

# Mother's Day

## Dinner Menu

*à la carte* | 5pm - 9pm

### WELCOME DRINKS FOR *Moms*

#### MOM-OSA BAR

Selection of Fresh Juices & Sparkling Wine

#### BERRY BLISS MOCKTAIL

Refreshing Blend of Mixed Berries | Mint | Sparkling Water

### *Appetizers*

#### LAKESIDE'S SIGNATURE CREAMY SEAFOOD CHOWDER | \$20

Whitefish | Bay Scallops | Clams | Fresh Mussels | Shrimp | Red Potatoes | Ontario Corn | Warm Bread

#### OYSTERS BY THE HALF DOZEN | \$22

Cocktail Sauce | Mignonette | Horseradish | Lemon

#### CRAB STUFF PORTOBELLO | \$19

Marinated Portobello | Lump Crab Meat | Cream Cheese | Fresh Herbs

#### BURRATA & HEIRLOOM TOMATO SALAD | \$20

Fresh Basil | Pesto | Balsamic Glaze | Toasted Pine Nuts | Olive Oil

#### CALAMARI | \$18

Chickpea Flour Dusted | Chillies | Lemon Aioli | Sriracha Aioli | Lemon Wedges

#### PEI MUSSELS | \$20

White Wine Cream Sauce | Chorizo | Bruschetta | Crostini | Pea Shoots

### *Seafood Entrées*

#### PAN-SEARED ATLANTIC SALMON | \$32

Wild rice Pilaf | Sautéed Greens | Lemon Dill Butter Sauce

#### LOBSTER TAIL DINNER | \$49

Butter Poached Lobster Tail | Garlic Mashed Potatoes | Charred Asparagus

#### SEARED SCALLOPS RISOTTO | \$38

Truffle Risotto | Parmesan Crisp

#### CIOPPINO SEAFOOD STEW | \$39

Searred Halibut | Tomato Broth | Shrimp | Mussels | Clams | Crostini

#### SEAFOOD LINGUINE | \$36

Rose Sauce | Prawns | Mussels | Octopus | Baby Spinach | Cherry Tomatoes | Fresh Basil | Crostini

## *Land & Grill*

### 6 OZ BEEF TENDERLOIN | \$58

Garlic Mashed Potatoes | Charred Asparagus |  
Port Jus

### HERB-CRUSTED RACK OF LAMB | \$46

Roasted Fingerling Potatoes | Sauteed Greens  
| Mint Jus

### PRIME RIB | \$48

CAB Ribeye | Garlic Mashed Potatoes | Seasonal  
Vegetables | Yorkshire Pudding | Port Jus

### STUFFED CHICKEN SUPREME | \$36

Stuffed with Spinach Sundried Tomatoes and  
Goat Cheese | Roasted Fingerling Potatoes |  
Sauteed Greens | White Wine Cream Sauce

### WILD MUSHROOM RISOTTO | \$29

Arborio Rice | Forest Blend Mushrooms | Black  
Truffle Paste | Fresh Herbs

### 10 OZ NY STRIPLOIN | \$54

Garlic Mashed Potatoes | Charred Asparagus |  
Port Jus

## *Desserts*

CHOCOLATE LAVA CAKE WITH RASPBERRY  
COULIS | \$14

VANILLA BEAN CRÈME BRÛLÉE | \$12

STRAWBERRY CHAMPAGNE CHEESECAKE  
(GF) | \$13

ASSORTED MINI DESSERTS PLATTER (FOR  
TWO) | \$18