



# BAR CLEMENTINE

By The LakeHouse

## Raw Bar

Littleneck Clams*	2/2.06
Local "Shamrock" Oysters*	3/3.09
Yellowfin Tuna Tartare* Ginger Aioli	19/19.57
Shrimp Cocktail*	3/3.09pc
Ossetra Caviar 1oz* Pringles & Crème Fraîche	MP

## Appetizers

Crispy Duck Confit** Frisée, Pinenuts, Clementine Vinaigrette	19/19.57
Warm Wild Mushroom Strudel Baby Arugula, Balsamic	16/16.48
Fritto Misto Calamari, Rock Shrimp, Artichoke, Fresnos, Zucchini, Lemon Caper Remoulade	19/19.57
Traditional French Onion Soup	13/13.39
Creamy Tomato Bisque Mascarpone, Gruyère Grilled Cheese	12/12.36
Warm Goat Cheese Tart Caramelized Onion, Bacon	16/16.48
Escargot, Garlic Butter	17/17.51

## Salads

Simple Mixed Green Salad Tarragon Vinaigrette	11/11.33
Parisian Crudité Salad** Baby Vegetables, Greens, Hazelnut, Warm Goat Cheese Crouton	15/15.45
Chopped Greek Salad Iceberg, Feta, Black Olives, Chickpeas, Cucumber, Red Onion, Tomato, Garlic-Oregano Vinaigrette	15/15.45
Frissée Lardon Poached Egg, Applewood Bacon, Warm Brioche Crouton, Champagne Vinaigrette	16/16.48

\*Add\* Shrimp\* -10, Chicken -10, Steak\* -12, Rare Tuna\* -12

## Bar Snacks

Clams Casino Fritters, Lemon Buttermilk	16/16.48
Smoked Salmon Pizza, Crème Fraîche, Lemon Oil, Capers	19/19.57
Crab Filled Deviled Eggs (3 pcs)	12/12.36
Marinated Mixed Olives, Parmesan	9/9.27
Truffled Fries, Garlic Aioli	9/9.27
Chicken Liver & Foie Gras Pate, Pistachio, Red Onion Jam	17/17.51
Trio of Dips: Roasted Tomato White Bean, Truffled Honey Ricotta, Caramelized Onion	16/16.48
Crispy Mushroom Arancini, Truffled Pecorino	15/15.45
Crispy Parmesan Egg, Prosciutto, Asparagus, Lemon Truffle Vinaigrette	16/16.48
Grilled Oyster: Bourbon Butter	4/4.12ea

## Sandwiches

Add Fries  
+3/3.09

Sliced Steak Sandwich* Red Onion Jam, Truffle Mayo, Gruyère, Arugula, Rosemary Focaccia	27/27.81
Pressed Chicken Breast Baguette Brie, Raspberry Jam, Grilled Zucchini, Tarragon Mayo, Pickled Red Onion	20/20.60
Butcher Blend Burger* White Cheddar, Toasted Hawaiian Bun, Fries	23/23.69
Pressed Mortadella Panino** Fresh Mozzarella, Red Onion, Tomato, Pistachio Pesto, Arugula	19/19.57

## Entrees

Herb Roasted Half Chicken (30 min. cook time) Garlic Smashed Potatoes, Baby Carrots, Pan Gravy	30/30.90
Grilled Marinated Skirt Steak Frites* Herbed Fries, Garden Salad, Garlic Compound Butter Sub 8oz Filet Mignon add \$10	34/35.02
Pan Roasted Local Sea Scallops 'Provençal' Tomato Confit, Butterbeans, Olive, Zucchini, Basil, White Wine	37/38.11
Grilled Brined Berkshire Porkchop* Roasted Fennel, Fingerlings, Bacon-Cider Vinaigrette	34/35.02
Fettuccine Gulf Shrimp, Melted Leeks, White Wine, Pecorino	29/29.87

\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*\* Contains nuts

PLEASE INFORM US OF ANY FOOD ALLERGIES WHEN ORDERING

3% credit card fee