

Winter Dinner Menu

Snacks & Starters



St. Louis Ribs*

Sorghum BBQ, Applewood
Smoked Berkshire Pork Ribs,
Crispy Garlic, Chives \$13

Roasted Red Pepper Hummus

House made hummus, Pita
Cucumbers & Carrots \$9

Pimento Cheese and Saltines

Pimento Cheese, Saltines
B&B Pickle \$10

Nashville Hot Chicken Legs

Green Circle Farm Chicken,
Applewood Smoked, Dry Rubbed,
Honey, Alabama White BBQ \$12

Pickle Jar

House Pickled Seasonal
Vegetables \$7

Chef's Snack Board

Collection of Chef's Favorite
Charcuterie and Cheese's \$20

Chips & Guac

House made guacamole and
chips \$10

Crab Cake Sliders*

Maryland Blue Crab, Cabbage
Slaw, Brioche \$18

Frillman Farms Spinach & Artichoke Dip

Frillman Farms Spinach,
Artichoke, Cream Cheese,
Breadcrumbs, Grilled Bread \$10

Soup & Salads

Kale & Seed Salad

Warm Kale, Michigan Apple,
Sunflower Tahini, Yoghurt,
Wildflower Honey \$13

Brussel Sprout Salad*

Crispy Brussel Sprouts
Kim Chi, Sunny Egg, Radish
Crispy Rice, Honey Mustard \$13

Fullerton Wedge Salad

Applewood Smoked Bacon, Tomato,
Green Beans, Smoked Blue Cheese,
Pickled Celery, Buttermilk & Dill
Dressing \$13

Chopped Salad

Chopped Romaine, Bacon, Hard
Boiled Egg, Tomato, Cucumber,
Crispy Onion, B&B Pickle, Creamy
Garlic Dressing \$12

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

Low Country She Crab Soup

Maryland Lump Crab,
Breadcrumbs, Smoked Trout Roe,
Chives \$10

**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. 2.18

Plates

Atlantic Halibut*

Maryland Striped Bass, Root Vegetables,
Bacon, Potato Espuma, Caviar
\$28

PEI Mussels*

PEI Mussels, Pork Belly, Kim Chi, Hot and
Sour Broth, Grilled Bread
\$20

Harvest Bowl 2.0*+

Skuna Bay Salmon, Quinoa, Sweet Potato,
Green Beans, Eggplant, Avocado, Mixed
Greens, Green Dressing
\$22

The Chicken Pot Pie

Green Circle Chicken Breast, Herb Chicken
Gravy, Root Vegetables, Puff Pastry
\$25

Painted Hills Short Rib*

All-Natural Beef, Celery Root and Potato
Puree, Cippolini Onions, Mushrooms,
Tennessee Blue, Red Wine Jus
\$30

Maine Scallops*

Maine Scallops, Sweet Potato, Coppa,
Sunchoke, Brown Butter
\$29

Hudson Valley Duck*

Pekin Duck Breast, Farro Verde, Wild
Mushrooms, Brussel Sprouts, Sherry
Cream Jus
\$29

Harvest Burger*+

Two House Blend Beef Patties, Aged
Yellow Cheddar, Crispy Onions, B & B
Pickles, Special Sauce \$15 (add House
Bacon, Egg, or Avocado - \$2ea)