Restaurant \& Lounge

## TO START YOUR DAY

## Lakeview Resort Breakfast

Two eggs, any style, served with fresh, home-style hash browns, toast, and your choice of bacon, ham, or sausage.

## Omelette

Denver, mushroom and cheddar, plain or vegetarian, served with fresh home-style hash browns and toast.

## Break Free Omelette

Heart-smart option with $80 \%$ less fat and cholesterol. Denver, mushroom and cheddar, plain or vegetarian; served with fresh fruit and toast.

## Classic Eggs Benedict

Two poached eggs served on a toasted English muffin with back bacon and topped with hollandaise sauce; served with fresh home-style hash browns.

## Fisherman's Breakfast

A pan fried pickerel fillet served with 2 eggs, any style, served with fresh home-style hash browns and toast.

## Steak and Eggs

$70 z$ AAA strip loin steak, 2 eggs, any style, served with fresh, home-style hash browns and toast.

## Huevos Rancheros

Fried flour tortillas with home-style hash browns, scrambled eggs, chorizo sausage, onions, peppers, and cheese topped with salsa hollandaise with a side of sour cream.

## Breakfast Wrap

Two scrambled eggs with peppers, green onions, and 3 cheeses folded in a grilled tortilla shell and served with fresh fruit.

## Egg Muffin

One egg with cheese and your choice of ham, bacon, or sausage served on your choice of an English muffin or bagel with fresh, home-style hash browns.

## Buttermilk Pancakes

Choose from plain, blueberry, or chocolate chip, served with butter and maple syrup.

## Traditional French Toast

Served with butter, maple syrup, and fresh fruit.

## Apple Fritter French Toast

Sliced apple fritter dipped in French toast batter and grilled. Served with roasted cinnamon apples and caramel.
Substitute gluten-free toast | . 50

## LIGHTER FARE

14 Oatmeal 4
Served with milk and brown sugar or syrup.
Breakfast Martini
Plain yogurt,seasonal berries, and rhubarb preserve with granola.

## Fruit Bowl

Fresh cut seasonal fruit.

## KID'S MENU

For children 12 \& under
Skipper's Breakfast ..... 6
One egg, any style, hash browns, choice of two slices bacon, twosausages, or one slice of ham, served with toast.

## Buttermilk Pancakes

Choose from plain or chocolate chip, served with butter and maple syrup.

## Cereal \& Toast

Choice of cereal with one slice of toast.

## BREAKFAST SIDES

Grilled Cinnamon Bun | 4.95
Toasted Bagel and Cream Cheese | 4.95
Side of Fresh Cut Seasonal Fruit | 4.25
Toast \& Preserves | 3.75
Gluten-free Toast | 4.25
Cold Cereals 13.95
One Egg | 2.50
Two Eggs | 3.95
Bacon, Sausage, or Ham | 4.25
Fresh Home-style Hash Browns I 3.75

BEVERAGES
Coffee or Tea l 2.95
10 Cappuccino $|4.50 \mathrm{sm}| 6.50 \mathrm{lg}$
Espresso 13.50
Latte | $4.50 \mathrm{sm} \mid 6.50 \mathrm{lg}$
12 Hot Chocolate | $3.50 \mathrm{sm} \mid 4.00 \mathrm{lg}$ Milk ( $2 \%$ or Chocolate) | $2.50 \mathrm{sm} \mid 3.25 \mathrm{lg}$
Juice | 2.95 sm | 3.25 lg

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## APPETIZERS

## Artichoke Spinach Dip <br> 12 <br> Artichoke hearts, spinach, sundried tomatoes and mixed cheeses served with toasted naan bread wedges and crisp flour tortillas.

## Calamari

12
Tender baby calamari lightly breaded and flash fried; served with chipotle mayo and tzatziki sauce topped with fresh jalapeños.

## Chicken Wings

A pound of succulent wings with your choice of sauce. Cajun, Lemon Pepper, Electric Honey, Teriyaki, BBQ or HOT!

## Nachos Fresco

Tortilla chips baked with grape tomatoes, red onions, green and red peppers, black olives, and jalapeño peppers; topped with melted cheese. Add ground beef or chicken for 5.50 .

## Beef Tips

Tender, marinated, strip loin tips lightly dusted in our special seasoning, fried golden brown, and served on a bed of wild mushrooms with a red wine peppercorn demi.

## LIGHTER FARE

Add french fries, garden salad, or caesar salad for 3.50

## Quesadilla

Your choice of ground beef or roasted chicken breast with bell peppers, red onions, and 3-cheeses, folded in a salsa tortilla and drizzled with chipotle mayo.

## Chicken Fingers

Crispy seasoned chicken fingers with fresh house-made honey dill sauce.

## SOUPS

## Chef's Soup of the Day

Prepared fresh daily; ask about today's delicious creation.

## Baked French Onion

Caramelized Bermuda onions with port wine, roasted garlic and fresh herbs, topped with herbed croûtons and swiss cheese.

## Chicken, Wild Rice and Smoked Gouda

Tender diced chicken breast, Manitoba wild rice, and smoked gouda cheese cream garnished with deep fried leeks and served with garlic foccacia.

## Steak and Barley

Seared strip lion steak and hearty vegetables in rich seasoned beef broth. Served with garlic foccacia.

## Chick Pea Coconut Curry

Chick peas, asian vegetables, and thai wild rice in a seasoned coconut curry broth. Served with naan bread.

SALADS
Meal size served with grilled garlic foccacia

## Seagulls' Greens

Half 7 | Meal size 11
Spring greens, grape tomatoes, cucumber, and julienne vegetables served with our white balsamic vinaigrette.

## Classic Caesar

Half 7 I Meal size 11
Crisp romaine lettuce with house-made croûtons, parmesan cheese, and crumbled bacon tossed in a creamy garlic lover's dressing.

## Greek Salad

Half 8 | Meal size 12
Cucumbers, grape tomatoes, red onions, sweet bell peppers, kalamata olives and feta cheese tossed in olive oil citrus dressing.

## Kale and Beet Salad

Fresh Kale with pickled beets, red onion, dried cranberries, candied pecans topped with chevre and tossed on a coconut lime dressing.

Add to any Salad:
Chicken breast / 5.50
Pickerel fillet / 7
Shrimp 17.50

## SANDWICHES AND BREADS

With your choice of soup of the day, garden salad, caesar salad, or our fresh cut french fries.
Substitute greek salad / 2 Substitute french onion soup | 4 Add bacon, cheese, or mushrooms / 1.50 ea.

## Steak Sandwich

$70 z$ hand cut AAA strip loin steak cooked to your liking with portabella and fried onions on grilled garlic foccacia bread.

## Holy Hecla Burger

single 13 I double 15
Our all-beef ground chuck patty made fresh in-house with mustard, lettuce, tomato, and onions served on a fresh brioche bun.

Grilled Reuben
7 Shaved corned beef, Russian dressing, Swiss cheese, and sauerkraut on grilled rye bread.

## Seagulls' Signature Pickerel Sandwich

Grilled fillet of pickerel with tomatoes, roasted red peppers, caramelized onions, and mixed greens on a toasted ciabatta bun with house-made tartar sauce.

## Chicken Club

Roasted chicken breast, smoked bacon, tomato, mayonnaise, cheddar cheese, and lettuce served on a toasted ciabatta bun.

## Grilled Portabella Sandwich

Marinated Portabella mushroom, basil mayo, roasted red peppers, red onion, grilled zucchini and spicy eggplant with fresh mozzarella on a brioche bun.

## PASTA

All Pasta is served with grilled garlic foccacia.

## Grilled Chicken Fettuccini

Fettuccini tossed in a white wine basil pesto garlic cream sauce with grilled chicken breast and parmesan cheese.

## Spaghetti

Spaghetti with a house-made tomato basil sauce topped with parmesan cheese.

## Baked Spaghetti

Spaghetti with a house-made tomato basil sauce, baked and topped with parmesan cheese and a three cheese blend.

## Baked Macaroni and Cheese

Tender macaroni with broccoli and bacon in a cream garlic cheddar sauce topped with aged cheddar and bread crumbs.

## Mediterranean Vegetable Penne

Penne with portabella mushrooms, sun-dried tomatoes, artichoke hearts, roasted red peppers, spicy marinated eggplant, and kalamata olives tossed in an herb white wine butter sauce and topped with chevre cheese.

## Shrimp Lemon Parmesan Linguine

6 Sautéed black tiger shrimp, spinach, cremini mushrooms, and bacon bits tossed with garlic, lemon, chili, and olive oil and topped with shaved parmesan.

Add to any Pasta:
Chicken breast / 5.50
Ground beef / 5.50
Shrimp | 7.50
DINNER ENTRÉES Available after 4 pm .
Start with your choice of soup of the day, garden salad, or Caesar salad. Substitute greek salad / 2 . Substitute french onion soup / 4. Entrées (Excluding Thai Rice Bowl) come with seasonal vegetables and choice of roasted baby gourmet potato, Yukon gold butter mashed potato, or Manitoba wild rice pilaf.

## Strip Loin Steak ( 10 oz )

Aged AAA beef grilled to your liking and topped with a red wine and wild mushroom peppercorn demi.

## Stuffed Chicken Breast

A 60z, skin-on chicken breast stuffed with baby spinach, caramelized onions, and feta cheese; served with roasted pepper sauce.

## Baby Back Ribs

A full rack of our own spice rubbed baby back ribs, slow braised and smothered with our house recipe BBQ sauce.

## Manitoba Surf \& Turf

Charbroiled $60 z$ beef tenderloin with sautéed wine \& 4 herb prawns.

## Thai Rice Bowl

Jasmine rice with snap peas, broccoli, red peppers, onions, and cabbage with teriyaki sauce, topped with roasted peanuts, green onions, and carrots.
Vegetarian | 19 Steak \| $23 \quad$ Chicken \| 23 Shrimp | 24

## LAKE WINNIPEG'S FINEST

## Pickerel Fillets

Lake Winnipeg Pickerel lightly floured and pan-fried with olive oil, lemon, and butter; served with capers, pico de gallo, Manitoba wild rice pilaf, and seasonal vegetables.

Fish and Chips
18
Our signature beer battered pickerel fillets, served with fresh house-made tartar sauce, lemon, and french fries.

Fish Tacos Trio
Our signature beer battered pickerel fillets, with cajun slaw, tomato, red onion, sliced avocado, a three cheese blend, and chipotle mayo folded into lightly grilled flour tortillas and finished with fresh cilantro.

PIZZA Available on fridays 8 saturdays only (with the exception of Christmas break and spring break).
Gluten-free pizza crusts are available for all 10 " pizzas.
Quality ingredients combine with our fresh, house-made crust and signature sauce. Fired in our Italian brick pizza forno.

## Spanikopizza

$10^{\prime \prime} 13$ | $15^{\prime \prime} 17$
Fresh house-made tomato sauce, baby spinach, feta, and a three cheese blend.

## Margarita <br> $10^{\prime \prime} 15$ | 15 " 19

A pesto-infused olive oil base with fresh Roma tomatoes, garlic confit, fresh mozzarella, and spinach leaves.

## Mega Meat $\quad 10$ " 17 | 15 " 21

Fresh, house-made tomato sauce, smoked bacon, chorizo sausage, smoked ham, pepperoni, and a three cheese blend.

## Hawaii Five-O <br> 10" 16 | 15 " 20

Fresh, house-made tomato sauce, smoked ham, fresh pineapple, sun-dried tomatoes, baby spinach, and a three cheese blend.

## Pizza Nouveau

10" 16 | 15 " 20
Fresh, house-made tomato sauce, chorizo sausage, portabella mushrooms, red onions, and a three cheese blend.

## Veg Head

10" 15 | 15 " 19
Fresh, house-made tomato sauce, Portabella mushrooms, artichokes, eggplant, roasted red peppers, feta, and a three cheese blend.

## Philly Cheese Steak

10" 17 | 15 " 21
Grilled green peppers, onions, beef tips, and a three cheese
blend with a creamy parm cheese sauce.

## Build your Own Classic 10 " 15 | 15 " 18

Fresh, house-made tomato sauce and a three cheese blend with two toppings.
Toppings: pepperoni, smoked bacon, ground beef, chorizo sausage, smoked ham, roast chicken, diced tomato, sundried tomato, cremini mushrooms, portabella mushrooms, red onions, artichokes, green or red peppers, roasted red peppers, jalapeño peppers, black olives, spicy marinated eggplant, baby spinach, pineapple, feta cheese.

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[^0]:    Additional toppings / 10 " 2.25 each | $155^{\prime \prime} 3.50$ each
    **no substitutions on specialty pizzas**

