





https://menulist.menu
229 James Street North Hamilton, ON L8R2L2, United States
(+1)2893899525 - http://www.lakeroadrestaurant.ca/



A complete <u>menu</u> of Lake Road Restaurant from North covering all 159 dishes and drinks can be found here on the food list. For **seasonal or weekly deals**, please get in touch via phone or use the contact details provided on the website. What <u>Percival Hansen</u> likes about Lake Road Restaurant:

Located in a changing neighbourhood of Hamilton. Interesting art on the walls provided by local artists. The restaurant was quite noisy. It may have been caused by voices bouncing off the tin ceiling and there were a couple of large groups near us. The service was excellent. The food creative and locally produced. The wontons provided prior to the meal are addictive. For the main course I tried the pork jowel which w... read more. When the weather is pleasant you can also have something outside, And into the accessible rooms also come guests with wheelchairs or physiological limitations. WLAN is available for free. What Rickie Strosin doesn't like about Lake Road Restaurant:

I've been here a couple of times but this time it was a little disappointing. The braesola starter which I love really saved up on the mushrooms. And they were plain old mushrooms, not the fabulous wild mushrooms they had in the past. I was amazed. The pasta specifically was salty and dry. The fried calamari and prawns were very salty too. The quality of the food that goes into the meals is really top notch. In their... read more. With the large diversity of coffee and tea specialties, a visit to Lake Road Restaurant becomes even more attractive, and you can indulge in delicious American meals like Burger or Barbecue. Visitors of the Lake Road Restaurant appreciate the typical Canadian dishes, there are also delectable vegetarian recipes on the menu.



Soups

MENUDO

Extras

SWEET POTATO

Sandwiches

FRITA

Starters & Salads

SHRIMP

Sauces

TZATZIKI

Vegetarian dishes

PITA

Dessert

FLAN

Tapas Calientes - Warme Tapas

CHORIZO

Spirits

MARTINI

Main Course

PORK BELLY

Greece

SANTO WINES, ASSYRTIKO 2015, SANTORINI

\$49.2

Aperitifs

DEATH IN THE AFTERNOON

Seafood Dishes

FRIED CALAMARI

Sparkles

BOTTEGA, PROSECCO NV, ITALY

Cereals

STARTER

Red Wine

GABBIANO, CHIANTI, TUSCANY, ITALY

Small Plates

LAMB SAUSAGE \$16.4

Rose

OGIER, ROSÉ 2015, VENTOUX, FRANCE \$47.1

Specialty Drinks

ELYSIAN FIELDS

Dinner Entrées

LAMB SHANK \$32.8



Steak + Prime Rib

NEW YORK STRIPLOIN \$46.0

Pork & Lamb

PORK JOWL \$27.4

Seafood Entrees

TROUT \$26.3

Biscuits and Cookies

CHEESECAKE

Argentina

DOÑA PAULA, MALBEC 2015, MENDOZA \$49.2

Decadent

CAULIFLOWER GRATIN

Champagne | Sparkling

NICOLAS FEUILLATTE, BRUT RESERVE NV, CHAMPAGNE, \$98.5 FRANCE **Condiments and Sauces**

PRAWNS

Family Style Entrees

PASTA DU JOUR

Groovy Smoothies & Acai

BERRY GARCIA

Coffee

COFFEE

Non alcoholic drinks

WATER

LEMON

Large Format

SANTA CAROLINA, CABERNET SAUVIGNON RESERVA DE FAMILIA 2008, MAIPO, CHILE **Main courses**

CALAMARI \$14.2

SIDE SALAD

Austria

WINZER KREMS, GRUNER
VELTLINER 13 2015, KREMSTAL, \$43.8
AUSTRI

Drinks

GLASS OF WINE

DRINKS

Beefsteaks

TOMAHAWK FOR TWO \$86.4

Meats

PAN-ROASTED TROUT

CHICKEN, ROASTED AND FRIED



New Zealand		FRIED-CONFIT CHICKEN	\$26.3
YEALANDS, SAUVIGNON BLANC 2015, MARLBOROUGH	\$49.2	ROASTED LEG OF LAMB	
BRANCOTT, SAUVIGNON BLANC LETTER SERIES 2015, MARLBOROUGH	\$53.6	Salads	
		GREEK SALAD	\$14.2
		SALAD	
Sparkles / Bubbles aka the		TOMATO SALAD	
Original Glitterati		GREEK SALAD	
BOTTEGA, PROSECCO VINO DEI POETI NV, VENETO, ITALY	\$43.8	White	
CODORNIU, CAVA ROSE SELECCION RAVENTOS NV, PENEDES, SPAIN	\$49.2	COLUMBIA CREST, CHARDONNA GRAND EST , WA, USA	ΑΥ
		CAVE SPRING, RIESLING, NIAGARA PENINSULA, ON VQA	
Brunello di Montalcino 2010 Spotlight		MONKEY BAY, PINOT GRIGIO, NEW ZEALAND	
PICCINI VILLA AL CORTILE.		DURBANVILLE HILLS, SAUVIGNO	NC

PICCINI VILLA AL CORTILE, BRUNELLO DI MONTALCINO 2010, \$81.0 **TUSCANY**

FRESCOBALDI, BRUNELLO DI **MONTALCINO CASTEL** \$131.3 **GIOCONDA 2010**

Seasonal Feature Cocktails

OFFRED

EDGAR ALLAN PIE

Appetizers

SOUP DU JOUR	
BACON AND EGG SALAD	\$16.4
QUATTRO TUFFO	\$15.3
Mains	
SWEET POTATO AND BANANA TART	\$26.3

Red

BLACKSTONE, SYRAH, CALIFORNIA, USA

BLANC, SOUTH AFRICA

DONA PAULA, MALBEC, MENDOZA, **ARGENTINA**

CARMEN, CABERNET SAUVIGNON GRAN RES., CHILE

AQUINAS, PINOT NOIR, CALIFORNIA, USA

Spain

2008, PRIORAT

MUGA, WHITE 2015, RIOJA	\$50.3
MONTECILLO RESERVA 2010, RIOJA	\$52.5
FRANCO-ESPANOLAS GRAN RESERVA BORDON 2005, RIOJA	\$65.7

\$76.6

BODEGAS MAS ALTA, ARTIGAS



			100
Side dishes		Ontario	
DANDELION AND HERB SALAD		CAVE SPRING, RIESLING DOLOMITE 2015, NIAGARA ESCARPMENT	
CUCUMBER SALAD			\$47.1
LEMON AND GARLIC ROASTED POTATOES		TAWSE, CHARDONNAY 2013, NIAGARA PENINSULA	\$47.1
SAFFRON RICE PILAF		CHATEAU DES CHARMES, GAMAY	\$48.1
HOUSE-MADE DIPS AND SAUCES		2014, NIAGARA-ON-THE-LAKE	940.I
Chile		TAWSE, PINOT NOIR 2013, NIAGARA PENINSULA	\$53.6
LUIS FELIPE EDWARDS, ROUSSANNE GRAN RESERVA 2014, COLCHAGUA	\$60.2	CREEKSIDE, SYRAH ICONOCLAST 2013, ST. DAVID 'S BENCH	\$56.9
CARMEN, CABERNET SAUVIGNON GRAN RESERVA 2014, MAIPO	\$49.2	Restaurant Category	
	Ф49. 2	GREEK	
VINA CASABLANCA, SYRAH NIMBUS 2011, CASABLANCA	\$64.6	DESSERT	
TERRUNYO (CONCHA Y TORO),	\$70.0	COCKTAIL	
CABERNET SAUVIGNON 2012, PIRQUE (MAIPO)		VEGAN	
LUIS FELIPE EDWARDS, SYRAH		VEGETARIAN	
BLEND LFE 900 2012, COLCHAGUA	\$74.4	These types of dishes are	
A119-		being served	
Australia		SALAD	
WOLF BLASS, CHARDONNAY GOLD LABEL 2013, ADELAIDE	\$59.1	PASTA	
HILLS		PIZZA	
PIKES, RIESLING TRADITIONALE 2015, CLARE VALLEY	\$59.1	COD	
ANGOVE, SHIRAZ/CABERNET		LAMB	
CHALK HILL BLUE 2014	\$48.1	STEAK	
WOLF BLASS, SYRAH GOLD LABEL 2013, ADELAIDE HILLS	\$59.1	France	
PENFOLDS, CABERNET SAUVIGNON BIN 9 2013	\$59.1	GUIGAL, COTES DU RHONE BLANC 2014, SOUTHERN RHONE	\$54.7
		LAROCHE, CHABLIS SAINT MARTIN 2015, BURGUNDY	\$64.6

CHATEAU RIGAUD 2012,

FAUGERES

\$49.2

XAVIER, COTES DU RHONE 2012, SOUTHERN RHONE	\$53.6	PICCINI VILLA AL CORTILE, ROSSO DI MONTALCINO 2013, TUSCANY	\$59.1
CAVE DE TAIN, ST. JOSEPH ESPRIT DE GRANIT 2013, RHONE	\$71.1	TERRE DEL BAROLO, BAROLO	\$74.4
CHAPOUTIER, CHATEAUNEUF-DU- PAPE LES GRANDS MERISIERS 2014, SOUTHERN RHONE	\$74.4	2011, PIEDMONT CASTELLO DI GABBIANO, CHIANTI CLASSICI GRAN	
XAVIER, CHÂTEAUNEUF-DU-PAPE 2011, SOUTHERN RHONE	\$76.6	SELEZIONE BELLEZZA 2012, TUSCANY	\$82.1
2011, COOTHERWANDAE		RUFFINO, MODUS 2013, TUSCANY	\$76.6
Pacific Northwest		TEDESCHI, AMARONE DELLA VALPOLICELLA CLASSICO 2012,	\$85.3
ACROBAT, PINOT GRIS 2015, OREGON	\$54.7	VENETO	
CEDAR CREEK, PINOT NOIR 2014, OKANAGAN, B.C.	\$53.6	California	
MISSION HILL, SHIRAZ RESERVE 2013, OKANAGAN, B.C.	\$60.2	SONOMA-CUTRER, CHARDONNAY 2014, RUSSIAN RIVER RANCHES, SONOMA	\$63.5
OSOYOOS LAROSE, PETALES D 'OSOYOOS 2012, OKANAGAN, B.C.	\$63.5	BLACKSTONE, SYRAH 2014	\$49.2
TIME, MERITAGE 2013, OKANAGAN, B.C.	\$76.6	HAHN, GSM 2014, CENTRAL COAST	\$49.2
HEDGES, CABERNET BLEND 2012, RED MOUNTAIN, WASHINGTON	\$84.3	AQUINAS, PINOT NOIR 2013, NAPA/SONOMA	\$52.5
ERATH, PINOT NOIR 2014, OREGON	\$60.2	GNARLY HEAD, ZINFANDEL OLD VINE 2014	\$53.6
A TO Z, PINOT NOIR 2013, OREGON	\$65.7	FIRESTONE, CABERNET SAUVIGNON 2014, SANTA YNEZ	\$56.9
OREGON		MCMANIS, PETITE SIRAH 2014	\$59.1
Italy		ST. FRANCIS, MERLOT 2013, SONOMA COUNTY	\$61.3
VIGNABALDO, PINOT GRIGIO 2015, UMBRIA	\$48.1	RODNEY STRONG, CABERNET SAUVIGNON 2013, ALEXANDER	\$64.6
ANSELMI, SAN VICENZO 2015, VENETO	\$48.1	VALLEY, SONOMA LOUIS MARTINI, CABERNET	
BASCIANO, CHIANTI RUFINA 2014, TUSCANY	\$48.1	SAUVIGNON 2013, NAPA	\$74.4
NEGRAR, VALPOLICELLA		STAG'S LEAP, CABERNET SAUVIGNON 2014, NAPA	\$100.7
RIPASSO LE ROSELLE 2014, VENETO	\$50.3	HESS, 19 BLOCK MOUNTAIN CUVÉE 2013, NAPA	\$95.2
UMBERTO FIORE, BARBARESCO 2013, PIEDMONT	\$54.7		



Dishes are prepared with



TOMATE SCALLOPS

MOZZARELLA PASTA

MUSHROOMS

KING PRAWN

CHICKEN

BACON

VEGETABLES

AVOCADO

DUCK

GORGONZOLA

PORK MEAT

CHOCOLATE

TOFU

VEGETABLE

FETA

BUTTER

BANANA

POTATOES



Lake Road Restaurant

229 James Street North Hamilton, ON L8R2L2, United States **Opening Hours:**

Tuesday 16:30 - 21:30 Wednesday 16:30 - 21:30 Thursday 16:30 - 21:30 Friday 16:30 - 22:30 Saturday 16:30 - 22:30

