

**WELCOME TO LOST LAKE  
RESTAURANT**

**DINNER SELECTIONS  
2008/2009 SEASON**

**8300 S.E. FAZIO DRIVE  
HOBE SOUND, FL 33455  
Phone: (772) 220-3515  
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**Please visit our website at [www.lostlakegolfclub.com](http://www.lostlakegolfclub.com)**

**Thank you for your interest in Lost Lake Golf Club Restaurant for your private function. We strive to give our guests five star quality service and gourmet food in a comfortable, natural, yet elegant atmosphere. Lost Lake is family owned and operated. We have been in the golf course and restaurant business since 1979 and feel we bring the benefit of experience to our customers, which is reflected in our service.**

**Enclosed in this packet is an extensive selection of dinner menus, including many of our most popular items. We have tried to vary the menu and the prices to give you a wide range of possibilities. In addition, we will be happy to customize menus to meet any specific themes or requirements that you may have. Custom buffet menus are available on request. Please feel free to call me with any questions or concerns once you have reviewed the contents of this package. Again, thank you for your interest in Lost Lake and I look forward to hearing from you soon.**

**Carolyn Sanborn  
General Manager**

## HORS D'OEUVRES

### BEEF AND PORK

Cocktail Beef Wellington	1.50 per piece
Cocktail franks in blankets	1.25 per piece
Cocktail meatballs	1.50 per person
Roast beef and horseradish crostini	1.00 Per piece
Beef Satay	2.00 per piece

### POULTRY

Chicken & wild mushroom pinwheels	1.25 per person
Chicken satay	1.75 per piece
Lady's purse with chicken & herbs	1.75 per piece
Sesame chicken tender	1.75 per piece
Chicken quesadilla cone	2.00 per piece
Peking Duck spring roll	2.00 per piece

### SEAFOOD

Conch fritters	2.00 per person
Scallop rumaki	1.00 per piece
Bacon wrapped shrimp	2.00 per piece
Shrimp cocktail - extra large shrimp	2.00 per piece
Cocktail spring rolls	.50 per piece

### CHEESES, VEGETARIAN AND OTHER SELECTIONS

Spanakopita	1.25 per person
Miniature bruschetta	1.00 per person
Deviled eggs	1.25 per person
Artichoke crostini	1.25 per person

<b>Brie cheese stuffed with sun dried tomato and basil</b>	<b>2.00 per person</b>
<b>Assorted cheeses and crackers</b>	<b>2.00 per person</b>
<b>Fresh fruit platter</b>	<b>2.00 per person</b>
<b>Vegetable spring roll</b>	<b>.50 per piece</b>
<b>Crudite</b>	<b>1.25 per person</b>
<b>Panko crusted Brie with cranberry salsa</b>	<b>2.00 per person</b>

Dinner includes a salad, appropriate starch or side, an assortment of homemade dinner rolls and soft drinks to include coffee, tea, iced tea and lemonade. There is an additional charge for dessert.

Prices do not include 6.5% sales tax and 20% gratuity.

## POULTRY ENTREES

### CHICKEN SALTIMBOCCA

Boneless breast of chicken stuffed with prosciutto, mozzarella cheese and fresh sage, floured and sautéed in olive oil, finished with a natural lemon chicken sauce, served with roasted root vegetables.

23.00

### CHICKEN CORDON BLEU

Boneless breast of chicken stuffed with ham, mozzarella and swiss cheeses, sautéed in olive oil, then roasted to a golden brown, served roulade style, topped with a light chardonnay sauce, accompanied by roasted asparagus and mushrooms.

22.00

### HERB PARMESAN CRUSTED CHICKEN

Boneless breast of chicken coated with fresh herbs and Parmesan cheese, sautéed in olive oil, topped with our plum tomato pesto cream sauce, served with asparagus risotto.

22.00

### CHICKEN PROVENCAL

Boneless breast of chicken sautéed in olive oil, finished in the oven with a topping of roasted garlic, scallions, artichoke hearts, yellow squash and fresh tomatoes, served over bow tie pasta.

21.00

### CHICKEN MARSALA

Boneless breast of chicken sautéed with fresh mushrooms in marsala wine, served with rice pilaf.

21.00

### **CHICKEN PICCATA**

**Boneless breast of chicken sautéed with green onions and fresh mushrooms in lemon and white wine butter, served with rice pilaf.**

**21.00**

### **CHICKEN PARMAGIANO**

**Breaded chicken breast baked with marinara sauce and mozzarella cheese, served with penne pasta.**

**21.00**

### **PECAN CRUSTED CHICKEN BREAST**

**Boneless chicken breast encrusted with pecans, then baked and topped with a light maple cream, served with jasmine rice and chef's fresh vegetable.**

**22.00**

## **BEEF AND PORK ENTREES**

### **ROAST PRIME RIB OF BEEF**

**Tender sterling silver beef served au jus with your choice of potato and the chef's fresh vegetable.**

**25.00**

### **ROASTED SIRLOIN WITH HORSERADISH CREAM**

**Tender sterling silver sirloin crusted with fresh herbs drizzled with horseradish cream, accompanied by Yukon gold potatoes and asparagus spears.**

**30.00**

### **ROASTED TENDERLOIN & WILD MUSHROOM CABERNET**

**Oven roasted choice beef seasoned with garlic and herbs, surrounded by crimini and oyster mushrooms in a light cabernet sauce, served with garlic mashed potatoes.**

**31.00**

### **SURF AND TURF**

**A petite filet mignon accompanied by horseradish cream sauce, served with extra large crab stuffed shrimp, roasted redskin potatoes and asparagus spears.**

**40.00**

### **LONDON BROIL**

**Sterling silver roasted flank steak topped with our marsala demi-glace, served on a bed of garlic smashed redskin potatoes with roasted mushrooms and asparagus.**

**23.00**

### **ROAST PORK LOIN**

**Slow cooked pork loin seasoned with fresh herbs, served with natural gravy, mashed potatoes and sauteed red cabbage.**

**23.00**

### **NUT CRUSTED PORK CHOP**

**Tender fresh cut pork chop dressed in a crunchy coating of macadamia nuts and almonds, sauteed in olive oil, finished in the oven and topped with mango ginger beurre blanc, served with roasted Yukon gold potatoes.**

**23.00**

## **SEAFOOD ENTREES**

### **GROUPER MARSALA**

**Fresh grouper sautéed with mushrooms in a light marsala wine sauce, served with rice pilaf and the chef's fresh vegetable. (This recipe may be made with any fish.)**

**24.00**

### **TROPICAL PINK PEPPERCORN MAHI**

**Fresh mahi baked with pink peppercorn and panko macadamia crusting, topped with out pineapple coconut salsa, served with confetti jasmine rice.**

**24.00**

### **STUFFED FRESH CATCH**

**Fresh catch filled with our own lump crab stuffing, baked and topped with a lemon wine beurre blanc, served with tri colored roasted potatoes.**

**25.00**

### **NUT CRUSTED FRESH CATCH**

**Almonds and macadamia nuts combine for a crunchy coating on the fresh catch, baked lemon butter, served with coconut rice and fresh fruit salsa.**

**24.00**

### **HERB CRUSTED FRESH CATCH**

**Fresh catch topped with fresh herb infused cracker crumbs, baked with garlic lemon butter and a hint of white wine, served with rice pilaf and the chef's fresh vegetable.**

**23.00**

### **CARAMELIZED ONION MAHI**

**Fresh mahi dusted with cracker crumbs and herbes de provence, baked with olive oil, butter, white wine and lemon, served on a bed of caramelized onions with garlic mashed potatoes.**

**23.00**

### **BAKED STUFFED SHRIMP**

**Extra large shrimp filled with our homemade lump crab stuffing, baked with lemon butter, drizzled with a light chardonnay sauce, served with a spinach and cheese stuffed tomato.**

**25.00**

**PRICES DO NOT INCLUDE SALES TAX OR 20% GRATUITY.**

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**We use only fresh seafood in our dinner preparations. If a fish is subject to seasonal availability, another will be substituted. Most species of fish will work in any preparation and may be substituted at the customers request, although there may be an additional charge.**

**Buffet menus and prices are customized to your needs and are available on request.**

## DESSERTS

**In order to keep our menus current, our dessert selections change frequently. We offer a wide variety of cakes, pies, ice cream desserts, crepes and more. We will be happy to help you choose a dessert which would compliment your dinner choices. Most desserts are priced at \$4.00 per person.**