



## STARTERS

- Pickerel Cheeks** **16**  
 Lake Winnipeg Pickerel cheeks, sautéed with mushrooms, garlic confit, lemon and white wine, finished with butter, tomatoes, and a balsamic reduction, served on focaccia garlic toast.
- Shrimp Scampi** **16**  
 Sautéed jumbo shrimp with fresh garlic, chili flakes, white wine and capers, finished with fresh parsley and butter with a balsamic reduction, served with focaccia garlic toast
- Beef Carpaccio** **19**  
 Thinly shaved blue rare Certified Angus beef tenderloin drizzled with olive oil and balsamic vinegar, topped with fresh arugula, sundried tomatoes and shaved parmesan, served with crispy garlic crostini.
- Potato Chippers and Onion Dip** **15**  
 Deep fried potato chippers tossed in a maple bacon seasoning, served with our warm onion cheese dip.
- Quesadilla** **16**  
 Your choice of seasoned taco beef or seasoned chicken with bell peppers, red onions and a three cheese blend folded into a flour tortilla, served with sour cream and tomato salsa.
- Chicken Wings** **17**  
 A pound of wings lightly dusted and served crisp. Choice of: salt and pepper, lemon pepper, Cajun, honey garlic, teriyaki, house-made BBQ, blue cheese, buffalo or hot.

## SOUPS

- Soup of the Day** **Cup | 6 Bowl | 8**  
 Great soups made daily by our kitchen team!
- Baked French Onion** **11**  
 Caramelized onions and fresh herbs, deglazed with red wine, house made beef stock. Topped with a crouton and melted Bothwell Swiss Cheese.
- Swiss Mountain Soup and Pretzel Buns** **13**  
 Chef's signature Swiss style barley soup with cream, prosciutto, sausage, and vegetables, served with pretzel buns and butter.

## SALADS

- Chow Mein Fusion Salad** **Half 10 | Full 18**  
 Chow Mein noodles, Napa cabbage, carrot, cilantro, peppers and red onion tossed in lemon sesame vinaigrette. Topped with crispy wonton, peanuts, sesame seeds and breaded sweet chili chicken bites.
- Cranberry Cashew Salad** **Half 10 | Full 18**  
 Spring mix lettuce tossed in our house-made honey ginger vinaigrette with carrots and red onions, topped with candied cashews, dried cranberries, fresh avocado, and feta cheese, served with garlic buttered pita.
- Greek Salad** **Half 10 | Full 16**  
 Romaine lettuce tossed in our house-made Greek dressing topped with diced cucumbers, tomatoes, Kalamata olives, red onions, bell peppers, and feta cheese, served with garlic focaccia bread. *(Please be advised that the Kalamata olives are pitted but despite our best efforts, they may occasionally contain pits)*

## SANDWICHES AND MORE

*Served with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries  
 Substitute French Onion soup | 5      Substitute Poutine | 5 or Onion Rings | 3*

- Steak Sandwich** **25**  
 Certified Angus beef strip loin steak, hand cut to 7oz, cooked to your liking with sautéed mushrooms served on grilled garlic focaccia bread.
- Marble Rye Rueben** **18**  
 Thinly sliced Montreal smoked meat with sautéed sauerkraut, Bothwell Swiss cheese, and 1000 Island dressing served on toasted marble rye.
- Veggie Crunch Wrap** **19**  
 Grilled tortilla shell, seasoned chickpeas, julienned carrots, onions, fresh tomatoes, and avocado with a vegan chipotle mayonnaise served with a sweet chili dipping sauce.
- Classic Burger** **16**  
 A ¼ pound charbroiled Certified Angus beef brisket patty with lettuce, tomato, red onions, pickles, Dijon mustard and burger sauce on a butter toasted sesame seed bun. *(Add a second patty + 5)*
- Seagulls Club Sandwich** **18**  
 Chicken breast, smoked bacon, tomato, lettuce, Bothwell cheddar cheese and mayonnaise served with your choice of a flour tortilla wrap or on toasted French bread.
- Chicken Fingers** **16**  
 Crispy seasoned chicken tenders served with house-made honey dill sauce.

### Add-On Options to any Meal

Starter Garden Salad	7	Chicken Breast	6	Gravy	2
Starter Caesar Salad	8	Jumbo Shrimp	9	Bacon	3
Garlic Focaccia	3	Pickerel Fillet	9	Mushrooms	3
House-made Coleslaw	3	Onion Rings	5	Cheddar or Swiss Cheese	3

An 18% gratuity will be applied to groups of 8 or more



## LAKE WINNIPEG'S FINEST

- Lake Winnipeg Pan Seared Pickerel** 24  
Fresh herb marinated Pickerel fillets pan fried with olive oil, lemon, and butter, served with a medley of Manitoba wild rice and white rice and chef's vegetable.
- Fish 'n Chips** 20  
Our signature beer battered Lake Winnipeg Pickerel fillets served with our house-made tartar sauce, lemon wedges, house-cut fries and coleslaw.
- Lake Winnipeg Fish Tacos (2 Tacos)** 17  
Beer battered Pickerel fillets with lettuce, fresh tomato salsa, with chipotle mayo, served in flour tortillas, with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries.

## PASTA

- Chicken Fettuccine Alfredo** 23  
Fettuccini noodles tossed with fresh cream, garlic confit and mushrooms with parmesan cheese and parsley, with grilled marinated chicken breast, served with crispy garlic crostini.
- Some Like it Hot** 25  
Fettuccini noodles tossed with sautéed mushrooms, garlic, corn, jumbo shrimp and smoked bacon in a sambal cream sauce, served with crispy garlic crostini.
- Spaghetti & Meatballs** 20  
Our signature pork, veal and beef meatballs and buttered spaghetti noodles tossed in our tomato basil sauce topped with fresh shaved parmesan, served with crispy garlic crostini.
- Veg Head Pasta** 17  
Sautéed bell peppers, mushrooms, onions, capers, sundried tomatoes and fresh tomatoes, in a white wine and butter sauce tossed with fettuccine noodles and topped with shredded parmesan, served with crispy garlic crostini.

## DINNER ENTRÉES

*Available after 4pm*

- Bali Street Wok** 26  
Your choice of chicken, shrimp or beef with sautéed red onions, peppers, carrots and Napa cabbage in a refreshing peanut sauce tossed with Chow Mein noodles, topped with peanuts and a fried egg.
- Chicken & Leek** 25  
Seared chicken breast in a creamy truffle & leek sauce, finished with parmesan, served with your choice of a medley of Manitoba wild rice and white rice or potato of the day and fresh wilted spinach.
- Baby Back Ribs** Half Rack | 26 Full Rack | 32  
Slow-braised baby back ribs with our house-made rub until tender, then charbroiled with our house-made BBQ sauce, served with your choice of a medley of Manitoba wild rice and white rice or potato of the day and chef's vegetable.
- Certified Angus New York Striploin** 9oz | 33  
In-house cut striploin charbroiled to your liking topped with Béarnaise sauce, served with your choice of a medley of Manitoba wild rice and white rice or potato of the day and chef's vegetable.
- Swiss Meatloaf** 19  
House-made meatloaf with pork, veal and beef, topped with a wild mushroom jus, served with mashed potato and root vegetables.
- Braised Beef Italian Style** 26  
Certified Angus eye of round beef, slow braised to perfection in a red wine sauce, wild mushroom medley, served with mashed potato and root vegetables.
- Manitoba Arctic Char** 26  
Pan fried Arctic Char with white wine and saffron foam, served with a medley of Manitoba wild rice and white rice and fresh wilted spinach.
- Ricotta Gnocchi Tartufi** 20  
House-made fresh ricotta gnocchi tossed in a white truffle peeling sauce with chicken and parsley, topped with fresh shaved parmesan, served with garlic crostini.
- Ricotta Gnocchi e Funghi** 25  
House-made fresh ricotta gnocchi, diced beef, wild mushrooms, arugula and reduced beef jus, topped with fresh shaved parmesan, served with garlic crostini.
- Lakeview Signature Schnitzel**  
Crispy fried pork Schnitzel served with house-cut fries and garden salad.
- Wiener style** – lemon, capers and anchovies 24
- Hunter style** – mushroom & red wine gravy with bacon and onions 26
- Mushroom cream** – Wild mushrooms and onion in a rich cream sauce 26

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