

# Lakeside RESTAURANT

TANGLEWOOD RESORT

## APPETIZERS

### SPINACH ARTICHOKE DIP 15

Dive into a creamy blend of Gouda, Cream Cheese, Spinach, and Artichoke, served with perfectly toasted Crostini's.

### TRUFFLE FRIES 15

Indulge in a luxurious twist on classic French fries, topped with fragrant parmesan cheese, drizzled with truffle oil, and sprinkled with parsley.

### CRAB CAKES 15

Tanglewood's signature handmade crab cakes, accompanied by a flavorful tangy Rémoulade Sauce.

### COCONUT SHRIMP 15

Delight your taste buds with 8 Butterfly Coconut Battered Shrimp perfectly paired with a zesty Thai Chili Sauce.

### SOUP DE JOUR 8

Let our Chef surprise your palate with a daily selection of a warm and comforting Soup of the Day.

## SPECIAL FEATURE

### CHARCUTERIE BOARD

Indulge in a delightful array of Artisan Meats, Imported Cheeses, Prosciutto Wrapped Mozzarella, Seasonal Fruit, and Crostini's with a touch of sophistication.

**\$25**

## PASTA

*All pasta dishes come with a garden salad accompanied by your selection of dressing options: homemade ranch, champagne vinaigrette, creamy poppy seed, blue cheese, Caesar, Italian, balsamic vinaigrette, or raspberry vinaigrette. Each meal is also accompanied by herb crostini and your choice of one additional complementary side*

### CHICKEN OR SHRIMP ALFREDO 17

Immerse yourself in a comforting bowl of Fettuccine coated in House-Made Alfredo Sauce, adorned with Shaved Parmesan and a fresh sprinkling of parsley.

### LOBSTER RAVIOLI 18

Delight in the luxurious taste of Lobster Ravioli nestled alongside tender Baby Spinach, enveloped in a zesty Lemon Cream Sauce.

### SHRIMP SCAMPI 17

Indulge in the succulent flavors of 6 Shrimp bathed in a garlic herb butter sauce, tossed with Angel Hair Pasta.

## SALADS

### CAESAR SALAD 13

Enjoy the classic flavors of a beautifully tossed Caesar Salad featuring crisp romaine, parmesan cheese, and crunchy croutons.

*Add Sliced Grilled Chicken, Garlic Butter or Blackened Shrimp, or Blackened Salmon for an additional price*

### CANDIED PECAN SPINACH SALAD 15

Indulge in a refreshing blend of Baby Spinach, Candied Pecans, Cranberries, Goat Cheese, and a luscious Balsamic Vinaigrette.

*Add Sliced Grilled Chicken, Garlic Butter or Blackened Shrimp, or Blackened Salmon for an additional price*

### STRAWBERRY POPPYSEED SALAD 14

Delight in a vibrant combination of fresh Sliced Strawberries, Almonds, Pecans, Red Onion, Carrots, and Baby Spinach dressed in a harmonious Poppyseed dressing.

*Add Sliced Grilled Chicken, Garlic Butter or Blackened Shrimp, or Blackened Salmon for an additional price*

### SOUTHERN FRIED CHICKEN SALAD 15

Indulge in a Southern-inspired ensemble featuring crispy hand-breaded Fried Chicken atop a bed of romaine, paired with juicy tomatoes, red onion, carrots, cheddar, bacon, avocado, and a kick of jalapeno ranch dressing.

## MAINS

*Elevate your steak experience with a selection of luxurious add-ons including Sautéed Onions, Sautéed Mushrooms, Roasted Whole Jalapeno, or succulent Garlic Butter or Blackened Shrimp*

### MARRY ME CHICKEN 15

Experience the tender essence of Grilled Chicken Breast crowned with a rich sun-dried tomato bechamel sauce.

### HERB GRILLED SALMON 18

Savor the delicate flavors of Garlic Herb Salmon Filet, elegantly topped with a luscious Garlic Butter sauce.

### STRIP STEAK 25

Delight in a perfectly cooked 10-ounce New York Strip Steak, artfully topped with a rich Garlic Butter accentuating its succulent flavors.

### RIBEYE STEAK 35

Experience a culinary delight with a generous 12-ounce Ribeye Steak, expertly prepared to your preferred temperature and adorned with a heavenly Garlic Butter topping.

### FILET MIGNON 45

Indulge in the premium experience of a tender 6-ounce Filet Mignon crowned with a savory Red Wine Demi Glaze, expertly cooked to your desired temperature.

## COMPLIMENTS

*Choose two side dishes to accompany your main course from a delectable selection including Mushroom Risotto, Garlic Mashed Potatoes, Asparagus, Vegetable Medley, or a fresh Garden or Caesar Salad paired with your preferred dressing for a well-rounded dining experience.*

# The DESSERT MENU

## CHOCOLATE THUNDER CAKE ..... 9

Rich multi layered chocolate cake with chocolate shavings, topped with whipped cream and Chocolate drizzle.

## CRÈME BRÛLÉE ..... 9

Rich and Creamy custard, topped with mixed berries and caramel, lightly burnt to crystalize the caramel to a delicate crunch.

## NEW YORK STYLE CHEESECAKE ..... 9

Creamy and tangy cream cheese base, drizzled with your choice of caramel, chocolate, or strawberry syrup, and adorned with fresh mint and a medley of berries.

## LAVA CAKE ..... 8

Rich filled Fudge chocolate cake served hot topped with whipped cream, fresh strawberries and dusted with powdered sugar.

## TOO TALL CARROT CAKE ..... 9

Indulge in a three-layered carrot cake generously topped with a decadent cream cheese frosting, piled high for the ultimate dessert experience.

## SCOOP OF HEAVEN ..... 5

Choice of Vanilla, Chocolate or Strawberry Ice Cream. Top it off with your choice of Carmel, Chocolate or Strawberry Syrup, garnish with fresh mint and berry mix.

Add Chocolate Chips +\$2, Candied Pecans +\$3, Brownie Bites +\$3