

## Appetizers

### Escargot

Plump snails imported from France. Baked in Pernod garlic butter. \$9.00

### Shrimp Martini

Chilled shrimp served with a choice of cocktail or remoulade sauce. \$9.00 Large \$15.00

### Fire Cracker Shrimp

Tiger shrimp coated with corn starch, deep fried & tossed with a hot Thai chili sauce. \$10.50

### Wild Mushroom Crostini

French bread topped with a mixture of mushrooms, prosciutto & Bleu cheese. Baked golden brown. \$9.00

### Deep Fried Calamari

Marinated, dusted in seasoned flour & fried golden brown. \$8.00

### Grilled Cajun Shrimp

Sauteed fresh spinach topped with large grilled tiger shrimp & a cajun butter sauce. \$10.00 Large \$15.00

### Crab Rolls

Crab meat mixed with cream cheese, wrapped in pastry. Deep fried & served with plum sauce. \$8.00

### Mussels

Steamed in garlic & white wine or homemade marinara. \$10.00

### Stuffed Mushrooms

Filled with crab meat, herbs & cream cheese. Topped with whole milk mozzarella. \$7.00

### Mozzarella Sticks

Whole milk mozzarella hand breaded & deep fried. Served with marinara sauce. \$6.50

### Bruschetta

French bread topped with fresh basil, tomato, red onion, mozzarella, olive oil, garlic & balsamic vinaigrette. \$6.50

### Crab Cakes

Delicate sauteed blue crab & shrimp cakes. Served over a roasted corn relish & finished with roasted red pepper sauce. \$9.00

### Homemade Beer Battered Onion Rings \$3.50

## Home Made Pizza

Create your own pizza with.....

**Cheese Pizza** With tomato sauce or Alfredo sauce. \$7.00

**Margaritta Pizza** Roma tomato, mozzarella & fresh basil. Drizzled with olive oil. \$9.00

**Pizza Additions:** \$1.00 Green peppers, mushrooms, spinach, pepperoni, tomato or onion.  
\$2.00 Capicola, sausage or artichokes. Chicken \$4.00

## Homemade Soups & Freshly Made Salads

**French Onion or Soup Du Jour**  
\$5.00 Price varies

**Dinner Salads** \$2.00 off when accompanied with an entree or pasta.

**Grilled Asparagus** Served with salad greens, croutons, roasted walnuts & shaved Romano cheese. Finished with an orange vinaigrette. \$9.50

**Wedge Salad** Iceberg lettuce topped with croutons, tomato, red onion & crumbled Bleu cheese. \$7.00

**House Salad** Mixed greens, croutons, tomato & red onion. \$5.00

**Spinach Salad** Served with hot bacon dressing & fried goat cheese. \$9.00

**Traditional Caesar** Crisp Romaine lettuce & croutons tossed with a creamy anchovy dressing. \$6.25

## Hand Held - All sandwiches served with hand cut fries.

**Sandwich Additions \$1.00** - Mushrooms, Cheeses - Swiss, cheddar, American, blue or Mozzarella, bacon or cole slaw.

**T-Bones Beach Burger** - 1/2# grilled beef patty, served on a toasted bun with lettuce, tomato & sliced onion. \$8.50

**Fried Chicken Breast Sandwich** - Lightly battered & fried golden brown. Served on a toasted bun with mayonnaise. \$8.00

**Baja Fish Taco** - 2 flour tortillas filled with coleslaw, battered talapia, cheese & a chipotle cream sauce. \$6.00

## Entree Salads

**Grilled Salmon Salad** Fresh greens, red onions & sliced tomato. Topped with grilled salmon & served with choice of dressing. \$12.00

**Mediterranean Shrimp** Fresh greens, red onion, pepperoncini, fresh mozzarella, roasted red peppers & artichoke hearts. Topped with grilled shrimp & tossed in a vinaigrette. \$14.00

**Grilled Steak** Beef fillet medallions grilled to order on a bed of mixed greens, Bleu cheese & sauteed mushrooms. \$13.00

## Pasta Favorites

# Our pasta of choice "Dream Fields"....It's the perfect choice for your weight management & blood sugar plans, with only 5 grams of digestible carbs per serving. Enjoy & to your health!

**Pasta Additions:** Scallops or Shrimp \$7.50 Italian Meat Balls or Fennel Sausage \$3.00 Chicken \$4.00

Meat Sauce, Artichokes or Pizza Cheese \$2.00

Spinach, Mushrooms, Peppers or Garlic Bread \$1.00

**Spaghetti w/Rich Tomato Sauce** Spaghetti noodles topped with our homemade tomato sauce. \$7.00 Large \$8.00

**Fettuccine Alfredo** Tender fettuccine noodles tossed with a creamy parmesan cheese sauce. \$7.00 Large \$10.00

**# Seafood Pasta** Sauteed shrimp, scallops, langoustine, white fish & mussels. Basted with a lite tomato sauce & served over linguine. \$19.00

**# Bleu Beef** Penne Pasta tossed with sauteed spinach & a rich Bleu cheese Alfredo sauce. Topped w/ slices of grilled beef tenderloin. \$16.00

**Grilled Blackened Chicken** Diced tomatoes, red onions & asparagus. Tossed with a white wine cream sauce. Served over angel hair pasta. \$14.00

**# Penne & Grilled Salmon** Grilled salmon fillet atop penne pasta tossed with mushrooms & fresh spinach in a basil pesto cream sauce. \$17.00

**Chicken Carbonara** Pan seared chicken breast served over angel hair pasta. Finished with a cream sauce, mushrooms, tomato, bacon, corn relish & grilled onions. \$16.00

## Fish & Seafood

**Salmon** \$16.00  
Large \$19.00

**Mahi Mahi** \$15.00  
Large \$19.00

**Parmesan Tilapia** \$13.00  
Large \$16.00

**Walleye** \$21.00

All fish is cooked over a wood burning grill or sauteed.  
Served with a choice of Lemon Dill Butter sauce or Warm  
Mango Chutney.

**Cobster Tail** Market price

**Crab Cakes** Sauteed & served over warm  
mango chutney. \$13.00  
Large \$15.00

**Scallops** Floured & sauteed. Finished  
with lemon & white wine. \$21.00

**Shrimp Scampi** Baked in garlic butter. \$16.00  
Large \$23.00

**New England Fish & Chips** - With fries  
& coleslaw. \$9.00

Large \$12.00

**Beer Battered Shrimp** \$15.00  
Large \$19.00



## Steaks & Chops

All steaks are seasoned & cooked to perfection over a wood  
burning grill. May be served w/ Gorgonzola cheese sauce,  
Whiskey peppercorn sauce, Wild mushroom brandy sauce  
or Bernaise sauce.

**T-Bone Steak** \$28.00

**New York Strip** \$24.00

**Filet Mignon** \$30.00

**Rack of Lamb** \$29.00

**Pork Tenderloin** \$12.00  
Large \$16.00

**Flat Iron** \$15.00  
Large \$19.00

Entrees include vegetable & a choice of  
one side.

## T-Bones Specialties

## Filet Medallions

**Twin Medallions** Bacon Wrapped. \$25.00

**Twin Medallions** Bleu Cheese crusted. \$25.00

**Twin Medallions** & choice of sauce. \$24.50

**Single Filet Medallion** & choice of sauce.  
\$16.00

## Combinations

**Oscar Style** on any steak. \$ 6.00

6 oz **Cobster Tail** with any entree. Market \$5

**Shrimp** with any entree. \$ 7.50

**Crab Cake** with any entree. \$ 5.00

**Scallops** with any entree. \$ 7.50

## Complimenting Sides

French Fries Macaroni & Cheese

Sweet Potato Fries Baked Potato

Roasted Garlic Mashed

Custard Potatoes Rice

## Add Ons

Grilled Onions or Peppers.....\$1.00

Onion Straws.....\$3.00

Sauteed Mushrooms...\$3.00

**Braised Lamb Shank** - Slow cooked in natural juices & finished with a rosemary port reduction. \$17.00 Large \$22.00

**Italian Pot Roast** - A hearty portion of slow cooked beef, flavored with Italian herbs, pearl onions & carrots. \$16.00 Large \$20.00

**Roman Chicken** - Seasoned boneless chicken breast topped with sauteed tomatoes, mushrooms, green peppers & onions. Finished with  
prociutto & melted mozzarella & Romano cheese. \$14.00 Large \$16.00

**Mile High Meatloaf** - Atop garlic mashed potatoes & finished with a rich demi glaze & crispy onion straws. \$13.00

**Veal Ctmone** - Pan seared baby veal with lemon, cream & white wine. \$19.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



November 2014

1111 Lakeside St.  
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Where the food & staff make the right difference.