

Dinner

STARTERS

MEDITERRANEAN

HUMMUS 10

Creamy Mediterranean hummus, drizzled with olive oil and served with warm, toasted pita for dipping.

SHRIMP SCAMPI 13

Shrimp sautéed in chardonnay, garlic, shallots, and fresh parsley, served hot and full of flavor.

FRIED CALAMARI 13

Tender calamari lightly breaded and fried to golden perfection, served with tangy cocktail sauce and creamy chipotle aioli.

STEAMED MUSSELS 17

Plump mussels simmered in a rich Chablis broth with carrots, celery, shallots, garlic, and butter.

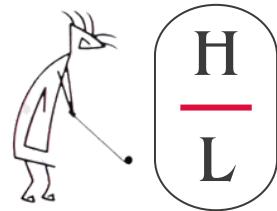
BRUSCHETTA 11

Toasted bread piled high with artichokes, grape tomatoes, basil, garlic, and Kalamata olives, then drizzled with rich balsamic glaze.

DEL LAGO WINGS 13

6pcs

- -Classic Buffalo
- -Lemon Pepper
- -Mago Habanero
- -BBQ



SOUPS & SALADS

CAPRESE

15

Juicy grape tomatoes and creamy fresh mozzarella paired with fragrant basil, finished with vibrant pesto and a sweet balsamic glaze.

GREEK

16

Romaine, baby greens, and arugula with juicy grape tomatoes, crisp cucumbers, red onion, Kalamata olives, and tangy feta, all tossed in a bright Greek dressing.

ROASTED RED BEET

15

Tender roasted beets, sweet dried cranberries, and rich goat cheese atop baby greens, romaine, and arugula, tossed in a vibrant raspberry vinaigrette and drizzled with balsamic glaze.

HOUSE

10

Fresh grape tomatoes, crisp cucumber, artichokes, and red onion atop chopped romaine, mixed baby greens, and arugula, tossed to order.

CAESAR

13

Crisp chopped romaine tossed with croutons, Parmesan, and grape tomatoes.

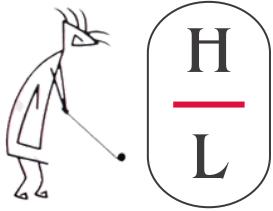
- Add Chicken +\$6
- Add Shrimp +\$7

SOUP

7 | 12

- **French Onion** ~ Sweet caramelized onions in a savory broth, crowned with a golden crouton and bubbling melted Swiss cheese.

- **Soup of the Day**



PASTA

SPAGHETTI & MEATBALLS 22

Tender house-made meatballs atop spaghetti, tossed with sautéed fresh tomatoes, garlic, and basil in our savory marinara sauce.

FETTUCCINE ALFREDO 17

Tender fettuccine smothered in a velvety Parmesan cream sauce, finished with a hint of garlic and fresh Parmesan.

- Add Chicken +\$6
- Add Shrimp +\$7

PASTA BOLOGNESE 26

Hearty Bolognese sauce, simmered with tomatoes, herbs, and savory flavors, tossed with wide pappardelle noodles.

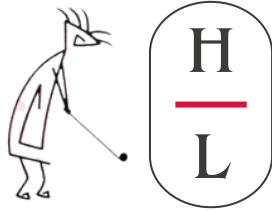
RIGATONI PASTA 22

Tender rigatoni in a vibrant red sauce with fresh basil, garlic, and organic grape tomatoes, topped with grilled andouille sausage for a spicy kick.

LINGUINI 18

Linguini noodles coated in a rich, creamy pesto Alfredo sauce.

- Add Chicken +\$6
- Add Shrimp +\$7



CHICKEN

MARSALA 24

Juicy chicken and sautéed mushrooms simmered in a savory Marsala wine sauce, served atop buttery mashed potatoes with today's fresh vegetable.

SCHNITZEL 23

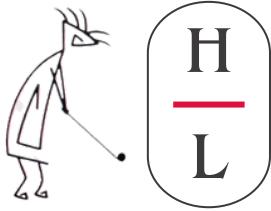
Crispy, golden-breaded schnitzel accompanied by roasted fingerling potatoes and today's fresh vegetable.

PICCATA 25

Juicy chicken breast in a bright lemon-caper butter sauce, accompanied by roasted fingerling potatoes and today's fresh vegetable.

PROVENCAL 25

Golden-breaded chicken breast topped with a flavorful, balanced tomato Provençal sauce, served alongside roasted garlic mashed potatoes and today's fresh vegetable.



BEEF & PORK

RIBEYE 35

Tender 8 oz ribeye, seared to perfection and bursting with flavor, accompanied by golden roasted potatoes and the chef's seasonal vegetable.

DRY RUB SKIRT STEAK 30

Tender 6 oz skirt steak coated in a savory dry rub, grilled to juicy perfection, and finished with zesty chimichurri. Accompanied by roasted garlic mashed potatoes and the vegetable of the day.

BRAISED SHORT RIBS 39

Tender, slow-braised short ribs in a savory red wine reduction, accompanied by buttery mashed potatoes and the vegetable of the day.

GRILLED PORK CHOP 25

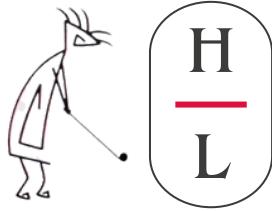
Juicy 8 oz pork chop, perfectly grilled, sliced and finished with a rich red wine mushroom sauce. Accompanied by buttery mashed potatoes and the vegetable of the day.

BEEF FAJITAS 25

Juicy, seasoned beef sizzling to perfection, accompanied by rice, beans, and your choice of flour or corn tortillas.

1/2LB BURGER 18

Half-pound of juicy beef, layered with lettuce, tomato, and melted cheese, served with a side of crispy fries.



SEAFOOD

GRILLED BLACKENED SALMON 28

Tender salmon fillet, blackened and grilled to perfection, buttery mashed potatoes, and the vegetable of the day, complemented by a zesty chipotle aioli.

BRANZINO 32

Delicate, tender Mediterranean sea bass with a subtle, buttery flavor, roasted and topped with tangy lemon-caper sauce. Accompanied by buttery mashed potatoes and the vegetable of the day.

BLACK PEPPER CRUSTED

AHI TUNA 30

Tender Ahi tuna, black pepper-crusted and seared to perfection, finished with sweet mango salsa and a balsamic glaze. Accompanied by roasted potatoes and the vegetable of the day.

SHRIMP SAN TROPEZ 26

Tender shrimp sautéed to perfection with garlic, shallots, and paprika, simmered in a rich Chablis wine demi-glace, and garnished with fresh parsley.

GRILLED FISH TACOS 18

Grilled Mahi Mahi tucked into your choice of corn or flour tortillas, served with rice, beans, and a side of crisp coleslaw.

GRILLED SHRIMP TACOS 18

Juicy grilled shrimp tucked into warm corn or flour tortillas, accompanied by rice, beans, and fresh, crunchy coleslaw.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD AND SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.