



HACIENDA DEL LAGO



APPETIZERS

MEDITERRANEAN HUMMUS

9

Served with warm pita

SHRIMP SCAMPI

13

Sauteed with Chardonnay wine,
Garlic, Shallot and Parsley

CRISPY FRIED CALAMARI

13

Served with Cocktail sauce and
Chipotle Aioli

FRIED CAULIFLOWER

14

Tossed in Truffle Oil topped with
Parmesan Cheese and Capers

STEAMED MUSSLES

17

Cooked with Chablis wine, Diced Carrots,
Celery, Shallots, Fresh Garlic and Bay Leaf
Butter

BRUSCHETTA

11

Grilled Bread w/ Diced Artichoke, Grape
Tomato, Basil, Garlic and Kalamata olives
Topped with Balsamic Glaze.

DE LAGO WINGS 6PC

13

-Classic Buffalo
-Lemon Pepper
-Mango Habanero
-BBQ

SALADS

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Italian, Raspberry Vinaigrette, Greek

HOUSE SALAD

10

Served w/ Grape Tomato, Cucumber,
Artichokes and Red Onion bedded on
Chopped Romaine, Mixed Baby Greens
and Arugula.

CEASAR SALAD

13

Croutons, Parmesan Cheese and Grape
Tomatoes on Chopped Romaine
Add Grilled Chicken +\$5
Add Grilled Shrimp +\$6

GREEK SALAD

16

Grape Tomatoes, Cucumber, Red onion,
Kalamata Olives, Feta and Greek Dressing

CAPRESE SALAD

15

Grape Tomatoes, Fresh Mozzarella, Basil,
Pesto and Balsamic Glaze

ROASTED RED BEET SALAD

13

Roasted Beets, Dried Cranberries, Goat
Cheese on Baby Greens, Romaine and
Arugula Tossed with Raspberry
Vinaigrette and Balsamic Glaze

SOUP

Cup 7

Bowl 12

-French Onion
-Soup Of the Day

PASTA

- SPAGHETTI AND MEATBALLS** 22
Sautéed fresh Tomato, Basil, Garlic with Marinara and House Meatballs
- FETTUCINE ALFREDO** 17
Add Chicken \$5
Add Shrimp \$6
- PASTA BOLOGNESE** 26
Traditional Bolognese Sauce over Tagliatella Pasta
- RIGATONI PASTA** 22
W/ Fresh Basil, Garlic, Organic Grape Tomatoes and Red Sauce Served with/ Grilled Andoville Sausage (SPICY)
- LINGUINI** 18
W/ Creamy Pesto Alfredo Sauce
Add Grilled Chicken +5
Add Grilled Shrimp +6

BEEF & PORK

- 8 OZ GRILLED RIBEYE** 34
Served with Roasted Potatoes and Veggies of the Day
- 6 OZ GRILLED FILET MIGNON** 39
Green Peppercorn Sauce, Mashed Potatoes and Veggies of the Day
- 6 OZ GRILLED DRY RUBBED SKIRT STEAK** 29
With Chimichurri Sauce, Roasted Garlic Mashed potatoes and Veggies of the Day
- 8 OZ BRAISED SHORT RIBS** 39
With Red Wine Sauce served with Mashed Potatoes and Veggies of the Day
- 8 OZ GRILLED PORK CHOP** 22
With a Red Wine Mushroom Sauce served with Mashed Potatoes and Veggies of the Day
- BEEF FAJITAS** 24
Served with Rice and Beans Choice of Flour or Corn Tortilla
- HALF POUND BURGER** 18
Lettuce and Tomato with fries
Add Cheese

SEAFOOD

- GRILLED BLACKENED SALMON** 28
Over Sautéed Spinach, Mashed Potatoes and Veggies with Chopitle Aioli
- BRANZINO** 32
W/ Lemmon Caper Sauce, Mashed Potatoes and Veggies of the Day
- BLACK PEPPER CRUSTED AHY TUNA** 28
Topped w/ Mango salsa, Drizzled with Balsamic glaze served with roasted potatoes and Veggies of the Day
- SHRIMP SAN TROPEZ** 26
Sauteed with Fresh Garlic Shallots, Paprika, Fresh Parsley, Chablis wine Demy sauce
- GRILLED FISH TACOS** 18
Grilled Mahi Mahi on Corn or Flour Tortillas with rice and beans served with coslaw

- GRILLED SHRIMP TACOS** 18

CHICKEN

- CHICKEN MARSALA** 22
Tender Chicken, Mushrooms and Marsala Sauce over Linguini Pasta
- CHICKEN PICCATA** 24
Chicken Breast Sauteed with Lemon Capers and butter alongside roasted fingerling potatoes and Veggies of the Day
- CHICKEN SCHNITZEL** 22
Lightly Breaded, With Roasted Fingerling Potatoes and Veggies of the Day 19
- GRILLED CHICKEN KABOB**
Served with Rice and Veggies of the Day
- CHICKEN PROVENCAL** 24
Breaded Chicken Breast w/ Homemade Diced Tomato herb Sauce, Thyme, rosemary, Basil, Garlic, Onion, White Wine.
Served w/ Garlic Mash potatoes and Veggies of the Day