

LAKE EFFECT LUNCH + DINNER

SERVED UNTIL 11:00PM

TAPAS

TIN CAN NACHOS 14

Cheddar Cheese, Black Beans, Jalapeno, Tomato,
Salsa Verde, Scallion, Guacamole, Sour Cream
+Pulled Pork (6) +Pulled Chicken (4) +Steak (7) +Fauxrizo (4)
Sub Vegan Cheese (4)

HAMACHI CRUDO 18

Thin Slices Of Fresh Sashimi Grade Hamachi
Swimming In Our House Vodka And Dragon Fruit Ponzu,
Cilantro Oil Topped With Crisp Radish And Hawaiian Lava Salt

IBERICO CROSTINI 12

Home Made Local Peach Habanero Jam Infused With Our White Wine,
Seared Lardo Iberico De Bellota, Capers, Red Onion
And Balsamic Reduction Served On Lightly Toasted Crostini

SHRIMP TOSTADAS 11

Creamy Guacamole, Garlic Shrimp, Yuzu Chimichurri,
Wasabi Crema And Red Wine Reduction

LAMB RIBS 14

Locally Sourced Lamb Ribs Tossed In Honey Ginger Glaze

SMOKED BEET TARTARE 14

Smoked Beet Tartare With Tangy Dijon Aioli
Served With Freshly Baked Fennel Crackers

SHISHITO PEPPERS 8

Beer Battered Shishito Peppers With Garlic Aioli

FRIED PICKLES 7

Hand Battered Pickles, Fried To Crunchy Perfection And
Served With A Buttermilk Herb Dressing

CHARCUTERIE 18

An Assortment Of Italian Meats And Cheeses Sourced From
Caputo's Italian Market, Marcona Almonds, Fruit, Peppadew And Crostini

CRAB CAKES 15

Sustainably Farmed Crab, Fried And Served On A
Bed Of Arugula With A Spicy Remoulade

BAKED MAC + CHEESE 10

Sharp Cheddar, Smoked Gouda, Macaroni With Parmesan Panko Crumbs
+Crab (8) +Pulled Pork (6) +Bacon (3) Sub Vegan Cheese (8)

SALADS

Sub Chicken, Pork, Or Steak For Any Salad

SALMON 17

Marcona Almond Crusted Salmon Served Over Mixed Greens,
Tomatoes, Smoked Beets, Carrots And Asparagus

BLACKENED SHRIMP 16

Cajun Seasoned Shrimp Over Arugula, Avocado, Grapes,
And Crushed Almonds Served With An Herbed Buttermilk Dressing

ITALIAN CHOPPED 16

Our Locally Sourced Antipasto Tossed With Mixed Greens, Cucumber,
Tomatoes And Olives Tossed In Our Home Made Red Wine Vinaigrette

LE AHI 21

Seared Tuna Served Over A Bed Of Arugula, Cucumber, Radish, Carrots,
Pumpkin Seeds And Sesame Buttermilk Dressing With Crispy Wonton

TACOS

Two Tacos Served On White Corn Tortillas - Served With Choice Of Side

STEAK 15

Grilled Flank Steak With Cotija, Yuzu Chimichurri, And Cilantro

SHISHITO 13

Blistered Shishito Peppers, Sliced Avocado,
House Slaw, Cilantro Lime Crema, Cotija Cheese And Cilantro
**Beer Battered Shishitos Available*

BEER BATTERED AVOCADO 13

Porcupine Pilsner Beer Battered Avocado, Black Beans, House Slaw,
Cilantro Lime Crema, Cotija Cheese And Cilantro

DRUNKEN SHRIMP 14

Porcupine Pilsner Beer Battered Shrimp, House Slaw,
Cilantro Lime Crema, Cotija Cheese, Pickles Onions And Cilantro

PULLED PORK 14

House Pulled Pork With Haystack Onions And Cilantro Lime Crema

BLACKENED TUNA 14

Blackened Ahi, Wasabi Crema, Pickles Onions, Cotija And Cilantro

BURGERS + SANDWICHES

Stoneground Bun - Served With Choice Of Side - Vegan Patty Available

PLAIN JANE 16

Crispy Pork Belly, Niman Ranch Patty, Lettuce, Tomato, Onion And Spicy Aioli
+Pulled Pork (3) +Fried Pickles (1) +Guac (2)

BRAZILIAN 16

Niman Ranch Patty, Fried Egg, Crispy Potato Sticks,
Ham, Mozzarella, Spicy Remoulade

BIG BIRD 15

Grilled Chicken, Pickled Jalapeno, Smoked Gouda,
Lettuce, Tomato And Guacamole

FAUXRIZO BURGER 16

Homemade Veggie Patty Topped With Fauxrizo And Vegan Cheddar Cheese,
Guacamole, Lettuce And Tomatoes On Stone Ground Sourdough Bun.

ENTREES

BORN AND BRAISED 28

Smoke Seared Niman Ranch Short Rib Braised In
Fresh Herbs And Red Wine Served With Creamy
Wasabi Garlic Polenta And Ginger Glazed Carrots

SS ATLANTIC 22

Grilled Atlantic Salmon Dressed In A Spicy Ginger Honey Glaze
Served With Root Veggie Mash And Crispy Zucchini Noodles

SEARED TUNA 24

Lightly Seared Yellowfin Tuna With Spicy Yuzu Sesame
Served Over Wasabi Garlic Polenta And Grilled Asparagus

VEGAN PESTO 15

Rigatoni Pasta With Grilled Portabello, Tossed In Our Homemade
Vegan Cashew Pesto Topped With Garlic Roasted Cashews.
+Shrimp (7)

CAULIFLOWER BURRITO 16

Spicy Buffalo Cauliflower, Black Beans, House Slaw And Avocado
Served With A Side Of Guac And House Salsa
+Pulled Pork (4) +Chicken (4) +Steak (7)

SIDES

CHIPS AND SALSA 4
FRENCH FRIES 4

SEASONED VEGGIES 4
GLAZED CARROTS 4

SEASONED FRIES 5
HOUSE SALAD 5

PREMIUM SIDES

MAC AND CHEESE 5
CHIPS AND GUAC 6

Executive Chef, Pae Randall

LAKE EFFECT LATE NIGHT

SERVED FROM 11:00PM - 1:00AM

TAPAS

TIN CAN NACHOS 14

Cheddar Cheese, Black Beans, Jalapeno, Tomato, Scallion, Guacamole, Sour Cream And Chile Verde
+Pulled Pork (6) +Pulled Chicken (4) +Steak (7) +Fauxrizo (6)
**Served Until 12:30am*

CAULIFLOWER BURRITO 12

Spicy Buffalo Cauliflower, Black Beans, House Slaw And Avocado Served With Side Of Guacamole And House Salsa

FRIED PICKLES 7

Hand Battered Pickles, Fried To Crunchy Perfection And Served With A Buttermilk Herb Dressing

LAMB RIBS 14

Locally Sourced Lamb Ribs Tossed In Honey Ginger Glaze

TACOS ALA CARTE

BLACKENED TUNA 14

Blackened Ahi, Wasabi Crema, Pickled Onions, Cotija And Cilantro

STEAK 12

Grilled Flank Steak With Cotija, Yuzu Chimichurri, Wasabi Crema, Cilantro

BEER BATTERED AVOCADO 6

Porcupine Pilsner Beer Battered Avocado, Black Beans, House Slaw, Cilantro Lime Crema, Cotija Cheese And Cilantro

SIDES

CHIPS AND SALSA 4

CHIPS AND GUAC 6

SEASONED FRIES 5

LAKE EFFECT DESSERT

BEIGNETS 8

Housemade Beignets,
Powdered Sugar,
Lemon Curd

CHOCOLATE POT DE CREME 9

Milk Chocolate
Custard Served With
Dark Chocolate And
Orange Zest Covered
Ladyfingers

TRES LECHES ICE CREAM CAKE 9

Cake And Brandy
Vanilla Ice Cream
Topped With
Homemade "Tres
Leches" Cream And
Raspberries

SEASONAL CHEESECAKE 9

Executive Chef, Pae Randall