



Lake Pointe *Grill*

Kitchen Hours:

Sunday thru Thursday

11:00 a.m. to 9:30 p.m.

Friday and Saturday

11:00 a.m. to 10:30 p.m.

1386 Toronto Road ♦ Springfield, Illinois ♦ (217) 679-3900



Wood Fired Pizzas

Our imported Italian Mugnaini wood fired oven is heated by hardwood. Temperatures of 900° are maintained for authentic Italian "pizza" with cooking times of minutes. Dough is made and proofed daily and hand extended. Fresh ingredients are used to create a light satisfying pizza. We ask that special orders are limited to three or less ingredients to enjoy the most of this authentic style of Napoletana pizza. Pizzas are best enjoyed individually or shared as an appetizer.

Steak and Crimini Mushroom

Charbroiled sirloin steak with sautéed crimini mushrooms, sautéed onions, bleu cheese crumbles, mozzarella, rosemary sprigs and finished with a drizzle of sweet balsamic reduction • 13.59

Artichoke and Tomato

A tomato basil pesto is the base layer sauce then fresh artichokes, sliced roma tomatoes & sautéed spinach are all layered with fresh mozzarella and fresh herbs • 13.59

Creole Pizza

A base marinara sauce is layered with cajun blackened shrimp, andouille sausage, sautéed peppers, onions and mozzarella cheese • 13.59

White Garlic Pizza

A traditional roasted garlic cream sauce layered with Italian sausage, mushrooms and mozzarella • 13.59

Fat Tony Pizza

Marinara sauce, mozzarella cheese, gouda cheese, meatballs, Italian sausage, ham, bacon, andouille sausage, and Old World pepperoni • 14.99

Pulled Pork Pizza

BBQ sauce, gouda cheese, jalapenos, sautéed onions and pulled pork • 13.59

Lite Eat Option

Olive oil drizzle, sautéed onion, fresh garlic, mushrooms, spinach & a lite sprinkle of mozzarella • 12.49

Calzone

Filled with a 3 cheese mixture and tomato basil pesto ~served with marinara • 9.39

GLUTEN FREE CRUST OPTION - \$1.00

Margherita Pizza

A light base sauce of marinara layered with sliced fresh mozzarella, sliced roma tomatoes, fresh basil leaves and an olive oil drizzle • 12.59

Traditional Pizza ~ "Build Your Own"

Your choice of one of our sauces and cheeses creates this basic traditional cheese pizza • 9.59

Assorted toppings

Meats:

Italian Sausage ~ Pepperoni ~ Old World Pepperoni ~ Ham ~ Meatballs ~ Bacon ~ Roasted Chicken ~ Creole Shrimp ~ Andouille Sausage (1.99 each)

Sauces:

Marinara ~ Garlic Cream Sauce ~ Tomato Pesto ~ BBQ Sauce

Cheeses:

Mozzarella ~ Fresh Mozzarella ~ Smoked Gouda ~ Bleu Cheese

Veggies:

Mushrooms ~ Sautéed Onions ~ Red Peppers ~ Green Peppers ~ Roma Tomatoes ~ Black Olives ~ Sautéed Spinach ~ Artichokes ~ Pineapple ~ Jalapeño Peppers (1.89 each)



Appetizers

Garlic Cheese Bread

Served with marinara • 7.99

Spinach and Artichoke Dip

Served with house made tortilla chips • 8.99

Oven Roasted Wings

12 ounces of oven roasted wings with your choice of kung pao, peanut sauce, sweet bbq or buffalo sauce.

Wing count based upon weight • 9.99

Asian Crab Cakes

Crispy Asian-style crab cakes with sweet chili sauce and mixed greens in a peanut vinaigrette • 10.99

Chips & Dips

Fresh tortilla chips served with ranchero, green chili queso and black bean dip • 7.99

Smoked Pulled Pork Quesadilla

Smoked pulled pork with New Mexico chilies, green chili queso, black bean dip, ranchero, and sour cream • 8.99

Smoked Pulled Pork Nachos

Smoked pulled pork with green chili queso, pico de gallo, jalapenos and greens onions over our homemade tortilla chips • 9.99

Soups & Salads

Tomato Basil Soup

Cup • 4.09 ~ Bowl • 5.09

Soup of the Day

Cup • 4.09 ~ Bowl • 5.09

House Salad

Roma tomatoes, thinly sliced red onion and artichoke hearts tossed with a red wine basil vinaigrette over romaine with parmesan and croutons

• full 8.59 ~ half 5.59

Apple Jack Salad

Sliced Granny Smith apples, bleu cheese and candied walnuts tossed in an apple cider vinaigrette over romaine with bacon crumbles

• full 9.29 ~ half 6.29

Caesar Salad

Romaine lettuce dressed with traditional caesar dressing (contains pesto), croutons and parmesan • full 8.59 ~ half 5.59

Black & Bleu Salad

Flank steak served medium over a bed of mixed greens with bleu cheese crumbles, tomatoes, cucumbers, red onion and a honey balsamic dressing. Served with a side of garlic bruschetta • 10.99

BLT Salad

Rosemary peppered bacon, fresh mozzarella and Roma tomatoes with romaine in a pesto vinaigrette. Served with bruschetta croutons • 8.29

Peanut Noodle Salad

Chinese egg noodles in a peanut vinaigrette with carrots, bean sprouts, napa cabbage, cilantro and scallions • 8.79

Add the following to any salad:

Chicken • 2.99 ~ Shrimp • 3.99 ~ Pan Roasted Salmon • 6.99 ~ Flank Steak • 5.99

Sandwiches

*All sandwiches are served with hand cut fries.
Substitute fries with cup of soup or 1/4 house/caesar salad for 2.09*

Smoked Sirloin Sandwich

Smoked sirloin with cheddar cheese and topped with Carolina slaw. Served with a side of au jus • 9.99



Pulled Pork Sandwich

On-site smoked pork shoulder shredded and topped with Carolina slaw, and served with a side of applewood bbq sauce • 9.99

Chicken Salad

Homemade chicken salad with pecans, Granny Smith apples, lettuce and sliced tomato served on honey wheat • 9.99

Smoked Sausage Sandwich

Local Turasky's smoked kielbasa topped with queso cheese, Carolina slaw, fresh jalapenos and tomatoes • 9.99

Club Sandwich

Turkey, ham, bacon, english cheddar & mozzarella cheeses, leaf lettuce, tomato and basil pesto served on toasted sourdough bread • 9.99

Chicken Gyro

Grilled chicken in a pita with house made tomato cucumber relish, red onion and tzatziki sauce • 9.99

Chipotle Shrimp Pita

Basted chipotle shrimp in a soft pita with black bean spread, pico de gallo, fresh cilantro, and shredded romaine lettuce • 10.99

Pork Tenderloin Sandwich

Hand breaded pork tenderloin served with apricot Dijon mayo, lettuce, tomato, red onion and pickle • 9.99

L.P.G. Burger

6 oz ground chuck hand pattied burger, griddle cooked with the works • 9.99 ~ Add grilled onions, mushrooms, bacon, cheddar, gouda or mozzarella for \$1 each

Falafel Pita

Seasoned garbanzo beans hand rolled and fried. Topped with tzatziki sauce, lettuce, and a house made tomato cucumber relish and served in a soft pita bread • 9.99



Lake Pointe Horse Shoe

Choice of turkey, ham, burger, bacon and tomato, grilled marinated chicken breast or buffalo chicken served with a white cheddar ale rarebit cheese sauce on sourdough texas toast slices and topped with hand cut russet fries • 9.99
Premium Shoe • Add \$4.00 for meatloaf

Pasta

All pasta is served with garlic bread. Add a side salad for 3.99

6 - Layer Lasagna

Baked to order with a 3-cheese blend and meat sauce. Served over a garlic cream sauce • 14.39

Seafood Pasta

Shrimp, scallops, and salmon in a lemon basil pesto sauce served over fettuccine with grated parmesan cheese and served with garlic bread • 16.79

Spaghetti & Meatballs

Spaghetti noodles with our in house meat sauce topped with pork & beef meatballs, parmesan and parsley • 13.49

Fettuccine Alfredo

Classic fettuccine pasta with a creamy alfredo sauce and grated parmesan cheese • 12.49
~ add chicken • 2.99 ~ add shrimp • 3.99

Entrées

Add a side salad for 3.99

Kung Pao Chicken

Tempura battered chicken with cashews, bell peppers and broccoli in a spicy sweet and sour sauce with jasmine rice • 13.99

Stuffed Meatloaf

A blend of ground beef and Italian sausage stuffed with white cheddar and smoked gouda cheeses, robed in apple wood smoked bacon with a sweet tomato balsamic glaze. Served with mashed potatoes and low country green beans • 13.99



Aged Ribeye Steak

21 Day aged USDA choice ribeye is hand cut to 14 ounces and charbroiled to order. Served with mashed potatoes and low country green beans • 23.49

Shrimp & Grits

Shrimp, andouille sausage and a trio of peppers in a mild cajun butter sauce with cheesy country grits. Served with cornbread • 16.99



Atlantic Salmon Fillet

Fresh caught Atlantic salmon fillet sautéed and served on a bed of linguini pasta with sun dried tomatoes and basil pesto with toasted pine nuts and topped with an olive tapenade • 17.99

Pork Enchiladas

Smoked pulled pork, gouda cheese, bbq ranchero and chile verde sauces, served with pico de gallo and cheddar grits • 12.99

Pork Combo Plate

On-site smoked pulled pork and local Turasky's smoked kielbasa with Carolina slaw and LPG baked beans • 14.99

Frenched Chop

10oz bone-in Scarborough rubbed pork chop with wholegrain mustard served with mashed potatoes and low country green beans • 16.99

Smoked Chicken Plate

¼ chicken (thigh & leg) smoked on-site with LPG baked beans and Carolina slaw • 14.99

Pho Noodle Soup

Lake Pointe Grill's take on Pho Noodle Soup with shrimp & pork, bean sprouts, napa cabbage, green onions, fresh basil and cilantro in a thai broth • 13.99

Ahi Tuna

Over Peanut Noodle Salad

Ahi tuna over Chinese egg noodles in a peanut vinaigrette with carrots, bean sprouts, napa cabbage, cilantro and scallions • 17.99



Children's Menu

Children 12 years of age and under only.

All children's entrées with the exception of the Kid's Shoe include one choice of the following:

Apple Sauce ~ Green Beans ~ French Fries ~ Mandarin Oranges ~ Mashed Potatoes

Hamburger • 6.59

**Linguine
with Meat or Alfredo Sauce** • 6.59

Breaded Chicken Fingers • 6.59

Grilled Chicken Breast • 6.59

Baked Mac-N-Cheese • 6.59

Kids Shoe • 6.59 (choice of burger, turkey or ham)

Kids Pizza • 6.59 (choice of sausage or pepperoni)

On the Side

Mashed Potatoes • 2.99

French Fries • 2.99

Low Country Green Beans • 2.99

Country Grits • 3.49

Creamed Spinach • 3.99

Broccoli • 3.29

Baked Mac-n-Cheese • 3.99

Cottage Cheese • 3.99

LPG Baked Beans • 3.99

Carolina Slaw • 2.99

Desserts

Add vanilla bean ice cream for 2.59



White Chocolate Blueberry Bread Puddin'

In-house bread pudding baked with white chocolate chunks, whole blueberries and served with twin sauces of sweet amaretto cream and blueberry • 5.29

Please ask your server for our additional homemade dessert selections.

Beverages

Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Sierra Mist Free, Mountain Dew,
Raspberry Tea, Sweet Tea, Lemonade

Also available – Fresh-brewed Iced Tea, Hot Tea, Coffee and Hot Chocolate

2.59



Indicates a Lake Pointe Grill Specialty

18% Gratuity will be added to parties of eight or more.

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk. 06302017