

Welcome to the Farmer's Table!

Dick Peixoto, invites you to his table. We serve only the finest ingredients, and source locally whenever possible. The produce on your plate was likely picked fresh from the Lakeside Organic Gardens fields hours before it was prepared for you.

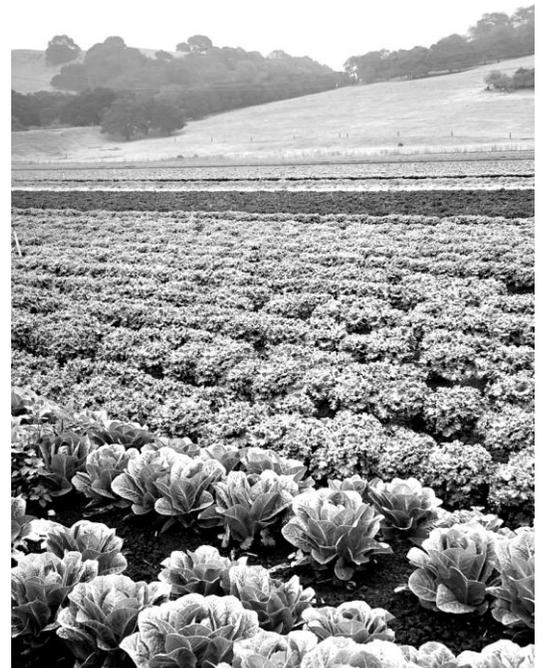
Starters

Simply Farm Fresh Veggies V 8 Raw Lakeside Organic Gardens rainbow carrots, sweet baby broccoli, celery, watermelon radish, and romanesco. Served with jalapeno aioli or ranch dressing.	Spicy Honey Garlic Wings 11 Quick fried chicken wings tossed in garlic, soy, honey, ginger, jalapeno sauce.
Garlic Bread V 8 Francese, garlic butter, parmesan.	Maui Sweet Onion Rings V 8
Garlic Parmesan Fries V 8	Crispy Fried Artichokes Hearts V 11 Ranch or marinara.
Lakeside Organic Basket V 11 Seasonal tempura battered organic veggies, chili soy dipping sauce.	Prawn Cocktail – cocktail sauce. 10
Lakeside Organic Artichoke V 10 Fire-grilled, lemon garlic aioli.	Roasted Garlic Spread with Crostini. V 9 Roasted garlic, mascarpone, asiago, parmesan, and fresh herbs.
Seared Ahi 13 Seared rare ahi steak, sesame seeds, wasabi, pickled ginger, and soy sauce.	Deep Fried Calamari 12 Your choice of breaded calamari strips OR Monterey Bay rings and tentacles.
Ground Beef Sliders 4.50 each Caramelized onions, monterey jack, and mayo on a potato roll.	Artichoke Crab Cakes 12 Blue crab, artichoke hearts, lightly breaded and pan-fried, lemon beurre blanc sauce.
	Bacon and Eggs 8 Deviled egg, crispy bacon.

Sandwiches

Served with your choice of soup or salad, and fries.

Open Faced Rib Eye 19 8oz rib eye steak, parmesan garlic bread.
French Dip 17 Slow roasted thin sliced tri tip on a warm french roll. Au jus dipping sauce.
The Bomb Burger 18 Half-pound beef patty, bacon, blue cheese, avocado, sautéed mushrooms, grilled onions, mayo on ciabatta roll.
Chicken Sandwich 16 Grilled chicken breast, mozzarella, avocado, red leaf lettuce, tomato, and onion on a toasted ciabatta roll.
Impossible Burger V 18 The plant based burger that looks and tastes like a classic burger, fire grilled and topped with red leaf lettuce, onion, tomato, and mayo on a toasted brioche bun.





Awesome Organic Entrée Salads

Our salad greens and veggies are grown here in the Pajaro Valley on our Lakeside Organic Gardens family owned ranches & delivered fresh every morning.

Add chicken or shrimp 6. Add grilled skirt steak or prawns 8.

Baby Iceberg Wedge 13
Our take on the classic wedge is a whole Lakeside Organic fresh baby Iceberg lettuce, bacon, tomato, crumbled blue cheese, and red onion.

Beets and Greens V 15
Lakeside Organic rainbow beets and mixed lettuce, candied walnuts, dried cranberries, red onion, shaved parmesan, and artichoke hearts, tossed with 18 yr. old balsamic dressing.

Buffalo Chicken Bleu 16
Grilled or crispy chicken breast in a spicy buffalo sauce, bacon, blue cheese, red onion, and fresh chopped organic hearts of romaine, tossed with blue cheese dressing.

Lakeside Organic Whole Farm Salad V 14
Lakeside Organic mixed lettuce, rainbow beets, tomato, rainbow carrots, watermelon radish, sweet baby broccoli, cauliflower, green and red bell pepper, mushrooms, cucumber, and red onion.

Asian Chicken Salad 16
Grilled or crispy chicken breast, toasted cashews, water chestnuts, carrots, red cabbage, Napa cabbage, and Lakeside Organic mixed lettuce, tossed with sesame ginger dressing. Topped with crispy wonton strips, sesame seeds, scallions, and cilantro.

Caesar Salad 12
Romaine hearts tossed with asiago and parmesan cheese, croutons, Caesar dressing.

Half Caesar 9

Shrimp Louie 16
Shrimp, hard-boiled egg, rainbow beets, tomato, carrots, red cabbage, cucumber, pepperoncini, black olives, and green bell pepper, with Lakeside Organic mixed lettuce. 1000 Island dressing.

Organic Salmon Salad 19
Grilled organic salmon over fresh cut spinach, rainbow beets, tomato, avocado, mushrooms, carrots, cucumber, and olives, with honey mustard dressing.

The Grill's Skirt Steak Salad 19
Skirt steak strips, sautéed mushrooms, caramelized onions, rainbow beets, hard-boiled egg, and blue cheese crumbles, with Lakeside Organic mixed lettuce.

Ahi Salad 19
Seared rare Ahi tuna served over tossed Lakeside Organic mixed lettuce and Napa cabbage, cucumber, red bell pepper, watermelon radish, mandarin oranges, and sesame ginger dressing. Topped with crispy won ton strips, pickled ginger and toasted sesame seeds.

The Grill's Chicken Salad 16
Grilled or crispy chicken breast, hard-boiled egg, rainbow beets, tomato, carrots, cucumber, black olives, and pepperoncini, with Lakeside Organic mixed lettuce.

Lakeside Organic House Salad V 7
Lakeside Organic red leaf, red butter, iceberg, and romaine lettuce, with rainbow beets, carrots, tomato, cucumbers, and red onion.



Don't Panic, it's Organic

Soups

Cup 4 Bowl 7

House minestrone made from our own farm's organic veggies, or soup of the day.

Salad Dressing Choices:

House Italian * Ranch * Blue Cheese
1000 Island * Honey Mustard
Organic Balsamic

Entrees

*Includes Lakeside Organic Gardens fresh salad or a cup of fresh soup.
Steamed Lakeside Organic vegetables, and your choice
of au gratin potatoes, baked polenta, rice, or fries.*

Teriyaki Chicken	21
8oz tender grilled chicken breast glazed in sweet and savory teriyaki sauce.	
Grilled Prawn Stir Fry HC	20
Lakeside Organic Gardens vegetables, five grilled prawns, and onions lightly sautéed with extra virgin olive oil and lemon. Served over brown rice.	
Castroville Chicken	21
Boneless chicken breast and artichoke hearts sautéed with mushrooms, tomato, garlic and scallions in a citrus white wine butter sauce.	
Mary's Lemon Garlic Chicken HC	22
Half a Mary's natural free range chicken, marinated with fresh lemon, rosemary, and Gilroy garlic. Oven roasted and basted in a zesty lemon sauce.	
Chicken Roulade	23
Tender boneless chicken breast stuffed with smoked mozzarella, prosciutto and spinach, oven roasted and topped with fresh artichoke cream sauce.	
Marsala Pork Loin Medallions	22
Sautéed pork loin medallions, marsala mushroom sauce, topped with prosciutto and swiss cheese.	
Baby Back Ribs	22
Half-rack of pork baby back ribs, slow cooked. Your choice of chipotle barbeque, or teriyaki sauce.	
Grilled Lamb Chops	24
Three fire grilled 4oz lamb loin chops served with a seasonal house demi-glace and grilled onions.	
Roasted Polenta Lasagna V	22
Our house polenta layered with grilled eggplant, roasted red bell pepper, portabella mushrooms, feta cheese, and pesto. Served over marinara, parmesan cheese.	
Eggplant Parmigiana V	20
Italian eggplant, breaded and seared slices layered with mozzarella and parmesan cheese, basil, Tuscan marinara sauce.	
Bone In Pork Chop	24
Oven roasted bone in pork chop over apple cranberry chutney, topped with blue cheese and caramelized red onion.	



Seafood



Seafood Fettuccini	20
Chef's nightly selection, ask your server.	
Grilled Calamari Steak	21
7 oz panko crusted calamari steak, flat grilled and topped with lemon caper piccata sauce.	
Fried Jumbo Prawn	22
Six deep fried panko crusted jumbo prawns.	
Seafood Plate	22
Three prawns, five calamari strips, and a filet of sole, breaded and fried.	
Grilled Swordfish	27
7oz flat top grilled swordfish served over lemon beurre blanc, topped with avocado salsa fresca.	
Grilled Organic Salmon	26
8 oz fresh grilled salmon fillet, topped with orange glaze and honey chipotle salsa fresca.	
Ahi Steak	28
Sesame crusted ahi steak seared rare, served with wasabi, pickled ginger and soy sauce.	

Beef



Tri Tip Steak	22
8 oz fire grilled tri tip topped with sautéed mushrooms and mushroom demi-glace.	
Skirt Steak	27
10 oz fire grilled, choice of our house marinade or BBQ glazed topped with a honey chipotle salsa.	
New York Strip Steak	27
10 oz fire grilled New York. Pepper steak upgrade 3	
Choice Rib Eye Steak	30
14 oz fire grilled rib eye steak.	
Filet Mignon	32
9 oz filet, fire grilled and topped with blue cheese crumbles, bacon, and mushroom demi-glace.	

HC = Healthy Choice V = Vegetarian

Split plate fee \$3. Automatic 18% gratuity will be added for parties of 6 or more.

We are not responsible for any lost or stolen items. We reserve the right to refuse service to anyone.

Pastas

Includes your choice of soup or salad. Add chicken or shrimp 6. Add grilled skirt steak or prawns 8.

Fettuccine Alfredo V 16 Fettuccine pasta, provolone alfredo cream sauce.	Pasta Primavera V 18 Pasta with sautéed mushrooms, artichokes, red and green bell peppers, zucchini, sweet baby broccoli, and cauliflower. Lightly tossed with your choice of marinara or our creamy provolone alfredo.
Beef Tip Fettuccine 20 Fettuccini pasta tossed with portabellas and scallions in a garlic au jus cream sauce, topped with grilled beef tips.	Linguini Carbonara 20 Sautéed pancetta bacon, mushrooms, peas, and linguini pasta in a carbonara cream sauce.
Tortellini V 18 Tender tri-colored cheese tortellini, tossed with a sauce of your choice: Marinara, creamy Provolone Alfredo, or Pesto.	Garlic Prawn Scampi 21 Angel hair pasta tossed with jumbo prawns, tomato, garlic, scallions, parsley and lemon butter white wine sauce.

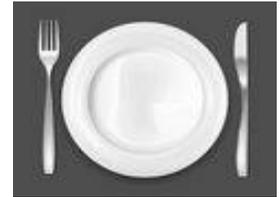
Gluten-free penne pasta available add 2.

Classic Plates

Served with fresh from our farm seasonal organic steamed veggies, and your choice of soup or salad.

Shrimp Mac and Cheese 18

Sautéed shrimp in a sharp cheddar cheesy sauce with penne, English peas, and broccoli.



Chicken Fried Steak 20

Tenderized beef steak topped with country gravy. With your choice of au gratin potatoes, baked polenta, rice, or fries.

Traditional Lasagna 22

Ground beef and pork, fresh spinach, ricotta, mozzarella, and parmesan cheese, lasagna noodles, marinara sauce.

Sides

French Fries	5
Onion Rings	6
Sweet Potato Fries	6
Lakeside Organic Mixed Veggies	6
Sautéed Mushrooms	6
Au Gratin Potatoes	6

Ask your server about our full bar, cocktail menu, wine and beer list!

Beverages 2.50

JUICES: Orange, Cranberry, V8 Juice, Martinelli Apple Juice, Martinelli Apple Cider, Lemonade

SODAS: Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb

MILK- HOT CHOCOLATE - COFFEE - HOT OR ICED TEA