



Dinner Menu

Snacks & Starters

Slagel Farms Pork Spareribs*

Applewood Smoked, Black Garlic BBQ, Crispy Garlic, Sesame Seeds, Chives \$14

Pimento Cheese

Home Made Pimento, Saltines, B&B Pickles \$10

Maryland Blue Crab Dip

House Made Maryland Crab Dip, Toasted Baguette, Chives \$18

Chef's Snack Board

Selection of Forage & Foster Cheeses and Charcuterie, Accoutrements, and Crackers \$24

Pickle Jar

House Pickled Seasonal Vegetables \$7

Nashville Hot Fried Chicken Legs

Smoked Green Circle Farm Chicken, Honey, Alabama White, Pickles \$12

Roasted Red Pepper Hummus

House made hummus, Pita Cucumbers & Carrots \$10

Marco's Flatbread

Grilled Flatbread, Serrano Ham, Goat Chevre, Michigan Apple, Arugula, Pesto, Aged Balsamic \$15

Chips & Guac

House Made Guacamole and Tortilla Chips \$12

Duck Taco

Spiced Duck Confit, Wild Mushrooms, Kim Chi, Black Garlic, Crispy Corn Tortilla \$14

Deviled Eggs

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

Soup & Salad

Fullerton Wedge Salad

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

Brussel Sprout Salad

Roasted Brussel Sprouts, Kim Chi, Sunny Egg, Shallot Vinaigrette \$12

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

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

Frillman Farms Beet Salad

Red Beets, Blue Cheese, Michigan Apple, Pecans, Arugula, Mustard Vinaigrette \$13

Cajun Gumbo

Blue Crab, Shrimp, Andouille Sausage, Chicken, Rice \$12

Sides

Roasted Spaghetti Squash: Michigan Squash, Romesco, Hazelnuts \$8

Kale & Kim Chi: Tuscan Kale, Ramp Kim Chi, Crispy Garlic \$6

Roasted Baby Beets: Beets, Carr Valley Blue Cheese, Candied Walnuts \$6

Brussel Sprouts: Roasted Brussel Sprouts, Pickled Peanuts, Honey Mustard Dressing \$8

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

Upcoming Events:

**Book curling through Tock!
Ice Party Feb.11 & Feb. 12**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. +cook to order 2.9

Sommelier: Dane Melick Chef de Cuisine: Marco De la Cruz

Plates

Bouillabaisse*

Wild Striped Bass, PEI Mussels, Calamari, Fingerling Potato, Fennel, Lobster Broth, Grilled Bread \$29

Harvest Bowl 2.0*+

Skuna Bay Salmon, Quinoa, Sweet Potato, Broccoli, Miso Eggplant, Avocado, Mixed Greens, Green Dressing \$24

Coq Au Vin *

Red Wine Braised Slagel Farms Chicken Winter Vegetables, Mashed Potato \$27

Marco's Pozole *

Braised Pork Shank, Hominy Corn, Avocado, Radish, Sunny Egg, Red Chili Broth \$26

Short Rib Beef Stew *

All-Natural Beef Short Rib, Vegetables, Potato Gratin, Chives \$30

Heirloom Vegetable Ragù*

Stewed Michigan Vegetables, Creamy Polenta, Breadcrumbs, Chives \$22

Scallops and Spaghetti*

Maine Scallops, House Made Spaghetti, Smoked Tomato Sauce, Fennel, Parmesan Cheese, Breadcrumb \$28

Harvest Burger*+

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

Beyond Burger*

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

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www.lakeshoresf.com



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