



SLIDERS \$12

- Eggplant parmesan with marinara
- Salmon with chipotle aioli and butter lettuce
- Kobe beef with garlic aioli and dill Havarti
- Black bean with spicy catsup and green leaf lettuce

Potstickers

Pork and vegetable potstickers served with a sweet-spicy soy dipping sauce, sprinkled with sesame seeds and green onions. **\$9**

Quick Fried Calamari

With side of apricot cilantro sauce or try our sweet & spicy calamari with sesame seeds, green onions, and sriracha aioli. **\$12**

Mini Spring Rolls

Vegetable rolls served with a Chinese hot mustard dipping sauce. **\$7**

Halibut Kabobs

Grilled halibut wrapped with prosciutto on a bed of mixed greens and drizzled with a shallot vinaigrette. **\$13**

Tofu Skewers

Fried tofu with vegetables and a peanut dipping sauce. **\$8**

Kalamata Olive Tapanade

A spread of seasoned kalamata olives served with grilled pita. **\$9**

Jumbo Chicken Wings

Choice of mild, spicy, or cranberry jalapeño, served with ranch dip. **\$10**

Taquitos

Chicken and black bean taquitos with salsa and sour cream. **\$12**

Poppe's Trio Sampler

-built to share with friends—
Hummus, tapenade and artichoke dips, served with fresh vegetables, rustic breads and grilled pita. **\$10**

Poppe's Dungeness Crab Cakes

Our new Dungeness crab cakes served with romesco sauce & our classic Caesar salad. **\$16**

Fish Tacos

Chipotle battered halibut tacos with lemon cilantro sauce and fresh cabbage. **\$10**

Veggies and Hummus

Platter of broccoli, cauliflower, mushrooms, celery, carrots, and cherry tomatoes, served with hummus. **\$9**

Lettuce Wraps

Grilled pear and Marsala chicken salad wraps with chevre cheese and Bibb lettuce. **\$10**

Sea Scallops

Seared sea scallops on a bed of charred corn salad with tomato cilantro dressing. **\$12**

Crab Artichoke Dip

Baked Dungeness crab, brie and artichoke dip with rustic breads and crostini. **\$10**

18% Gratuity will be added to groups of 8 or more.

Consuming raw or undercooked animal products may increase your risk of food borne illness.

Lakeway Classic Caesar

Crisp Romaine lettuce, parmesan cheese, and croutons tossed in our house made Caesar dressing. \$8

Add grilled chicken or prawns \$3

Add blackened salmon \$5

Add pan-seared scallops \$5

Thai Red Curry

Medium heat curry, with a mixture of bamboo shoots, ginger, fresh vegetables, basmati rice and basil. \$13

Add grilled chicken or prawns \$3

Add grilled tofu \$5

Add pan-seared scallops \$5

Herb Chicken Linguini

Herb chicken breast tossed with linguini, sautéed greens, spinach and roma tomatoes in a light thyme cream sauce. \$12

BBQ Ribs

St. Louis style ribs, beer braised and finished with our homemade chipotle bbq sauce, served with fresh corn on the cob and mashed garlic potatoes. \$18

Grilled Filet Mignon

6 oz. steak tenderloin grilled to order, Served with a sweet potato hash and sautéed seasonal vegetables. \$19

Lakeway Classic Burger

An angus beef patty with tomato, bacon, cheddar cheese, lettuce, and our special bistro sauce. \$10

Add caramelized onion or sautéed mushrooms for \$.75 each, or avocado for \$1.50

Flat Iron Steak Salad

Tender sliced steak on a bed of fresh greens with crumbled bleu cheese, homemade garlic croutons, grape tomatoes and sherry tomato vinaigrette. \$18

Grilled Halibut Salad

Spring greens with applewood smoked bacon, arugula, grapes, fried leeks and topped with a grilled halibut filet and a champagne vinaigrette. \$12

Grilled Vegetable Stack

Zucchini, summer squash, portobello mushroom, eggplant, spinach, and tapenade with marinara and a balsamic reduction. \$14

Orzo Salad

Cold citrus orzo salad with broccoli, bell peppers, green onions and more, topped with a piece of grilled Alaskan Halibut. \$15

Wild Alaskan Salmon

Pepper seared salmon, topped with a fresh corn, bacon salsa with whipped creamy potatoes and sautéed seasonal veggies. \$18

12 oz. Rib Eye Steak

Mashed Yukon gold potatoes, grilled asparagus, red wine demi sauce, garlic herb butter. \$28

Grilled Teriyaki Chicken Sandwich

Korean BBQ sauced chicken, swiss cheese, lettuce, tomatoes, red onion and a grilled pineapple ring. \$9

Alaskan Halibut and Chips

Three pieces of beer battered wild halibut served with our own homemade tartar and French fries. \$13

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