



## DINNER MENU

### First Course

#### LOLA'S ON THE LAKE SPRING ROLL

Hoisin pork, bean sprouts, napa cabbage, ginger and miso spring roll, sweet-chili soy dipping sauce

\$9

#### BEEF CARPACCIO

Grilled leek and red onion salad, with whole grain mustard vinaigrette

\$8

#### CAMELIZED SCALLOPS

Citrus herb salad and champagne orange sauce

\$10

#### JUMBO SHRIMP COCKTAIL

California avocado salad, house-made spicy adobo sauce

\$10

### Second Course

#### CAMELIZED FIVE ONION SOUP

House-made herbed crouton and melted Gruyere cheese

\$6.5

#### CHILLED CORN BISQUE

Roasted corn, fresh basil, and peekytoe crab garnish

\$6

#### SOUP TRIO

A tasting of Caramelized Five Onion, Chilled Corn Bisque and Soup du Jour

\$9

#### ASPIRA SALAD

Lamb's lettuce, baby heirloom tomatoes, baby basil, creamy Wisconsin chèvre, and white wine vinaigrette

\$6

#### ASPARAGUS AND ROASTED MUSHROOM SALAD

Green and white asparagus, roasted wild mushrooms, white truffle vinaigrette, shaved Stravecchio cheese

\$7

#### CAESAR SALAD

Baby red romaine, house-made Caesar dressing, herb foccacia croutons, white anchovies, shaved Stravecchio cheese

\$7

### Entrées

#### CHESAPEAKE BAY STRIPED BASS

Scallion jasmine rice, baby bok choy and citrus ginger beurre blanc

\$21

#### PAN SEARED FREE RANGE CHICKEN

Nueske's bacon and Yukon gold potato hash, lemon garlic chicken jus

\$19

#### CITRUS GRILLED ATLANTIC SWORDFISH

Golden pineapple gastrique, toasted orzo and summer tomato salad

\$22

#### SEARED LAMB LOIN

Yukon gold mashed potato and Boursin cheese roulade, fresh tarragon pan jus

\$26

#### GRILLED WILD ALASKAN SALMON

Fresh English pea risotto, tomato confit, baby basil and truffle oil

\$23

#### GRILLED BONE-IN BLACK ANGUS RIBEYE

Yukon gold mashed potatoes, roasted wild mushrooms, veal demi-glace

\$27

#### GRILLED BLACK ANGUS FILET

Herb rösti potatoes, slow roasted shallot and red wine demi-glace

\$28