

Pasta Night At Lago

Wednesday

\$9.95

4pm – 10pm

Includes House Salad and bread

Soda or Ice Tea

Pasta

Choice of

Linguini, Rigatoni, Penne, Cheese Ravioli, Tortellini, Cavatelli

Sauces

Choice of

Marinara

Red or White Clam Sauce

Vodka Sauce

Carbonara

Oil garlic and Broccoli

Tomato meat Sauce

On the Side- Chicken, 4.00 Shrimp, 6.00, Meatballs, 4.00, Sausage, 4.00

Not available on Holidays or special events. There is a \$4.00 plate sharing charge. Can not be combined with any other offers, coupons, promotions, etc.

Do not forget about our ½ price wine on Wednesday on selected bottles!
(ask your Server)



Pint And Pitcher Night

*\$ 3- Pints of Coors Light or Yuengling, and Blue Moon
\$ 5- Pints of Craft Beers
(any craft beer over 8% ABV not available)*

*\$ 9- Pitchers of Coors Light, Yuengling, and Blue Moon
\$ 13- Pitchers of craft beer
(any craft beer over 8% ABV not available)*

Raw Bar

Little Neck Clams steamed or raw, red or white sauce. Comes with garlic bread.

½ doz. - \$6.95

1 doz. - \$10.95

Over pasta

Mussels Red or white sauce, comes with garlic bread

½ doz. - \$5.95

1 doz. - \$9.95

Over pasta

*Fried Diablo- Mussels, Clams, & Shrimp in a spicy tomato sauce, served over
linguine- \$13.00*

*Seared Salmon- Filet topped with a Cherry Tomato, Capers, & Lemon Sauce with
Wild Rice and Seasonal Vegetables- \$15.00*

*Broiled Tilapia- with Mushrooms, Sundried Tomato, & Roasted Garlic Ragout served
with Wild Rice and Seasonal Vegetables- \$15.00*



Starters

Lump Crab & Artichoke Dip \$9
Topped with melted mozzarella cheese, served with crispy pita wedges

Fried Calamari \$9
Flash fried to golden brown, served with marinara, orange ginger & buffalo sauce

Stuffed Mushrooms \$8
Stuffed with roasted vegetables & herbs, served over a tomato, garlic and white wine sauce

Grilled Marinated Shrimp \$9
Served over mango-lime salsa

Lago Signature Crab Cakes \$9
Seared jumbo lump crab cakes served over a citrus fennel slaw, dressed with Creole mustard remoulade & roasted red pepper coulis

Cheese Fondue \$9
Served with salted buttery soft pretzel

Loaded Potato Skins \$8
Fried potato skins topped with melted cheddar cheese & crispy bacon, served with a side of chipotle mayo & scallions

Homemade Mozzarella Sticks \$8
Served with marinara sauce

Jersey Tomato, Basil & Buffalo Mozzarella
Drizzled with extra virgin olive oil and balsamic glaze

Trio of Hummus \$8
Roasted garlic, basil pesto & roasted red pepper hummus with warm pita chips, served with carrots, cucumbers & red peppers

Lago Signature Wings 6/\$8, 12/\$15

Choose one:
Buffalo, Teriyaki, General Tso's, Orange Ginger, Smoky BBQ, Tangy BBQ, Cilantro Pesto, Cajun Buffalo, Lemon Garlic Parmesan, or Basil Pesto

Flatbreads \$9

Choose one:
✦ *Prosciutto, Tomato, Buffalo Mozzarella & Fresh Basil Pesto*
✦ *Fig, Goat Cheese & Caramelized Onion*
✦ *Mushroom, Red & Green Peppers, Tomato and Caramelized Onion*
✦ *Buffalo Chicken & Blue Cheese*
✦ *Pulled Pork, Cheddar Cheese, Smoky BBQ Sauce & Red Onion*

Vegetarian

Cavatelli with Sun Dried Tomato Pesto \$16
With spinach, artichokes, black olives & roasted garlic, topped with a balsamic reduction & parmesan cheese

Stuffed Portobello Mushrooms \$16
A duo of roasted Portobello mushrooms topped with spinach, tomato, roasted red pepper, caramelized onions & feta cheese, served with a tomato, garlic & white wine sauce

Soups

Soup du Jour \$3/\$6
Tomato & Roasted Corn \$3/\$6
French Onion \$8

Mac & Cheese

All crafted with our specialty Five Cheese Sauce
Appetizer Portion \$10
Entrée Portion \$18

Choose One:

Buffalo Chicken, BBQ Pulled Pork, Crabmeat & Grilled Shrimp, Short Rib or Vegetarian

Salads

House Salad \$6
Mixed greens, cucumbers, grape tomatoes, carrots, shaved parmesan tossed with white balsamic vinaigrette

Classic Caesar Salad \$6
Romaine lettuce, shaved parmesan & garlic croutons

Arugula & Goat Cheese Salad \$8
Tossed with walnuts, crispy prosciutto & honey truffle vinaigrette

The "Lago" Salad \$8
Mixed greens, roasted red peppers, red onions, cucumbers, grape tomatoes, blue cheese crumbles & dried cherries tossed in a champagne-raspberry vinaigrette

Summer Strawberry Salad \$8
Mixed greens, strawberries, toasted almonds, feta cheese, green apples & crispy prosciutto tossed in a honey-apple cider vinaigrette

Wraps

All served with your choice of French fries, sweet potato fries or onion rings.

Buffalo Chicken Cheesesteak Wrap \$11
Grilled chicken, lettuce, buffalo sauce & cheddar cheese

Italiano Wrap \$11
Ham, prosciutto, tomato, mozzarella, basil pesto & balsamic vinaigrette

Steak Wrap \$14
Grilled marinated skirt steak, roasted red & green peppers, caramelized onions, cheddar cheese & cilantro pesto

Creole Fish Wrap \$12
Lightly fried white fish, lettuce, tomato & Creole mustard remoulade

Turkey Wrap \$11
Smoked turkey, lettuce, tomato, Swiss cheese & Dijon mustard



Sandwiches

Served with your choice of French fries, sweet potato fries or onion rings

Grilled Chicken Sandwich \$10

Bacon, lettuce, tomato, onion & Swiss cheese

Southwestern Shrimp Po'Boy \$12

Marinated deep fried Cajun shrimp, lettuce, tomato & chipotle mayo

Roast Beef Dip \$12

Slowly roasted sliced beef, sautéed with caramelized onions & Swiss cheese, served with au jus & horseradish cream sauce

BBQ Pulled Pork \$12

Braised pulled pork tossed in a BBQ sauce, topped with melted cheddar cheese

Tuscan Sandwich \$10

Red & green peppers, caramelized onions, tomato, Swiss cheese & garlic mayo

Burgers

Served with your choice of French fries, sweet potato fries or onion rings. All burgers served with a side of fennel slaw and a pickle

All American Burger \$12

Lettuce, tomato, onion & American cheese

Swiss Burger \$14

Bacon, mushrooms, caramelized onions & Swiss cheese

Southwestern Burger \$14

Jalapenos, Cajun fried onions, lettuce, tomato, pepper jack cheese & chipotle mayo

Short Rib Burger \$15

Three cheese blend & a red wine demi glaze

Salmon Burger \$12

Lettuce, tomato, onion & orange ginger sauce

From The Grill

Braised Boneless Short Ribs \$25

Served over pan-seared herb parmesan, polenta triangle & seasoned vegetables, topped with a red wine demi glaze

T-Bone Murphy \$32

16oz T-bone steak covered in a caramelized onion, sweet pepper & potato hash

Grilled NY Strip Steak \$28

14oz NY strip steak topped with crispy Cajun fried onions, served with garlic mashed potatoes & seasonal vegetables

Sangria Marinated Skirt Steak \$25

Marinated in our homemade sangria, grilled & drizzled with cilantro pesto, served over Mexican style yellow rice & black beans

Pork Osso Bucco \$23

16oz. pork shank, slowly braised in Burgundy wine & aromatic root vegetables, served over garlic mashed potatoes & seasonable vegetables

Seafood

Zucchini Shrimp Scampi \$20

Sautéed shrimp, yellow and green squash, grape tomatoes & fresh herbs in a white wine scampi sauce

Lago Signature Crab Cakes \$23

Pan seared jumbo lump crab cakes served with wild rice pilaf & seasonal vegetables topped with a Creole mustard sauce & roasted red pepper coulis

Grilled Marinated Ahi Tuna \$29

Topped with mango-lime salsa & served with wild rice pilaf & seasonable vegetables

Creole Salmon \$24

Broiled filet of salmon, topped with lump crab, roasted garlic, grape tomatoes & a Creole mustard cream sauce, served over sautéed spinach & yellow rice

Poultry

Chicken Cordon Bleu \$21

Pan-seared chicken breasts, topped with prosciutto & Swiss cheese, covered in a Creole mustard sauce, served with sautéed spinach & garlic mashed potatoes

Stuffed Chicken Rollatini \$20

Chicken breasts stuffed with roasted red peppers, baby spinach, mozzarella & prosciutto, topped with a parmesan cream sauce, served over sun-dried tomato basil risotto & seasonal vegetables

Tuscan Chicken \$18

Grilled chicken breasts topped with caramelized onions, sun-dried tomatoes, artichoke, roasted red peppers, served with wild rice pilaf & sautéed spinach

Seared Duck Breast \$28

Drizzled with a balsamic fig reduction, served over wild rice pilaf & seasonable vegetables

Don't miss out on our Daily Deals at the Bar!

Blue Moon Monday - \$3 pints of Blue Moon from 4pm to 7pm

Tequila Tuesday - \$5 margaritas (see server for selections)

Wine Wednesday - \$4 house wine all night and half price bottles (see server for selections)

Throwback Thursday - \$5 Old Fashioned's, White Russian's & Manhattan's