

Lunch

Save room for the irresistible desert selection? Our servers will gladly present it to you.

Starters

Fresh Spring Rolls

Your selection of charbroiled beef, pork, chicken, calamari, steamed prawns, or jicama & crispy tofu - served with peanut sauce

Crispy Egg Roll

Le family heirloom recipe! - pork, prawn, imitation crab, Shitake mushroom, glass noodles, onions – served with sweet chili sauce

Wicked Wonton Dumplings

Prawn, pork, Shitake mushroom, and onion filling – served in individual cups with Ponzu soy sauce

Basil Steamed Clams or Mussels & French Bread

Seafood Platter

Crispy prawns, calamari, oysters, scallops, and a prawn roll – served with pesto aioli sauce

Lettuce Wraps

Your selection of beef, pork, chicken, crispy eggroll – or prawns for a mere \$2 more – served with vermicelli noodles & peanut sauce



Popular Lunch Selections

Spaghetti with Meat Balls - as available

Chicken Strips & Fries - served with barbecue sauce

Smoked BBQ Chicken or Pork Ribs & Fries - as available

Pork & Vegetable Pot Stickers - always extra crispy, served with sweet chili sauce

Moonlight Skewers & Fries - pork/chicken/& beef - served with aioli sauce

Turkey or Ham Sandwich with Soup du Jour or Fries - mayo/lettuce/tomato/cheese

Cheeseburger or Chicken Hoagie & Fries - mayo/pickle/mustard/onion/lettuce/tomato/cheese

Salad & Soup du Jour - choice of Caesar or Spinach with house dressing

(add \$3 for grilled chicken, \$5 for prawn skewer, \$7 for grilled salmon)



Daily Lunch Combo

Entrées are served with vegetables and your choice of steamed Jasmine rice

or fried rice with egg & sausage and a cup of soup du jour

Chicken

Grilled Teriyaki Chicken

Coconut Curry Chicken

Spicy Lemongrass Chicken

Kung Pao Chicken with Peanuts

Clay Pot Braised Ginger Chicken

Pork

Grilled Lemongrass Pork Chop & Pork Skewer

Sesame Pork with Green Beans & Oyster Sauce

Beef

Spicy Mongolian Beef

Ginger Beef with Snow Peas

Cubed Filet Mignon with Garlic & Bell Peppers

Seafood

Pineapple Sweet & Sour Prawns or Tilapia Filets

Basil & Coconut Curry Seafood Delight - mussels, clams, prawns

Pan-Seared Prawns with Roasted Garlic & Bacon Crumbles Sauce

Clay Pot Braised Catfish Filet with Caramel & Ginger Sauce

Spicy Clay Pot Braised Black Pepper Prawns & Ginger Pork

Prawns in Garlic Black Bean Sauce with Fresh Mixed Veggies and Cashews

Soup

Pho Noodle Soup

Rice-ribbons & your selection of beef steak and/or brisket, chicken, or crispy tofu & veggies - add \$1 for extra meat balls, \$2 for prawns

Prawn & BBQ Pork Wonton Soup - add egg noodles for \$1

Soup Combo - Smaller Bowl of Pho Noodle Soup and Prawn Fresh Spring Roll or Caesar Salad

Rice & Noodle Dishes

Your selection of beef, chicken, or pork - add \$2 for Prawns

Clay Pot Fried Rice

Wok-Seared Noodles with Basil - your choice of Chow Fun flat rice ribbons or Chow Mein Egg Noodles



Vermicelli & Crispy Egg Roll Salad Bowl Selections

Vermicelli noodles served chilled with crispy egg roll, lime & tamarind vinaigrette sauce, shredded lettuce, carrots, and cucumbers, topped with cilantro, chives, shallot crumbles, and crushed peanuts.

Teriyaki Chicken

Lemongrass Pork Skewers

Skewer Combo - Pork, Chicken, & Beef

Bell Pepper & Garlic Filet Mignon

Crispy Prawns & Prawn Skewer



Beverages

Soda, Iced Tea

Coffee, Thai Iced Tea, Coconut Juice, Vietnamese Coffee - Hot or Iced

Fresh-Squeezed Sparkling Limeade

Smoothie - Sweet Mango, Mocha, Pina Colada, Strawberry Daiquiri, Avocado



Veggie Dishes Available

Entrées are served upon request. Please consult with your server about Chef Le's Veggie Menu.



Desserts

Chef's Selected Irresistible Cheesecake Brûlée

Hand-fired and glazed in simple elegance, yet a chicly sophisticated work of art. It truly is an irresistible indulgent treat

Raspberry White Chocolate, Passion Mango, Triple High Chocolate

The Famous Crispy Banana Caramel Cheesecake Xangos

Rich and smooth melt in your mouth banana cheesecake filling wrapped in a flaky pastry, topped with caramel and cinnamon sugar

Traditional Sweet Rice & Banana Rolls

Grilled sweet rice wrapped banana rolls, topped with coconut puree, crushed peanuts, served with cream puffs



Lakeside Bistro strives to offer a dining experience faithful to French-Vietnamese culinary traditions. Our preparations are intended to be very delicate, yet distinctively vivid in flavor, and served for your satisfaction!

Please let us know if there's anything we can do to add to the enjoyment of your meal.

-Lakeside Bistro Staff & Management



French-Vietnamese cuisine is delightfully closer to your menu than one might think, and it is at last attracting the broad audience it deserves! The diverse and timeless flavors found in French-Vietnamese food can be attributed to the influences of various nations that have once occupied the country as well as the influences of its neighbors. The Chinese left their art of stir-frying using the famous wok; the French brought their passion for aromatic filtered coffee, vibrant sauces and crème caramel; and the exotic lemongrass and ginger were adopted from the Thai kitchen. However, the genius of Lakeside Bistro's modern cooking technique lies in the innovative adaptation of all these foreign inspirations together with its own simple, yet sophisticated ancient recipes to create a unique and subtle modern Vietnamese cuisine. With the heavy reliance on fresh herbs and vegetables, minimal use of oil, varieties of rice and noodles, and abundant choices of meat and seafood, French-Vietnamese food has to be among the healthiest and most delicious on earth!

