



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

ROASTED RED BEET SALAD

13

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

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

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 22
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

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