



# Rainbow Shores

lakeside dining & cottages

## Appetizers

### **Gorgonzola Fondue**

Warmed gorgonzola served with an herbed focaccia  
dipping bread- 7

### **Bacon Wrapped Scallops**

Baked with a maple syrup & mustard sauce- 9

### **Fried Mozzarella**

Served with our marinara sauce- 5

### **Prince Edward Island Mussels**

Steamed with garlic, curry & white wine- 9

### **Crab Cakes**

Sautéed and served with spicy aoli- 9

### **Shrimp Cocktail**

5 jumbo shrimp served with cocktail sauce- 9

## Seafood

### **Fresh Haddock**

Fried or broiled with a seasoned butter- 15

### **Boston Baked Haddock**

Baked with seasoned butter & topped with seasoned  
bread crumbs- 19

### **Fresh Scallops**

Breaded & deep fried or broiled with a seasoned  
butter- 21

### **Coquille St. Jacques**

Scallops & mushrooms sautéed in wine sauce,  
bordered with Dutchess potatoes- 23

### **Fried Shrimp**

6 jumbo shrimp served with cocktail sauce- 16

### **Shrimp Scampi**

Sautéed in garlic with lemon, butter & wine, served  
over a bed of pasta- 17

### **Seafood Platter**

Haddock, scallops, shrimp, and snow crab  
deep fried or broiled- 23

### **Deluxe Seafood Platter**

6 oz. lobster tail, shrimp, scallops, and haddock  
deep fried or broiled- 35

### **Alaskan Snow Crab**

Sweet and tender crab legs served with drawn  
butter- 25

### **Alaskan King Crab**

Served with drawn butter- 31

### **Lobster Tail**

6 oz lobster tail steamed & served with butter- 27

## Surf And Turf

### **Lobster Tail and NY Strip**

6 oz. lobster tail accompanied by a  
12 oz. Strip Steak- 35

### **Lobster Tail or King Crab and Petite Filet**

6 oz. lobster tail or king crab accompanied by a  
6 oz. filet mignon- 35

All entrees include soup de jour & salad bar, plus your choice of vegetable & starch.

## Veal

### **Veal Parmesan**

Breaded with mozzarella cheese, topped with homemade sauce & served with a side of pasta- 17

### **Veal Alfredo**

Sautéed veal with shrimp, artichoke hearts, green onions and topped with our alfredo sauce- 19

### **Veal Marsala**

Sautéed in a marsala wine & topped with mushrooms- 17

## Beef

### **Filet Mignon with Marinated Chicken**

6 oz. filet grilled to order accompanied by charbroiled chicken breast- 23

### **The Sizzler**

6 oz. filet mignon or New York strip steak grilled to order & served on a red hot plate with sautéed mushrooms, onions, & peppers- 25

### **Filet Mignon with Béarnaise sauce**

Grilled to order- single- 19  
Twin- 25

### **Filet Mignon with Cognac Cream sauce**

Grilled to order- single- 19  
Twin- 25

### **Steak Au Poivre**

Filet mignon or strip steak coated with peppercorns grilled to order and topped with a brandy sauce- 25

## Poultry

### **Marinated Chicken**

Lemon garlic and rosemary & charbroiled- 17

### **Chicken Parmesan**

Sautéed chicken breast topped with broiled mozzarella our tomato sauce & served with pasta- 19

### **Chicken Marsala**

Chicken breast sautéed in marsala wine & topped with mushrooms- 19

### **Chicken Mason**

Chicken breast sautéed in garlic butter & topped with shrimp, scallops and garlic cream sauce- 21

## Pasta

### **Seafood Escapade**

Sautéed shrimp, scallops & crab meat served over a bed of linguine- 23

### **Seafood Alfredo**

Scallops and shrimp served over linguine & topped with our alfredo sauce- 21

### **Penne Vodka**

Pasta with green onions and a spicy red vodka cream sauce- 15  
Add chicken- 17  
Add shrimp- 21

## Beverages

Coffee		1.5	Soft Drink	sm	1.5
Tea		1.5		lg	2.5
Milk	sm	1.5	Juice	sm	1.5
	lg	2.5		lg	2.5
Iced Tea	sm	1.5	Lemonade	sm	1.5
	lg	2.5		lg	2.5

All entrees include soup de jour & salad bar, plus your choice of vegetable & starch.