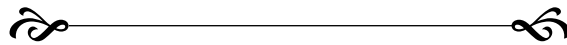


GIOVANNA'S
On The Lake

Dinner Menu



Spring 2018



Hot Appetizers

- Pizza Rustica** 8.99
Classic Italian style "Stuffed" pizza prepared insanely deep dish with Italian meats and cheeses, served with Marinara sauce
- Baked Stuffed Clams** 7.99
Our classic stuffed clams prepared with garlic, onion, and fresh herbs topped with herb glage and baked to golden brown.
- Steamed Little Neck Clams** 7.99
Prepared with garlic butter, Pernod, and White wine.
- Drunken Mussels L.G.B.C.** 7.99
Prince Edward Island mussels prepared with garlic, butter prepared in Lake George Brewing Co. Lager.

Cold Appetizers

- Fresh Mozzarella and Tomatoes** 7.99
Fresh mozzarella offered with tomato, extra virgin olive oil, and balsamic vinegar glaze complimented with fresh basil.
- Shrimp Cocktail** 10.99
Iced fresh shrimp served with spicy cocktail sauce, lemon, and chiffonade of lettuce

Selected Salads

- Roasted Hearts of Artichoke and Tomato Salad** 8.99
Roasted hearts of Artichoke with Grape tomatoes, in our house made Catalina dressing garnished with kalamata olives on a bed of baby arugula.
- Classic Caesar Salad** 7.99
Romaine lettuce, tossed with Caesar dressing, and croutons, garnished with Parmesan cheese crisp
- Jacked Up Georgian Chop** 8.99
Bacon, tomato, English Cucumber, cheddar cheese offered in Ranch Dressing garnished with grape tomato, red onion, and croutons.
- House Salad** 6.99
A large version of our house salad prepared with mesclun greens, grape tomato, croutons, English cucumber, carrot and red onion offered with a choice of dressings.

Entrées

Seafood

Classic Crab Cakes 21.99
Our own special recipe offered with rice pilaf and vegetable du jour complimented with our classic Creole Remoulade.

Zuppa De Pesce 26.99
Italian seafood stew prepared with shrimp scallops, mussels, and calamari, clams and flesh fish offered in a classic seafood brodo with onion garlic, and flake pepper, with tomato. Served on Italian bread.

Poultry

Pollo Voldastana 21.99
Sautéed Medallions of chicken prepared in wine and mushroom sauce with a hint of tomato layered with prosciutto and topped with fontina cheese.

Chicken Parmesan 21.99
Twin chicken cutlets offered with rich tomato sauce layered with Fontina Cheese offered on linguini.

Chicken Marsala 19.99
Sautéed medallions of chicken offered with forest mushroom in an exquisite Marsala wine sauce served on fettuccini. 19.99

No Separate Checks. For groups of 6 or more, 18% Service Charge Added
Plate Sharing Charge 6.00. Substitutions add .99

Beef, Pork Over



Entrées

Beef, Pork - All Steaks are Hand Cut In House

Classic Cut Filet Mignon	27.99
Our house trimmed beef tenderloin cut to 10oz broiled to order and offered with mushroom ragout and sauce bordelaise. Served with a choice baked or mashed potato and vegetable du jour.	
Broiled New York Strip Steak	26.99
Our classic hand cut strip steak broiled to order and kissed with a sauce bordelaise and offered with a choice of baked or mashed potato and vegetable du jour.	
Medallions of Beef Au Pouvire Au Crème	26.99
Sautéed medallions of beef "cut from Bistro filet" prepared with cracked black pepper, cream, brandy, offered with mashed potatoes and vegetable du jour.	
New York Strip Steak Sinatra "Style"	28.99
Classic cut "New York, New York" strip steak prepared with garlic, shallot, cremini mushroom, sundried tomatoes and shrimp offered on fettuccini.	
Pork Tenderloin "384" the Main	18.99
Pork tenderloin prepared with shallots, green peppercorns and white wine in a sauce Demi-glace with mashed potatoes and vegetable du jour.	

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