

THE LAKE HOUSE: NEW OWNERS, FEATURING FINE FOOD AND ENTERTAINMENT

BY LYNN AZZOLINA

LOCH ARBOUR.....There are so many reasons to visit this fine dining spot. First of all the food is spectacular, the entertainment will please you to no end, and now that summer is here you can dine al fresco lakeside and view the spectacular fountain which centers the lake. Many of you will remember The Lake House as the former Deal Yacht Club, then as Parkhills.

The establishment was purchased in January by Kathleen Pearson who also owns The Homestead Pharmacy in Long Branch. She explained that after the death of her husband Bob two years ago, she wanted to keep active, so when the opportunity came up to purchase the restaurant, she took it, with the assistance of her two children, Jill and Keith. Although Kathleen is in charge of the office management, they all pull together and "do whatever has to be done." The restaurant manager is Michael Doman. Kathleen kept the same staff who she says, "works beautifully together like an orchestra." and the chef pays special attention to details, as well as presentation. She added, "The food coming from the kitchen is Manhattan food with moderate prices, not like New York City!"

The ambiance is pleasant with clothed tables, beautiful wood paneling; a working fireplace and several large picture windows. A large, interesting fish tank separates the lounge area from the dining room. Here is where the band is housed and you'll find a large rectangular well-stocked bar. This is the place where there is nothing but fun!

The food is also the reason why people patronize the Lake House! We loved our dinner, and the most difficult part was what to choose as everything was enticing. We ordered an appetizer off the "special menu" which was Duck Confit embellished with mesclun greens, cucumber, carrots & dried cranberries in a raspberry vinaigrette. The tender flavorful duck was succulent and plentiful embellished with the tasty dressing,

We absolutely loved the Stuffed Portobello Mushroom which was a meal in itself! The large mushroom was roasted with spinach, eggplant, Fontina cheese embellished with a very tasty Barolo sauce. This was an exceptional appetizer that was healthy as well, filled with an abundance of flavor. A must try!

I chose the Soft Shell Crabs, now that they are in season, and the chef will make it any style you prefer. I preferred the francaise sauce which was delicious and the crabs were even better than anticipated, meaty and sautéed to perfection.

My companion loves Ahi Tuna, and the chef prepared it exactly to his specifications, on the rare side, topped with Asian slaw, accompanied with mixed greens and the starch of his choice which was pasta with garlic and oil. The perfectly made beurre blanc sauce enhanced the flavor of the succulent tuna. The pasta was al dente prepared with a perfect blending of ingredients, a real taste treat!

Although we were quite full, Kathleen insisted that we try one of the desserts. They are really special here as they are all homemade by Pastry Chef Carol Mulkeen of Atlantic Highlands. All of the desserts sampled had that home style flavor and they were not cloyingly sweet, just out of this world! I must admit that we sampled several of Carol's creations, and each one was better than the next!

Other choices include: Baked Shrimp & Crab Canneloni; Atlantic Sole Fillet; Jumbo Shrimp; Entrée Salads; Thin Crust Pizzas, & Sandwiches.

ADDRESS: 601 Main Street, Lock Arbour

TEL: 732-531-5555 www.lakehousenj.com

DAYS OPEN: 7 days

ENTRÉE PRICES range from \$17 for Chicken Parmigiano, Francaise. Milanese or Geraldine to \$ 26 for NY Strip or Filet Mignon

ENTERTAINMENT: Mon: Magician Wed; physic every other week: Thurs; College Nite; DJ

Fri. & Sat. Live Bands

Sun. Cocktail Hour w Live Bands

PRIVATE PARTIES

LATE NIGHT BAR MENU