

Specialty Pizzas (\$22)

ARTHUR ASHE*

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

ENJOY HERE OR AT HOME!

Please allow 20 minutes for pizzas to cook



Hot Grab & Go

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

*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.

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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

1320

Market

Breakfast

ALL AMERICAN BREAKFAST * \$14

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.

Kids 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

TURKEY 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

Sides \$6

FRENCH FRIES

MAPLE ROASTED SWEET POTATOES

ROASTED ROOT VEGGIES

BROCCOLI

Parmesan Cheese, Chili Flakes, Olive Oil

SIDE SALAD

Carrots, Tomatoes, Radish, Cucumbers, Mustard Vinaigrette

1320

Market

Sandwiches

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)* \$17

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* \$17

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.

Salads & Bowls

ADD 6OZ CHICKEN (\$8),

4 SHRIMP OR 3.5 OZ SALMON(\$10)

BRUSSEL SPROUT SALAD(V)* \$14

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

KOREAN BBQ TOFU BOWL(VG)* \$14

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

KALE CAESAR* \$13

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

TACO SALAD (V) \$12

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

SALMON AND GRAINS BOWL(P)* \$22

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

GRILLED WEDGE SALAD* \$14

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

KITCHEN HOURS

MONDAY-FRIDAY: 7AM TO 7:30PM

SATURDAY & SUNDAY: 8AM TO 6:30PM

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