Harvest Autumn Dinner Menu

Snacks & Starters

St. Louis Ribs*
Applewood Smoked Berkshire Pork Ribs, Korean BBQ Sauce, Sesame Seed, Pickled Peanuts, Scallions $13

Pimento Cheese and Saltines
Pimento Cheese, Saltines B&B Pickle $10

Pickle Jar
House Pickled Seasonal Vegetables $7

Chips & Guac
House made guacamole and chips $10

Käsekrainer Sausage
House Made Hot Smoked Sausage, Scallion Pancake, Mustard Crème Fraiche, Brussel Sprout Kim Chi $12

Roasted Red Pepper Hummus
House made hummus, Pita Cucumbers & Carrots $9

Nashville Hot Chicken Legs
Green Circle Farm Chicken, Applewood Smoked, Dry Rubbed, Honey, Alabama White BBQ $12

Chef's Snack Board
Collection of Chef's Favorite Charcuterie and Cheese's $20

Crab Cake Sliders*
Maryland Blue Crab, Cabbage Slaw, Brioche $18

Smoked Trout Rillette
Smoked Idaho Trout, Citrus, Smoked Trout Roe, Grilled Bread, Chives $12

Soup & Salads

Kale & Seed Salad
Warm Kale, Michigan Apple, Sunflower Tahini, Yoghurt, Wildflower Honey $12

Autumn Greens Salad
Roasted Gold Beets, Kentucky Blue Cheese, Candied Pecans, Assorted Greens, Sherry Vinaigrette $11

Fullerton Wedge Salad
Applewood Smoked Bacon, Tomato, Green Beans, Smoked Blue Cheese, Pickled Celery, Buttermilk & Dill Dressing $12

Brussel Sprout Salad*
Crispy Brussel Sprouts Kim Chi, Sunny Egg, Radish Crispy Rice, Honey Mustard $12

Chopped Salad
Chopped Romaine, Bacon, Hard Boiled Egg, Tomato, Cucumber, Crispy Onion, B&B Pickle, Creamy Garlic Dressing $11

Roasted Butternut Squash Soup
Frillman Farms Squash, Duck Confit, Coconut Milk, Sunflower Seed Gremolata $8

Add Grilled Chicken Breast, Blackened Gulf Shrimp or Salmon to any Salad

Plates

Maine Scallops*
Maine Scallops, Farro Verde, Frillman Farms Cauliflower and Broccoli, Golden Raisin, Sauce Romesco
$28

Atlantic Halibut*
Pan Seared Halibut, Rye Flour Spaetzle, Roasted Butternut Squash, Fennel, Trout Roe, Spiced Yoghurt
$28

Harvest Bowl 2.0*+
Skuna Bay Salmon, Quinoa, Sweet Potato, Green Beans, Summer Squash, Avocado, Mixed Greens, Green Dressing
$22

All Natural Fried Chicken
Leg & Thigh, Green Circle Chicken, Fingerling Potato, Broccoli, Hot Honey $22

Ny Strip Steak*+
Painted Hills All Natural Beef, Mashed Poato, Roasted Baby Carrots, Mushrooms, Kentucky Blue Cheese, Our Steak Sauce
$29

Berkshire Pork Chop*+
Bone-In Pork Chop, Mashed Michigan Sweet Potatoes, Braised Collard Greens, Ham Jus
$26

Harvest Burger*+
Two House Blend Beef Patties, Aged Yellow Cheddar, Crispy Onions, B & B Pickles, Special Sauce $14 (add House Bacon, Egg, or Avocado - $2ea)
(*Beyond Burgers are available upon request)*

Host your event here at Lakeshore Sport & Fitness! For more information please email LPEvents@LakeshoreSF.com

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+cook to order

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10.22