

Summer Dinner Menu 2017

Starters

Heirloom Tomato Gazpacho 7 Gluten free

Herb oil, crème fraiche

Cornmeal Fried Green Tomatoes 8 *Gluten-free*

Mango Seafood Ceviche with Local Tomatoes, Onions, Lime, Cilantro Oil

Pimento Cheese Fritters 9

House made, Pimento Cheese Fritters with Blueberry Mustard Jam

LRH House Salad 8 *Gluten-free*

Spring mix, Strawberry Rhubarb Vinaigrette, Honey Deviled Almonds, Grilled Peaches, Goat Cheese, Pickled Okra, Farm Fresh Veggies

Lakemont Caesar Salad 7 *Gluten-free option*

Romaine Lettuce, House-Made Caesar Dressing, Biscuit Croutons, Parmesan Crisp, Garlic Confit

Southern Style Crab Cake 10

Spring Pea Tomato Salsa, Herb oil, Shoestring Potatoes

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

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Entree Selections

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

Grilled Pork Tenderloin 25 *Gluten-free*

Garlic Parmesan Smashed Potatoes with a Garlic Béchamel, Peach Confiture, Balsamic Reduction

Lacquered Duck Breast 26 *Gluten-free*

Farro & Local Vegetable Succotash, Cauliflower Puree, Pomegranate Relish

Pecan-Crusted Georgia Mountain Trout 24 *Gluten-free*

Corn Puree, Braised Green Lentils, Rhubarb Relish

Chef's Burger of the Month 13.50

Your server will share the "juicy" details with you...

Grilled Angus Filet Mignon 32 *Gluten-free*

Roasted Garlic Mash Potatoes, Veal Demi-Glace, Tomato Confiture

Chef's Farmer's Plate 15

Chef's weekly Vegetarian Offering of Seasonal, Local produce highlighted in the true Farm-to-Table style

Pan-Seared Salmon 25 *Gluten-Free*

Blue Corn Grits, Tarragon and Tomato Nage, Pickled Watermelon Radishes

Springer Mountain Airline Chicken Breast 22

Herb Roasted Potato Dumplings, Sherry Mushroom Cream sauce, Almond-Parsley Pistou