Specially Pizzas (\$22)

ARTHUR ASH*

Sausage, Applewood Smoked Bacon, Fire Roasted Tomatoes, Grilled Onions

CENTER COURT*

Braised Beef, Cremini Mushrooms, Roasted Shallots, Ricotta, Crumbled Cheddar White Pizza

DOWN UNDER*

Pepperoni, Italian Sausage, Fresh Mozzarella, Parmesan, Garlic Oil, Fine Herbs

ROLAND GARROS (V)

Fresh Mozzarella, Provolone, Tomato, Basil, Olive Oil Chili Flake, Basil

CHEESE PIZZA (\$18)

TOPPING (\$2)

Pepperoni*, Italian Sausage*, Bacon*, Chicken* Red Onions, Sundried Tomatoes, Kalamata Olives, Mushrooms, Spinach, Roasted Red Peppers, Extra Cheese, Ricotta, Feta, Fresh Mozzarella 12" Gluten Free Crust Available Upon Request

1320 Market

Hot Grab & Grap AVAILABLE DAILY AFTER 3PM

ENTREES

BLACKENED SHRIMP WITH PILAF & BRUSSEL SPROUTS \$14

WHOLE ROTISSERIE CHICKEN \$12

GREEN CHICKEN POZOLE \$13

SIDES

MASHED POTATOES \$6

MEXICAN RICE \$6

CHEESE POLENTA \$6

MAC AND CHEESE \$6

STEAMED BROCCOLI \$6

ROASTED FINGERLING POTATOES \$6

ENJOY HERE OR AT HOME!

Please allow 20 minutes for pizzas to cook

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for a foodborne illness. Please let us know of any food allergies.

VG (Vegan), V (Vegetarian), Gluten Free on request.

FOLLOW US ON INSTAGRAM! @LAKESHORESF_LP

Smoothies

COFFEE KICK \$12

Cold Brew Coffee, Almond Milk, Banana, Cinnamon, Vanilla Protein

ACAI POWER \$12

Oat Milk, Blueberry, Banana, Acai, Dates, Flax Seeds

PERSONAL TRAINER \$12

Skim Milk, Peanut Butter, Chocolate Protein & Choice of Banana or Blueberries

DRAGON FIRE \$11

Almond Milk, Pitaya (Dragon Fruit), Mango, Banana, Lemon Juice, Hemp Seeds

MATCHA GLOW \$12

Apple Juice, Matcha, Kale, Lemon, Cucumber, Banana, Mint

TINY TIGER \$9

Pineapple Juice, Strawberry, Banana

PINEAPPLE BLISS \$9

Coconut Milk, Coconut Flakes, Pineapple Juice, Pineapple, Banana

ADD CHOCOLATE, VANILLA OR VEGAN PROTEIN POWDER, MATCHA, HEMP SEEDS, FLAX SEEDS, COLLAGEN \$4



Breakfast

ALL AMERICAN BREAKFAST * S14

2 Eggs Any Style, Applewood Smoked Bacon or Sausage, Seasoned Home Potatoes, Sourdough & Honey Butter

FARMHOUSE OMELET (V)* \$14

Roasted Heirloom Cherry Tomatoes, Wild Mushrooms, Spinach, Feta Cheese, Sourdough Baguette, Honey Butter

TOFU SCRAMBLE (VG)* \$14

Spinach, Green Onions, Black Sesame, Ginger Miso Sauce, Vegan Sourdough, House Potatoes

WAKE-UP BREAKFAST SAMMY* \$14

Sunny-side Egg, Turkey Sausage, Avocado, Spinach, Chipotle Aioli, Croissant Bun

CLASSIC BREAKFAST BURRITO (V)* \$12

Scrambled Eggs, Pico de Gallo, Avocado, Cheddar Cheese, Potato, Side Salad, add Bacon or Sausage \$3

CHIMICHURRI STEAK & EGGS* \$18

Grilled Skirt Steak, 2 Eggs Any Style, Breakfast Potatoes, Sourdough Baguette, Honey Butter

CORNED BEEF SKILLET* \$18

2 Eggs Any Style, Kale, Yellow Squash, Sweet Potato Hash, Roasted Poblano Pepper, Cheddar Cheese, Onion, Sourdough Baguette

PANCAKES (V) \$8

2 Homemade Pancakes, Honey Butter, Maple Syrup add Fruit, Bacon or Sausage \$3

GRAB & GO BREAKFAST PASTRIES \$5

Daily variety of baked pastries

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness.

Lids Menu

ALL KIDS ENTREES INCLUDE ONE SIDE. \$3 FOR EACH ADDITIONAL SIDE

CHICKEN TENDERS* \$11

KID'S BURGER* \$10

HOT DOG* \$9

GRILLED CHEESE (V) \$10

PIZZA* \$10

Cheese, Pepperoni or Sausage

PASTA (V) \$10

Cheese Sauce, Marinara or Butter & Parmesan

SIDES

French Fries

Corn

Broccoli

Fruit

Snacks & Soups

CHICKEN WINGS* \$14

(6) BBQ or Buffalo, Celery Sticks, Ranch Dressing

CHEF'S SOUP* \$9

Toasted Baguette

FURKEY CHILI* \$12

Cheddar Cheese, Corn Bread Croutons, Jalapeno, Sour Cream, Chives

SEASONAL QUESADILLAS (V) \$14

Red Pepper, Corn, Black Beans, Leeks, Sour Cream, Guajillo Salsa Add Beef or Chicken* \$3



FRENCH FRIES MAPLE ROASTED SWEET POTATOES ROASTED ROOT VEGGIES BROCCOLI

Parmesan Cheese, Chili Flakes, Olive Oil

SIDE SALAD

Carrots, Tomatoes, Radish, Cucumbers, Mustard Vinaigrette



All sandwiches are served with fries or salad.

HARVEST BURGER* \$16

2 Beef Patties (Make it Impossible \$3), Cheddar Cheese, B&B Pickles, Lettuce, Tomato, Onion, LSF sauce, Brioche Bun.

SALMON BURGER (P)* S17

Atlantic Salmon, Marinated Sundried Tomato, Pickled Onion, Baby Spinach, Lemon Dill Aioli.

SPICY CHICKEN TENDER SAMMY* \$15

B&B Pickles, Romaine Lettuce, Jack Cheese, Chipotle Aioli, Brioche Bun.

WILD MUSHROOM MELT (V) \$14

Caramelized Onion, Balsamic Aioli, Fontina Cheese, Sourdough Bread.

TURKEY CLUB* S17

Smoked Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, Red Onion, Avocado, Mayonnaise, Whole Wheat Bread.

PULLED PORK SANDWICH* \$15

Smoked Pulled Pork, Tangy Cabbage Slaw, Sweet Habanero Aioli, Kaiser Roll.

ADD BACON*, EGG*, OR AVOCADO (\$3) EACH

CHICKEN TINGA OR BEEF BIRRIA TACO* \$16

Onion, Cilantro, Guajillo Salsa, Corn Tortilla, Lime Side of Mexican Rice and Pinto Beans

AVOCADO TOAST (VG) \$15

Sourdough, Arugula, Cherry Tomato, Edamame, Pickled Cucumber. Served with side salad.

ADD 60Z CHICKEN (\$8) 4 SHRIMP OR 3.5 OZ SALMON(\$10) BRUSSEL SPROUT SALAD(V)* S14

Roasted Brussel Sprouts, Kale, Roasted Butternut Squash, Beets, Pearl Cous-Cous, Toasted Pistachios, Dried Cherries, Red Wine Poppyseed Dressing

Marinated Tofu, Jasmine Rice, Red Peppers, Carrots, Edamame, Avocado, Green Onion, Kimchi, Pickled Ginger, Sesame Seeds, Korean BBQ sauce

KALE CAESAR* S13

Kale, Romaine, Bacon, Avocado, Croutons, Parmesan, White Anchovies, Caesar Dressing

Shredded Romaine Lettuce, Tomato, Roasted Poblano Pepper, Corn, Black Beans, Tortilla Strips, Onion, Pepper Jack Cheese, Sour Cream, Cilantro

Bulgur Quinoa Tabouleh, Carrot, Cucumber, Parsley, Red Pepper, Citrus Mint Dressing

Iceberg Lettuce, Cherry Tomatoes, Pickled Red Onion, BBQ Rubbed Bacon, Blue Cheese Crumbles, Dill Buttermilk Dressing

MONDAY-FRIDAY: 7AM TO 7:30PM

SATURDAY & SUNDAY: 8AM TO 6:30PM

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.