



## Lunch Menu

### Snacks & Starters

**Baby Back Ribs\***

Korean BBQ, Pickled Peanuts, Applewood Smoked Berkshire Pork Ribs, Crispy Garlic, Chives \$13

**Chef's Flatbread**

Grilled Flatbread, Serano Ham, Asparagus, Peas, Capriole Goat Chevre, Arugula \$15

**Pickle Jar**

House Pickled Seasonal Vegetables \$7

**Chips & Guac**

House Made Guacamole and Tortilla Chips \$12

**Roasted Red Pepper Hummus**

House made hummus, Pita Cucumbers & Carrots \$10

**Deviled Eggs**

Free Range Eggs, Carrot Chow Chow, Chives \$2.50 (2 pieces)

**Farmhouse Cheese Board**

Red Barn 3yr Cheddar (Cow Wisc.) Sequatchie Cove Coppinger (Cow Tenn) Crown Finish Cave, Naked Pruner (Sheep NY) Crackers & Accoutrements \$14

**Pimento Cheese and Saltines**

Pimento Cheese, Saltines B&B Pickle \$10

### Soup & Salad

**Fullerton Wedge Salad**

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

**Summer Veggies & Goat Cheese**

Whipped Goat Cheese, Local Heirloom vegetables, Herb Vinaigrette, Toasted Bread \$12

**Add Grilled Chicken Breast,**

**Blackened Gulf Shrimp or Salmon to any salad**

**Chopped Salad**

Chopped Romaine, Bacon, Hard Boiled Egg, Tomato, Cucumber, Crispy Onion, B&B Pickle, Creamy Garlic Dressing \$13

**Harvest Bowl 2.0\*+**

Skuna Bay Salmon, Quinoa, Sweet Potato, English Peas, Miso Eggplant, Avocado, Mixed Greens, Green Dressing \$23

**Marco's Pozole**

Roasted Chicken, Tomato, Hominy Corn, Radish, Lime, Tortilla \$9

**Host your event here at Lakeshore Sport & Fitness! For more information please email: [Harvest@LakeshoreSF.com](mailto:Harvest@LakeshoreSF.com)**

Upcoming Events:

Jazzy Thursdays! Every Thursday in July on our Great Lawn

Le Vigne Winery and Burger Night 8.20

+cook to order

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 8.12

### Plates

Choice of Fries or Salad

**Turkey Club**

Roasted Turkey, Swiss Cheese, Bacon, Avocado, Lettuce, Tomato, Red Onion, Dijonaise \$14

**Blackened Gulf Shrimp Toast**

Blackened Gulf Shrimp, Avocado, Pico de Galo, Pineapple, Toast \$15

**Heirloom Tomato Sandwich**

Michigan Tomatoes, Cucumber, Whipped Goat Cheese, Spinach, Whole Wheat Bread \$12

**Nashville Hot Chicken**

Buttermilk Fired Chicken Thigh, Nashville Seasoning, Alabama White Sauce, Honey, B&B Pickles, Brioche \$14

**Cubano**

Pulled Pork, Berkshire Ham, Swiss Cheese, Bourbon Mustard, B&B Pickles, Baguette \$14

**Smoked Salmon Bagel**

Smoked Salmon, Herb Cream Cheese, Avocado, Red Onion, Tomato, Everything Bagel, Side Salad \$15

**Harvest Burger\*+**

Two House Blend Beef Patties, Aged Yellow Cheddar, Crispy Onions, B & B Pickles, Special Sauce \$16 (add House Bacon, Egg, or Avocado - \$2ea)

**Beyond Burger\***

Beyond Burger, Aged Yellow Cheddar, Avocado, Pickled Onions, B & B Pickles, Special Sauce \$17 (add House Bacon, Egg, or Avocado - \$2ea)

**Look For Us Online:**

[www.lakeshoresf.com](http://www.lakeshoresf.com)



**@Lakeshoresf\_lp**

**Executive Chef: John Diaz    Sommelier: Dane Melick    Executive Sous Chef: Marco Delacruz**