

Lakeside BRUNCH

10:00 A.M. – 2:00 P.M.

COMPLIMENTARY CARAMEL ROLL

available to go 9

C&V CRAB CAKE BENEDICT	24
lump crab, poached eggs, spinach, hollandaise	
CLASSIC EGGS BENEDICT	16
poached eggs, smoked ham, asparagus, hollandaise	
QUICHE FLORENTINE	13
spinach, ricotta, roasted garlic	
GF GARDEN OMELET	15
grilled asparagus, roasted mushrooms, caramelized onion, provolone	
GF HAM AND CHEESE OMELET	15
smokey ham, aged cheddar cheese	
FRITTATA	13
roasted tomato, ricotta, spinach, parmesan	
SMOKED SALMON SCRAMBLE	15
grilled country bread, whipped goat cheese, caviar	
C&V BREAKFAST	14
two eggs any style, bacon or sausage, creamy hash browns	
BREAKFAST SANDWICH	15
two eggs, cheddar, sliced tomato, spinach, spicy mayo, choice of bacon, sausage, avocado	
SCOTCH EGGS	12
simple salad, pickled red onion, whole grain mustard	
STEAK AND EGGS	32
petit filet, spinach, grilled artichoke, béarnaise, fried egg	
PRIME RIB HASH	18
fried potatoes, caramelized onions, béarnaise	
GF HUEVOS RANCHEROS	16
ranchero sauce, tostadas, scrambled eggs, smoked chicken, queso fresco	
BELGIAN WAFFLE	12
whipped cream, strawberry compote	
BREAKFAST FLATBREAD	16
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato	
FRENCH TOAST	14
vienna bread, whipped peanut butter, maple syrup	
BUTTERMILK PANCAKES	12
three stack, served with maple syrup add blueberries 3	

Brunch Sides

BREAKFAST POTATOES / 6	HASH BROWNS / 6
BUTTERMILK PANCAKE / 5	YOGURT PARFAIT / 8
SAUSAGE OR BACON / 7	

Salads

BLUE CHEESE WEDGE	17
baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg	
CLASSIC CAESAR	17
crisp chopped romaine, shaved parmesan, garlic croutons, anchovies	
KALE SALAD	17
mixed berries, candied walnuts, goat cheese, sherry vinaigrette	
SESAME CHICKEN SALAD	25
red pepper, romaine, sesame dressing	
ROASTED GOLD BEET SALAD	17
arugula, red onion, tomato, feta, pistachio, red wine vinaigrette	
C&V "CHOPPED" SALAD	20
pulled chicken, bacon, red onion, pepperoni, egg, italian herb vinaigrette	

grilled to enhance your salad:

chicken breast 9 petite filet 16 salmon 15 jumbo shrimp 14 fresh cold lobster 16

Starters

NEW ENGLAND CLAM CHOWDER	9/14
served daily cup / bowl	
MAHI FISH TACOS	19
broiled or fried with jicama slaw, avocado, cilantro remoulade	
GF WOOD-FIRED CHICKEN WINGS	16
lightly smoked, blue cheese dressing	
CRISPY COCONUT SHRIMP	24
mango salsa, avocado mayo	
AVOCADO TOAST	11
shaved radish, pickled red onion, whole wheat	
C&V C&V JUMBO LUMP CRAB CAKE	24
creole aioli	
GF GRILLED ARTICHOKEs	14
steak butter, lemon aioli	
CRISPY CALAMARI FRIES	15
house-made tomato basil red sauce	
LOBSTER GUACAMOLE	23
cilantro, avocado, lime, jicama slaw	
OYSTERS on the half shell	
east or west coast, fresh horseradish, cocktail sauce, red wine mignonette 4	
CAPRESE FLATBREAD	17
fresh mozzarella, roasted tomatoes, basil	
ITALIAN SAUSAGE FLATBREAD	17
whole milk mozzarella, marinara, red onion, oregano	
SMOKED CHICKEN FLATBREAD	17
house-made marinara, bacon, spinach, fresh mozzarella, aioli	

Lunch Specialties

below items served with choice of fries, cup of daily soup, side salad or fruit substitute clam chowder 3

LOBSTER ROLL	26
fresh lobster, griddled split top roll, tarragon, celery, mayo	
WALLEYE FISH SANDWICH	26
potato crusted, pickle relish, shaved lettuce, tartar sauce	
AVOCADO BLT	19
thick cut bacon, fresh tomato, shaved lettuce with arugula, aioli	
C&V FRENCH DIP AU JUS	27
thinly sliced prime rib served rare, house-made horseradish sauce, toasted baguette	

TURKEY CRANBERRY SANDWICH	18
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo	
C&V BURGER	19
american cheese, shredded lettuce, bread and butter pickles, dijonaise	

Sides

BRUSSELS SPROUTS / 10	BUTTERNUT SQUASH AND KALE / 10
GRILLED ASPARAGUS / 10	TRUFFLE FRIES / 12
CUCUMBER SALAD / 12	MAC & CHEESE / 10

accepting reservations THE LAKE ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

GF Denotes Gluten Free Items

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consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness

C&V requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Room. In situations where an outside dessert or beverage is required, an extra service charge – such as a plating or corking fee – will be added to the check.