

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.