

# Lake Theater & Cafe

START	&	SHARE
<b>SUNDRIED TOMATO HUMMUS</b> with toasted pine nuts, shaved Parmesan, extra virgin olive oil, pita chips	9	<b>FRIES</b> — House 5 rosemary, sea salt, cafe ketchup — Truffle 6 imported truffle salt, rosemary, shaved Parmesan, cafe ketchup — Dirty 7 crispy soppressata, capicola, Walla Walla onion, Parmesan, aioli — Cracklin' 7 fried chicken skin, rosemary, Novak cheddar, chicken gravy
<b>PROSCIUTTO-WRAPPED DATES</b> stuffed with hazelnuts	6	
<b>CUCUMBER INSALATA</b> farm fresh cucumbers, kalamata olives, pickled onions, sheep's feta, black sesame seeds, cilantro, yogurt dressing	10	
<b>HEIRLOOM TOMATO CAPRESE</b> Caldwell Family Farm heirloom tomatoes, fresh mozzarella, extra virgin olive oil, basil	11	<b>MIXED ROSEMARY CANDIED NUTS</b> 7 cashews, almonds, walnuts, hazelnuts

## SOUPS

<b>HEIRLOOM GAZPACHO</b> puréed heirloom tomatoes, julienned bell peppers, green onion oil	cup 5 bowl 8
<b>SOUP DU JOUR</b> seasonal ingredients brought to life	cup 5 bowl 8

## SALADS

<b>FIELD GREENS</b> mixed greens, carrot, onion, heirloom tomatoes, poppy seed vinaigrette	small 5 large 9
<b>ROASTED DRAPER VALLEY CHICKEN</b> roasted yellow squash, zucchini, heirloom tomatoes, sweet gem lettuce, smoked buffalo mozzarella, toasted pine nuts, red wine vinaigrette	15
<b>CRISPY DUCK</b> juniper-cured duck, pepper bacon, butter lettuce, toasted hazelnuts, chilled Indian chile blue cheese vinaigrette	17
<b>SUMMER KALE</b> cmixed Caldwell Family Farm kales, carrot, Spanish goat cheese, quinoa tabbouleh, toasted pepitas, lemon vinaigrette + with iron skillet salmon	14 21

## SANDWICHES

All sandwiches come with house fries.  
Substitute for soup or salad for \$2.  
Alternate fry options not available.

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<b>COPPER RIVER COHO SALMON</b>	<b>14</b>
with crème fraîche, dill, capers, arugula, pickled onion	
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<b>CHICKEN TZATZIKI</b>	<b>13</b>
with pickled hungarian wax peppers, cucumber, cilantro, yogurt sauce	
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<b>STROUPE FARMS BURGER</b>	<b>12</b>
iron skillet black angus beef, leaf lettuce, Walla Walla onion, heirloom tomatoes, aioli, cafe ketchup	
+ with Fontina cheese	<b>13</b>
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<b>CHICKPEA &amp; SPINACH PIADINA</b>	<b>11</b>
with kalamata olives, heirloom tomatoes, mixed greens, pickled onion, sheep's feta, sesame-yogurt dressing	
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<b>SEASONAL GRILLED CHEESE</b>	<b>13</b>
bourbon-glazed peaches, brie	

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## PIZZA

Don't like crust? "Take it to the edge" for  
an additional \$1, we'll pin roll our dough out  
and bring all ingredients to the very edge.

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<b>HOUSE TRE FORMAGGI</b>	<b>10</b>
three cheeses, oregano, tomato-basil fresca	
+ with soppressata	<b>12</b>
+ with soppressata, capicola & prosciutto	<b>15</b>
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<b>MARGHERITA</b>	<b>12</b>
fresh mozzarella, heirloom tomatoes, basil, extra virgin olive oil	
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<b>THE BARBIERI</b>	<b>14</b>
roasted zucchini, yellow squash, heirloom tomatoes, smoked buffalo mozzarella, oregano, basil, garlic oil	
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<b>PORTOBELLINI</b>	<b>15</b>
roasted portobellini mushrooms, Walla Walla onion, provolone, Parmesan, oregana, sherry cream	
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<b>ALICE'S FENNEL SAUSAGE</b>	<b>15</b>
with Mama Lil's peppers, Walla Walla onion, kale, mozzarella, tomato-basil fresca	
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<b>KONA PIE</b>	<b>14</b>
pepper bacon, pineapple, Walla Walla onion, mozzarella, tomato-basil fresca	

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### MAC & CHEESE

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<b>PLAIN JANE</b>	<b>10</b>
Cavatappi macroni, Béchamel, Novak cheddar, Fontina, blue cheese, seasoned bread crumbs	
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<b>SHERRY ROASTED MUSHROOM</b>	<b>12</b>
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<b>THE "ESTATE"</b>	<b>13</b>
roasted squash, zucchini, basil	
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<b>CRAZY CRACKLIN'</b>	<b>13</b>
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— Add chicken gravy to any of the above for \$1.	

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**film**  
**food**  
**drink**