

BREAKFAST SPECIALTIES

Breakfast served until 10:30am daily

FRESH & LIGHT

Steelcut Oatmeal 7
Cream, Honey, Fruit, Nuts

Fresh Start 9
Low fat yogurt, vanilla-honey granola, fresh fruit, muffin

Fresh Baked Pastries

Crossiants (*Plain, Almond or Chocolate*) 3.25

Fruit Pastry 3.99

Maple Butter Pastry 3.99

Cinnamon Roll 3.25

Scones (*Ask about today's flavor*) 3.25

Muffin (*Ask about today's flavor*) 3.99

Fresh Fruit 3

FRESH CRACKED EGGS

Bacon or Sausage Frittata 6.25
Tomato, Basil, Cheddar, Choice of Bacon or Sausage

Veggie Frittata 6.25
Tomato, Basil, Red Onion, Goat Cheese

Poached Egg Toast 6
Herb Cream Cheese, Tomato, Red Onion, Arugula, Poached Egg, Burnt Onion Vinaigrette

SLIGHTLY SWEETER

Sweet Toast 6
Chocolate Mousse, Banana, Strawberries, Candied Pecans, Mint

Stuffed French Toast 6
Banana Whipped Cream

Pancakes 7
With Strawberry-Chardonnay Butter, Served with Syrup



Swing in to our market

Our Market area offers hot sandwiches made to order, and an endless array of baguette and ficelle sandwiches are the perfect on-board snack.

The Cuban Mishap 8.5

Parrano, Pork Loin, Ham, Onion, Dill Pickle, Crème Fraîche Dijon Sauce, Ciabatta

Sean 8.5

Provolone, Ham, Sopresatta, Tomato, Onion, Arugula, House Made Burnt Onion Vinaigrette, Ciabatta

Lucky Lady 8.5

Brie, Smoked Turkey, Arugula, Lingonberry-Horseys Mayo, Ciabatta

President Garfield 9

Provolone, Roast Beef, Horseys Mayo, Tomato, Arugula, Ciabatta

Tuscan Chicken 9

Pesto Mayo, Spring Mix, Fontina, Roasted Red Pepper, Ciabatta

Three Cheese 7

Grilled Multi Grain or Sourdough with Cheddar, Provolone & Swiss

Add turkey, ham, pork loin, prosciutto + 2

Add tomato +1

FRESH, HOT
&
MADE TO ORDER

Eat

Lake Wine Kitchen + Bar's menu of seasonally inspired small plates, salads, sandwiches and entrees are designed to pair perfectly with wine.

Drink

Our sommelier has curated wine lists which could rival some of the most sophisticated restaurants with 30 wines available in 3 and 6 ounce pours, or try a flight of three.

Experience

A cozy dining room, and large concourse patio area offers flexible seating, while the market is open to grab something on the go.

SANDWICHES

Any Sandwich for just 11

Served with Tossed Greens or Orzo

Ciabatta

Warm Brie, Turkey, Fresh Pear,
Dijon Mustard, Baby Arugula

Baguette

Broccolini, Red Onion, Brie,
Sun-Dried Tomatoes, Honey

Multi-Grain

Cheddar, Avocado, Hummus,
Sprouts, Tomato

Sourdough

Cucumber-Lemon Tuna
Salad, Provolone

Naan

Prosciutto, Salami, Provolone, Roasted
Red Pepper, Olive Tapenade

REDS

3oz | 6oz

Kalern Schiava

Schiava - Alto Adige, Italy

7.5 | 14

Bellevue “La Galoche”

Gamay - Beaujolais, France

7 | 13

Campos Reales Tempranillo

Tempranillo - La Mancha, Spain

4.5 | 8

La Grange Clinet

Merlot, Cabernet Sauvignon, Cabernet Franc - Bordeaux, France

5 | 9

Calera Pinot Noir

Pinot Noir - Central Coast, California

11 | 21

Kermit Lynch Côtes du Rhône

Grenache, Syrah, Carignan - Rhone, France

6 | 10

Brancaia TRE

Sangiovese, Merlot, Cabernet Sauvignon - Tuscany, Italy

7.5 | 14

Luzon Monastrell

Monastrell - Jumilla, Spain

4.5 | 8

Nicolas Cabernet

Cabernet Sauvignon - Southern France

5 | 9

Mas de Gourgonnier

Grenache, Cabernet Sauvignon, Cinsault - Provence, France

7 | 12

Primaterra Primitivo

Primitivo - Puglia, Italy

4.5 | 8

Hedges CMS

Cabernet Sauvignon, Merlot, Syrah - Columbia Valley, Washington

5 | 9

Pascal Marty “Ilaja” Carmenere

Carmenere - Chile

6 | 10

Catena “Paraje Altamira” Malbec

Malbec - Mendoza, Argentina

10 | 17

Foppiano Petite Sirah

Petite Sirah - Russian River, California

7 | 13

FROM THE BLOCK

Cheese

Served with Baguette,
Olives & Fruit Compote

Selection of 3 **13**

Selection of 5 **17**

Salumi

Served with Baguette,
Cornichon & Mustard

Selection of 3 **14**

Selection of 5 **17**

Cheese & Salumi

Chef daily selection of 3 Salumi & 3 cheese

19

SMALL PLATES

Hummus

Served with Bread &
Fresh Crudite

7.5

Spanish Shrimp

Slightly Hot, Slightly
Sweet Large Shrimp

10

Classic Bruschetta

Fresh Mozzarella, Heirloom
Tomatoes, Basil & Balsamic
Reduction on Toasted
Baguette

8

Egg Salad Crostini

Crème Fraîche, Dijon
& Chive Egg Salad on
Toasted Baguette

8

Marinated Olives

5

SOUP/SALAD

Daily Soup

4.5

Shrimp Salad

Bibb Lettuce, Shrimp,
Celery, Shallots, Red
Pepper, Roma Tomatoes,
Light Mayo

8

Spinach Salad

Strawberries, Red
Onion, Candied Pecans,
Gorgonzola with Balsamic
Vinaigrette

10

Add on to any salad

Chicken, Prosciutto or Shrimp

4

BUBBLES

Dibon Cava

Spain

7

Stella Rosa Moscato

Italy

9

Champagne Gaston Chiquet NV

40
375ml

ROSÉ

Gassac “Guilhem”

France

5 | 9

ENTREES

Flatbread

Pear, Gorgonzola, Bacon, Balsamic Drizzle, Arugula

12

Mac & Cheese

Cavatappi, Sharp Cheddar, House-Made Mornay
Sauce with Gruyère & Parmesan

9

Add Prosciutto, Chicken or Shrimp

4
Add Broccolini, Heirloom Tomatoes or Slivered Almonds

1

Honey & Orange Sesame Salmon

With Ginger, Soy & Basil, Served with Heirloom Tomato,
Arugula & Herbed Orzo

14

Ravioli

Ricotta Stuffed Ravioli With Basil Alfredo, Artichoke
Hearts & Sun Dried Tomatoes

12

Add Prosciutto, Chicken or Shrimp

WHITES

3oz | 6oz

Dr. Loosen Riesling

Riesling - Mosel, Germany

5 | 9

Valckenberg Gewürtztraminer

Gewürtztraminer - Pfalz, Germany

6.5 | 11

Raza Vinho Verde

Arinto, Azal, Trajadura - Minho, Portugal

4 | 8

Nicolas Sauvignon Blanc

Sauvignon Blanc - Southern France

5 | 9

Zenato Pinot Grigio

Pinot Grigio - Veneto, Italy

6.5 | 11

Sand Point Sauvignon Blanc

Sauvignon Blanc - Lodi, California

6 | 10

Champalou Vouvray

Chenin Blanc - Loire Valley, France

8 | 15

Palazzone “Vignarco”

Procanico & Grechetto - Orvieto, Italy

5 | 9

Loimer Grüner Veltliner

Grüner Veltliner - Kamptal, Austria

7.5 | 13

Boundry Breaks Riesling #239

Riesling - Finger Lakes, NY

7.5 | 13

Ponzi Pinot Gris

Pinot Gris - Rogue Valley, Oregon

7.5 | 13

DeLoach Chardonnay

Chardonnay - Russian River, California

10 | 17

St Francis Chardonnay

Chardonnay - Sonoma County, California

7.5 | 13