i>	28.00
202 Beringer Founders Estate <i>California 2005</i>	30.00
204 J Lohr <i>Paso Robles, California 2006</i>	35.00
207 Oberon <i>Napa, California 2005</i>	42.00
209 Sterling Napa <i>Napa, California 2005</i>	52.00
208 BV Rutherford Napa Valley <i>Napa, California 2005</i>	56.00
212 Ferrari Carano <i>Alexander Valley, California 2005</i>	65.00
214 Sequoia Grove <i>Napa, California 2005</i>	65.00
246 BV Tapestry <i>Napa, California 2005</i>	70.00
219 Pebble Creek <i>California 2005</i>	21.00
220 Red Rock <i>California 2005</i>	28.00
225 Chateau St. Michelle <i>Columbia Valley, Washington 2004</i>	35.00
222 Chateau Souverain Alexander Valley <i>Alexander Valley, California 2004</i>	44.00
221 Wild Horse <i>Paso Robles, California 2004</i>	45.00
224 Pine Ridge Crimson Creek <i>Napa, California 2004</i>	55.00

MERLOT

ZINFANDEL

241 Ravenswood Vintners Blend <i>California 2006</i>	28.00
242 Cline Ancient Vine <i>California 2006</i>	34.00
243 Seven Deadly <i>Lodi, California 2006</i>	42.00
245 St. Francis Old Vine <i>Sonoma, California 2006</i>	50.00
247 Von Strasser <i>Diamond Mountain, Napa, California 2000</i>	70.00

PINOT NOIR

252 Hob Knob <i>France 2007</i>	28.00
255 Greg Norman <i>Sante Barbara, California 2006</i>	39.00
256 Villa Maria (New Zealand) <i>Marlborough 2006</i>	46.00
257 Elk Cove <i>Willamette Valley, Oregon 2006</i>	55.00
408 Adelsheim ½ bottle <i>Willamette Valley, Oregon 2006</i>	36.00

OTHER REDS

232 El Coto Crianza <i>Rioja Spain 2004</i>	29.00
264 Fleury Cotes du Rhone <i>Rhone, France 2006</i>	34.00
240 Gabbiano Chianti Classico Riserva <i>Tuscany, Italy 2005</i>	42.00
263 Chateau Larose Trintaudon Haut-Medoc <i>Bordeaux, France 2001</i>	48.00
262 Chateau Clark Rothschild Listrac <i>Bordeaux, France 2002</i>	70.00

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