



Welcome to The Lagoon Restaurant at Painted Boat Resort, Spa & Marina



All prices listed in the following Menu options do not include taxes

Appetizers

Wild Coho Salmon Chowder

House-Baked Grilled Garlic Pan Bread

\$15

Fresh Baked Bread-Basket

Warm House-Baked Breads | Trio of Daily Created Artisan Butters

\$12

Garlic Parmesan French Fries

Garlic Confit Aioli

\$12 (GF)

Candied Golden Beet Salad

Baby Arugula | Goat Cheese | Pomegranate Balsamic Vinaigrette

\$17 (GF)

Lagoon House Salad

Arugula | Spinach | Mint | Goat Cheese | Cucumber | Local Blueberries

Candied Walnuts | Whiskey Agave Dressing

\$18

Shrimp Scampi

Garlic Confit | White Wine Butter Sauce | House-baked Grilled Garlic Bread

\$18 (GF)

Crispy Pork Belly Tacos

Miso Crema | Mango Tomatillo Salsa | Sesame Broccoli Slaw

\$24 (GF)

Steamed Mussels

Red Curry | Coconut Curry Broth | Coconut Cream | Fresh Cilantro | Organic Cherry Tomatoes

House-Made Grilled Garlic Bread

\$23

Entrées

Spring Lamb Two Ways

Braised Lamb Shank & Seared Half-Rack Lamb | Rosemary Lamb Jus
Chickpea Mashed Potatoes | Fire-Roasted Root Vegetables

\$64 (GF)

Beef Tenderloin Tournedos

Two Certified Angus Beef Tender Medallions | Dungeness Crab Whipped Potatoes
Marchand de Vin | Grilled Asparagus | Bearnaise Sauce

\$60

Chicken Supreme

Oven-Roasted, Organic Free-Range Chicken | Wild Mushroom Barlotto
Grilled Asparagus & Thyme Pan Gravy

\$45

Local Bronzed Sablefish

Tarragon Shallot Butter | Baby Spinach | Organic Tomatoes | Asparagus | Roasted Fingerling Potatoes

\$58 (GF)

Wild Coho Salmon

Seared Filet | Canadian Whiskey | Cranberry | Maple Syrup | Red Lentil Pilaf
Roasted Root Vegetables

\$42

Mango Cauliflower Fried Rice

Crispy Organic Tofu | Vegan Egg | Organic Carrots | Green Onions | Fresh Ginger | Citrus Ponzu

\$33 (GF | Vegan)

Mediterranean Seafood Pasta

Linguine | Local Snapper | Scallops | Mussels | Prawns | Artichoke Hearts | Sundried Tomatoes
Kalamata Olives | Garlic Confit White Wine Reduction | House-Baked Grilled Garlic Pan Bread

\$38

Tuscan Pasta with Beef Tenderloin Tips

Penne | Wild Mushrooms | Goat Cheese | Red Wine Marinara | Garlic Confit
House-baked Grilled Garlic Bread

\$38

Little Ones at The Lagoon

(12yrs & under)

Cheddar Sliders

Two Hand-Made Sterling Silver Beef Sliders | Aged Cheddar | Hand-Cut Fries

\$14

Linguine Alfredo

Made Fresh To Order | Cream Reduction | House-Made Grilled Garlic Pan Bread

\$14

Chicken Tenders

House-Made Ranch Dressing | Hand-Cut Fries

\$14

Sweet Endings

Apple a La Lagoon

Baked, Organic Apple | Warm Bourbon Caramel | Locally Made Vanilla Bean Gelato
Crisp Pastry Spear

\$14

Green Tea Crème Brulée

Fresh Baked Shortbread Cookie

\$15

Tiramisu Torte

Real Mascarpone | Warm Mocha Sauce

\$15

Dark Chocolate Baked Alaska

Flourless | Strawberry Sorbet | Mango Purée

\$16 (GF, Dairy Free)