



*Welcome to the Lagoon Restaurant
at the Painted Boat Resort Spa and Marina.*

*We are pleased to offer the following menu for both
dine in and take out service.*

*In order to maintain social distancing to the best of our
ability, we will be limiting the number of guests per
seating and our staff will serve you with friendly but
limited contact.*

*In the wake of COVID-19 we want to assure you
that we will take every precaution to keep you
and our staff safe and healthy.*



APPETIZERS

Basket of French Fries	7
<i>Served with truffle aioli</i>	
Bread Basket	8
<i>Choice of herb and garlic butter or virgin olive oil and aged balsamic</i>	
Soup of the Day	10
<i>Freshly made, served with grilled focaccia</i>	
Artisan Mixed Green Salad	16
<i>Goat cheese, roasted yams, fresh berries, quinoa, roasted almonds, apple cider vinaigrette</i>	
<i>add Cajun Spiced Prawns</i>	10
Roasted Beet Salad	17
<i>Mixed greens, candied walnuts, goat cheese, orange and balsamic reduction, citrus dressing</i>	
Chicken Wings (one pound)	18
<i>Choice of salt and pepper, honey garlic or buffalo, with carrot and celery sticks, dipping sauce</i>	
Seared Shrimp and Scallop Cake	19
<i>Served with Asian coleslaw, lemon aioli and spicy mango salsa</i>	
Sautéed Prawns and Squash Ravioli	22
<i>Served with confit garlic, tomatoes and pine nuts with truffle oil and sage beurre blanc</i>	

Ask your server for vegan and vegetarian options.

Food may contain traces of nuts or other allergens.

Please inform your server at time of ordering if you have allergies or other dietary concerns.

Taxes are additional.



ENTRÉES

Grilled Beef Striploin 42

*Grilled 8oz AAA striploin, served with potato pavé
sauce Bordelaise and sautéed mixed vegetables*

Braised Moroccan Lamb Shank 38

Served with crispy polenta, cumin chickpea and carrots ragout, braising pan jus

Tuscan Chicken Breast 28

*Oven roasted chicken breast in light cream sauce with tomatoes, spinach,
artichokes and capers.*

Served with rosemary roasted fingerling potatoes and mixed vegetables

Seafood Pasta 28

*Fresh seafood medley with capers, shallots and dill in your choice of a
creamy white wine and saffron sauce or rustic tomato sauce,
served with garlic bread*

Daily Catch — ask your server Market Price

Wild Sockeye Salmon 32

*Ginger and garlic glazed grilled sockeye salmon, lemon
and dill pomme croquette, green asparagus, lobster beurre blanc.*

Curried Lentils in Filo Pastry 25

Served with parsnip and butternut squash purée and roasted seasonal vegetables

Maximum table reservation is 6 people

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DESSERTS

Chocolate and Raspberry Torte12

Served with coulis vanilla whipped cream

Salted Caramel Cheesecake13

Bailey's Crème Anglaise & caramel sauce

Crème Brulée12

Profiteroles au Chocolate de Frédéric16

*Choux paste, warm chocolate sauce filled with
vanilla ice cream and topped with toasted pistachio*

KIDS MENU

Chicken Tenders with Fries10

Pasta8

Available with tomato or Alfredo sauce

Salmon or Steak 12 / 15

Served with potatoes and vegetables

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