

Lakeview Steakhouse

A P P E T I Z E R

SHRIMP COCKTAIL	20	CHARCUTERIE BOARD	35
6 JUMBO GULF SHRIMP, CLASSIC COCKTAIL SAUCE		DOMESTIC AND IMPORTED MEATS AND CHEESES WITH FRESH FRUIT, NUTS AND SPREAD SERVED WITH GRILLED PITA BREAD	
FRIED BRUSSEL SPROUTS	16	ROASTED HUMMUS	16
BRUSSELS, APPLEWOOD SMOKED BACON, ROASTED ALMONDS AND DRIZZLED WITH BALSAMIC VINAIGRETTE		ORIGINAL RECIPE WITH ROASTED SWEET BELL PEPPERS AND EVOO SERVED WITH GRILLED PITA BREAD	
SEAFOOD PLATTER	30	CRAB CAKES	21
JUMBO GULF SHRIMP, SEA SCALLOPS, CRAB FINGERS, BRIE CHEESE, ROASTED BELL PEPPER AND WHOLE GRAIN MUSTARD SAUCE		3 HOUSE MADE LUMP CRAB CAKES WITH LEMON REMOULADE	

S O U P & S A L A D

HOUSE SALAD	10	CAESAR SALAD	11
MIXED GREENS, TOMATO, CUCUMBER AND ARTICHOKE HEARTS CHOICE OF RANCH OR ITALIAN DRESSING		ROMAINE, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING	
WEDGE SALAD	14	SOUP DU JOUR	6
QUARTER OF ICEBERG LETTUCE WITH BACON, BLUE CHEESE CRUMBLES, CANDIED PECANS, BLUE CHEESE DRESSING AND BALSAMIC REDUCTION		BOTTOMLESS CHEF SELECTION OF HOUSE MADE SOUP	

M A I N C O U R S E

PEPPERCORN FILET	45	SHRIMP DIABLO	28
8OZ PAN SEARED FILET TOPPED WITH BRANDY PEPPERCORN SAUCE		ANGEL HAIR PASTA WITH FRESH TOMATO, BASIL AND SPICY MARINARA SAUCE	
DILL CRUSTED SALMON	30	NEW YORK STRIP	40
DILL CRUSTED SALMON SERVED WITH GINGER DILL SAUCE		10OZ CENTER CUT NEW YORK STRIP STEAK, WITH A RED WINE DEMI GLAZE	
CHICKEN PICCATA	26	RAINBOW TROUT	35
CHICKEN BREAST, 2 JUMBO GULF SHRIMP, CAPERS AND A LEMON BUTTER SAUCE		PAN SEARED TROUT WITH CRAB FINGERS, ROASTED ALMONDS, CHIVES AND A WHITE WINE SAUCE	
BONE IN RIBEYE	55	SOUTHERN CATFISH	30
16 OZ. BONE IN RIBEYE TOPPED WITH ONION STRINGS AND DRIZZLED WITH BBQ SAUCE		CATFISH, HOMEMADE HUSHPUPPIES, COLESLAW	
SEA SCALLOPS	30		
PAN SEARED SEA SCALLOPS SERVED ON TOP OF WILD MUSHROOM RISOTTO			

A C C O M P A N I M E N T S

SAUTEED GARLIC MUSHROOMS • MASHED POTATOES	8
WILD RICE PILAF • FRIED BRUSSEL SPROUTS	
MAC & CHEESE • SEASONAL VEGETABLES	
WILD MUSHROOM RISOTTO	

LAKE TEXOMA
LAKEVIEW STEAKHOUSE

ESTD



2021

D E S S E R T

TIRAMISU

15

LAYERS OF HOUSE MADE LADY FINGER COOKIES SOAKED IN KAHLUA, COFFEE JELLY, & CREAMY MASCARPONE MOUSSELINE DUSTED WITH COCOA POWDER

RED VELVET CHEESECAKE

12

RED VELVET CAKE & VANILLA CHEESECAKE ENVELOPED WITH A CREAM CHEESE VANILLA BEAN FROSTING

TRIPLE CHOCOLATE CAKE

12

LAYERS OF DEVIL'S FOOD, CHEESECAKE & FLOURLESS CHOCOLATE CAKE FILLED WITH CHOCOLATE FRENCH MOUSSELINE BUTTERCREAM & ENCASED IN GANACHE. SERVED WITH SALTED CARAMEL BOURBON SAUCE.

VANILLA BEAN CREME BRULEE

8

CREAMY VANILLA BEAN CUSTARD TOPPED WITH TORCHED SUGAR & SEASONAL FRUIT

CANNOLI

10

TWO CRISP CANNOLI SHELLS WITH RICOTTA CHEESE FILLING GARNISHED WITH PISTACHIOS & CHOCOLATE GANACHE

REDUCED SUGAR VANILLA BEAN CHEESECAKE

12

MONK SUGAR & VANILLA BEAN CREAMY CHEESECAKE WITH GRAHAM CRACKER CRUST SERVED WITH FRESH SEASONAL FRUIT

GLUTEN FREE CHOCOLATE CAKE

10

RICH CHOCOLATE CAKE TOPPED WITH CHOCOLATE GANACHE. SERVED WITH CANDIED PECANS & SEASONAL FRUIT.

Make it A La Mode for \$3

ALL DESSERTS ARE MADE IN HOUSE FROM SCRATCH BY OUR AWARD WINNING CHEF

A F T E R D I N N E R D R I N K S

SALTY WHITE RUSSIAN

14

SALTED CARAMEL VODKA, HOUSE MADE CARAMEL SAUCE, CREAM

LEMON MERENGUE MARTINI

15

LEMONCELLO, WHIPPED CREAM VODKA, CREAM

ESPRESSO MARTINI

15

COFFEE, VODKA, BAILEYS, KAHLUA

CINNAMON ROLL IN A GLASS

13

RUMCHATA, KAHLUA, CINNAMON STICK

NUTTY IRISH COFFEE

14

COFFEE, BAILEYS, FRANGELICO

CHOCOLATE MARTINI

15

BAILEYS, GODIVA CHOCOLATE LIQUOR, VODKA

CREME BRULEE MARTINI

13

WHIPPED CREAM VODKA, FRANGELICO, GRAHAM CRACKER RIM

LAKE TEXOMA
LAKEVIEW STEAKHOUSE

ESTD



2021

WINE

MENU

S P A R K L I N G W I N E

GLASS | BOTTLE

LA BREZZA PROSECCO, ITALY	10 35
CAVIT PROSECCO ROSE, ITALY	12 43
BISOL JEIO, PROSECCO BRUT, ITALY	NA 50
CHARLES LE BEL "INSPIRATION 1818" CHAMPAGNE, FRANCE	NA 126
EMMOLO SPARKING NO. 4, BRUT, CALIFORNIA	NA 136

W H I T E W I N E

GLASS | BOTTLE

PIATELLI "NATURAL SWEET" REISLING, ARGENTINA	10 35
AUGUST KESSELER, REISLING, GERMANY	12 40
HIDDEN HANGAR VFR, REISLING, TEXAS	NA 55
MOHUA SAUVIGNON BLANC, NEW ZEALAND	14 50
DOMAINE DE BERNIER CHARDONNAY, LOIRE, FRANCE	10 32
CARMEL ROAD CHARDONNAY, MONTEREY CALIFORNIA	12 40
ALBERT BICHOT CHARDONNAY, BOURGOGNE, FRANCE	NA 75
BENVOLIO PINOT GRIGIO, ITALY	10 32
WINE OF SUBSTANCE, CHENIN BLANC, WASHINGTON	12 40
PORTO CARRAS "ASSYRTIKO", GREECE	NA 69

B E E R

DOMESTIC \$5

BUD LT - COORS LT - MICHELOB ULTRA - MILLER LT - YUENGLING LAGER -
YUENGLING GOLDEN PILSNER

CRAFT/IMPORT \$7

ANGRY ORCHARD - BLUE MOON - CORONA - DOS XX - GUINNESS - GUINNESS BLONDE - HEINEKEN
MODELO - SHINER - TRULY HARD SELTZER - WHITE CLAW

LAKE TEXOMA
LAKEVIEW STEAKHOUSE

WINE

ESTD



2021

MENU

R E D W I N E

	GLASS BOTTLE
THE SIMPLE GRAPE, PINOT NOIR, CALIFORNIA	12 40
CAPAIN "TOUS ENSEMBLE" PINOT NOIR, SONOMA, CALIFORNIA	NA 68
BULLETIN PLACE MERLOT, AUSTRALIA	10 35
MANTANZAS CREEK MERLOT, NAPA, CALIFORNIA	NA 92
PASO A PASO TEMPRANILLO, SPAIN	12 40
SEAGLASS CABERNET, PASO ROBLES, CALIFORNIA	12 40
SILVER PALM CABERNET, NORTH COAST, CALIFORNIA	16 58
BONANZA BY CAYMUS CABERNET, CALIFORNIA	NA 65
HIGHLANDS 41 BLACK GRANITE, RED BLEND, PASO ROBLES, CALIFORNIA	13 42
DAOU PESSIMIST RED BLEND, CALIFORNIA	NA 80
BOOTLEG RED BLEND, NAPA, CALIFORNIA	NA 102
BV TAPESTRY RED BLEND, NAPA, CALIFORNIA	NA 165
ANDELUNA MALBEC, ARGENTINA	12 40
HIDDEN HANGAR MALBEC, TEXAS	NA 78
STAGS LEAP PETIT SIRAH, NAPA, CALIFORNIA	NA 114

C O C K T A I L S

LAKESIDE SANGRIA - DEEP EDDY'S RUBY RED, RED WINE, CITRUS	\$12
MEXICAN 75 - CODIGO TEQUILA, LIME, CHAMPAGNE	\$15
PEACH BOURBON ARNOLD PALMER - CROWN PEACH, TEA, LEMONADE	\$14
BLACKBERRY MINT BEE'S KNEES - BOMBAY GIN, HONEY, BLACKBERRY, MINT	\$15
CUCUMBER MOJITO - BACARDI RUM, CUCUMBER, MINT	\$14
FRENCH GIMLET - TANGUERAY GIN, LILET, ST. GERMAIN, CITRUS	\$16
BLUEBERRY THYME MULE - TITOS, BLUEBERRY, THYME SIMPLE	\$14
GRAPEFRUIT MARGARITA - CASAMIGOS MEZCAL, GRAPEFRUIT, SUGAR RIM	\$15
BROWN SUGAR OLD FASHIONED - TX WHISKEY, BROWN SUGAR, BITTERS	\$16