Winter Dinner Menu 2016

Starters

Soup de Jour 7

A Daily Highlight of the Season's Freshest Ingredients

Cornmeal Fried Green Tomatoes 8 *Gluten-free*

LRH Comeback Sauce, Sylvan Mills Farm Grits, Green Tomato-Corn Relish **Add Blackened or Garlic Shrimp 9**

Pimento Cheese Fritters 9

House made, Pimento Cheese Fritters with Muscadine Mustard Jam

LRH House Salad 8 *Gluten-free*

Local Lettuces, Crumbled Blue Cheese, Dried Cranberries, Pickled Vidalia Onions, Candied Pecans, Cherry Tomatoes, Warm Bacon-Sherry Vinaigrette **Add Blackened or Garlic Shrimp 9**

Lakemont Caesar Salad 7 *Gluten-free option (without croutons)*

Romaine Lettuce, House-Made Caesar Dressing, Biscuit Croutons, Parmesan Crisp, Garlic Confit **Add Blackened or Garlic Shrimp 9**

Low -Country Andouille Sausage and Shrimp 11 *Gluten-free*

Grilled Andouille Sausage, White Gulf Blackened Shrimp, Southern Hoppin' John, Green Tomato Corn Relish, Pea Gravy

Southern Style Crab Cake 10

Avocado Crème Fraiche, Collard Green Slaw with a Citrus Vinaigrette, and a Green Tomato Relish

Our Philosophy:

We strive to provide the freshest ingredients available from season to season in an effort to support health and sustainability

Featured Farms:

Anson Mills
Blalock Meats
Chattooga Belle Farm
Copper Creek Coffee
HEALING EARTH FARM
Hillside Orchard Farms
Ladybug Farms
Leah Lake Farms
Lucky Star Farms
MELON HEAD FARMS
Mill Gap Farm
O'Hana Farms
Shade Creek Farm
SPRAYBERRY Farm
SPRINGER MOUNTAIN FARM
Stonewall Creek Vineyards
Sylvan Falls Mill
Tiger Mountain Vineyard
Turning Creek Artisans
York Hill Farm

Support Local Farmers:
locallygrown.net/NEGeorgia

There will be an $8 split charge for any entrée.

Menu items and prices are subject to change at any time.

A 20% gratuity will be added to parties of 6 or more

$15 corking fee per bottle of wine

The consumption of raw or under-cooked shellfish, meat or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Dinner Thursday-Friday 6-10, Saturday 5-10
Sunday Brunch 11:00-3:00
(No alcohol sold before 12:30 on Sundays)

Our History:

Lake Rabun is one of the most beautiful lakes in the mountains of North Georgia. It was built by Georgia Power in 1915. Today it sparkles and gleams and is one of the most coveted spots in the Southeast to vacation and return to the joys of full engagement with nature-her forests, streams, cascading rivers, waterfalls, quiet coves, and majestic mountains. Days here are filled with water skiing and rafting, swimming, tubing, boating, fishing, hiking and so much more. The Lake Rabun Hotel was built in 1922 by the founder of the Lake Rabun Community, August Andrea and through its continuous operation has become an institution of the lake. Fully restored in 2008, it carries on the tradition of creating memorable experiences and is an example of true Southern hospitality with a mountain flavor. It's restaurant under the leadership of Executive Chef, Zac Chapman, focuses on bringing Seasonal American Cuisine with a Southern Touch using only the finest locally grown and raised ingredients through its Farm to Table program.
We have been rated by OPEN TABLE as one of the Top Ten Restaurants in the state.

Reservations:

Book Online 24 hours a day at: lakerabunhotel.com
By Phone: 706-782-4946
Please "Like" us on Facebook, Follow us on Twitter

Entree Selections

Choose one local farm fresh vegetable from our daily selections, additional side.... 4

Braised Lamb Shank 26 *Gluten-free*
Creamy Polenta, Mint Herbed Gremolata, Braising Jus

Low Country Shrimp and Grits 20 *Gluten-free*
Sylvan Mills Farm Grits, Red and Green Bell Peppers, Poblano Peppers, Shrimp-Corn Cob Broth

Pecan-Crusted Georgia Mountain Trout 23 *Gluten-free*
Anson Mills Charleston Gold Rice, Grilled Lemon, Lemon-Caper Butter Sauce

Chef's Burger of the Month 13.50
Your server will share the delicious details with you...

Grilled Angus Filet Mignon 32 *Gluten-free*
Roasted Garlic Mash Potatoes, Bleu Cheese Mousse, Whole Grain Red Wine Reduction

Chef's Farmer's Plate 15
Chef's weekly Vegetarian Choice of Seasonal, Local produce highlighted in the true Farm-to-Table style

Catch of the Day Market Price
We Serve Only the Freshest, Wild Caught, Sustainable Seafood in Season

Pasta of the Week 16
Chef's Choice of Pasta Always Prepared with the Freshest Local Ingredients