

LAKESIDE

TAVERN

STARTERS

Buffalo Cauliflower

Fresh cauliflower florets fried, then tossed in our homemade buffalo sauce. Accompanied by bleu cheese dressing and sliced cucumbers. 7.99

Southwest Egg Rolls

Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, cheddar and Monterey Jack cheeses inside a crispy wonton wrapper. Served with a cool avocado-ranch dipping sauce. 8.99

Parmesan Fried Asparagus

Fresh asparagus spears, lightly coated in seasoned batter then fried golden brown. Served with a zesty wasabi-ranch dipping sauce. 8.99

Smoked Salmon*

Fresh, house cured salmon fillet served with toast points, capers and homemade remoulade sauce. 10.99

Crispy Fried Artichokes

Fresh artichoke hearts battered and fried golden. Accompanied with a buttermilk and roasted garlic dipping sauce. 7.99

Spinach Dip

Fresh and creamy spinach dip, served with homemade salsa, sour cream, and fresh corn tortilla chips. 9.99

Tavern Spicy Shrimp

Tender shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. 10.49

Ahi Tuna Wonton Stack*

Pepper-encrusted Sashimi-grade Ahi tuna, lightly seared and sliced thin on crispy wontons with cucumbers, soy-ginger glaze and wasabi. 12.99

Smoked Pimento Cheese

Traditional southern-style pimento cheese made with local Tennessee Sweetwater smoked cheddar. Served with red onion jam and toast points. 6.99

Tavern Onion Rings

Thick-cut, hand breaded, and fried golden brown, served with jalapeño ranch dressing. 8.99
Just for two 4.49

Edamame

Fresh picked soy bean pods steamed and lightly seasoned with sea salt. Accompanied by a side of soy-ginger sauce. 4.99

New England Clam Chowder

Bowl 4.49 Cup 3.49

PIZZAS

Margherita

The classic Italian pizza. Made with vine ripe tomatoes, fresh parmesan and mozzarella cheeses, topped with fresh basil. 12.99

Greek Chicken Pizza

Our homemade pizza crust brushed with roasted garlic olive oil, topped with grilled chicken breast, mozzarella and feta cheeses, spinach, tomatoes, kalamata olives, artichokes and scallions. 13.99

Sicilian Pizza

Hand crafted dough topped with made from scratch tomato basil sauce, pepperoni, hot Italian sausage, mushrooms, tomatoes, onions and three cheeses. 13.99

*Additional Pizza Toppings Add 0.99 each

Build Your Own Pizza

Choose up to 4 of your favorite toppings to create a taste all your own! 13.99

Chicken Breast	Green Peppers
Artichoke Hearts	Italian Sausage
Pepperoni	Applewood Smoked Bacon
Honey Baked Ham	Fresh Mushrooms
Diced Red Onion	Kalamata Olives
Fresh Spinach	Vine Ripe Tomatoes

SIDES

- White Cheddar Mashed Potatoes
- Pecan Sweet Potato Casserole
- Steamed Broccoli
- Shiitake Mushroom Rice Pilaf
- Israeli Cous Cous
- Steamed Asparagus (Add 1.99)
- Fresh Vegetable Medley
- Cole Slaw
- French Fries
- Baked Potato (After 4 pm, loaded add .99)

SALADS

Tavern Strawberry Salad

Tender grilled double chicken breast, sliced thin and served over fresh greens with strawberries, caramelized pecans and bleu cheese crumbles. Served with our honey vinaigrette dressing. 13.99

Concord Pecan Chicken Salad

Thinly sliced breast of chicken served over crisp field greens, caramelized pecans, sweet Mandarin oranges, bleu cheese crumbles, raisins, and fresh sliced celery. Paired with our honey vinaigrette dressing. 12.99

Lakeside Tavern Wedge

A crisp wedge of fresh iceberg lettuce topped with homemade bleu cheese dressing, fresh diced tomatoes, chopped applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 8.99
With Shrimp 14.99

Ahi Tuna Salad

Sashimi-grade Ahi tuna, encrusted with black pepper, lightly seared and served over mixed field greens tossed with classic vinaigrette, red onions, cucumbers, Mandarin oranges and pickled ginger. Accompanied with a side of soy ginger sauce. 13.99

Black & Bleu Salad*

Grilled tender filet mignon bites dusted with Cajun seasoning. Served over fresh mixed greens with vine-ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic reduction. Accompanied by our homemade bleu cheese dressing. 14.99

Our housemade salad dressings: Honey Vinaigrette, Ranch, Sweet Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Classic Vinaigrette and Lite Raspberry Vinaigrette .

AGED GRAND CHAMPION ANGUS BEEF

Tavern steaks are served with a House or Caesar salad.

Hickory-Grilled Sirloin*

Premium center-cut sirloin, aged to perfection and grilled just the way you like it. Served with white cheddar mashed potatoes. 7 oz. 17.99

Hawaiian Sirloin*

Premium 10 oz. sirloin marinated in our house made American-style teriyaki sauce. Served with white cheddar mashed potatoes. 19.99

Filet Mignon*

Grilled center-cut filet. Tender and juicy, the way it should be. Served with white cheddar mashed potatoes. 6 oz. 23.99 9 oz. 28.99

14 oz. Ribeye Steak*

A flavorful cut, richly marbled and grilled over hardwood coals to your liking. Served with white cheddar mashed potatoes. 25.99

FRESH CATCH

Scallops Pomodori

Pan seared jumbo sea scallops with crushed plum tomatoes, fresh basil, chopped garlic and baby spinach. Tossed with angel hair pasta and topped with shaved parmesan cheese. 19.99

Seafood Medley*

Pan seared white-fish, sautéed jumbo Gulf shrimp, sea scallops and crab meat draped with a white wine garlic cream sauce. Paired with Israeli cous cous and steamed asparagus. 18.99

Blackened Tilapia*

Delivered fresh daily, our tilapia is pan seared and blackened with Cajun spices. Served with Israeli cous cous and fresh steamed broccoli. 14.99

Wood-Grilled Salmon*

Fresh cold-water salmon, crowned with our special mustard dill sauce. Served with white cheddar mashed potatoes and fresh steamed broccoli. 18.99

Enjoy a House or Caesar salad for only 3.99

Grilled Ahi Tuna*

Sashimi-grade Ahi tuna, grilled to your liking. Served with wasabi, cilantro-ginger vinaigrette and soy ginger dipping sauce. Accompanied by Israeli cous cous and fresh steamed broccoli. 19.99

Pan-Seared Crabcakes

Jumbo lump Blue crab cakes pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with fresh steamed broccoli. 20.99

Cilantro-Lime Grilled Shrimp

Juicy cilantro-lime marinated jumbo shrimp served with shiitake mushroom rice pilaf and our fresh vegetable medley. 18.99

Lakeside Fish & Chips*

Lightly breaded and fried golden brown, served with fries, cole slaw and homemade remoulade sauce. 14.99

SIGNATURE DISHES

Tavern Chicken Tenders

The biggest and best in town! Fresh hand-breaded chicken tenders fried crisp and golden, accompanied by our barbeque and honey mustard dipping sauces. Served with French fries and cole slaw. 13.99

Mediterranean Pasta

Angel hair pasta tossed in a vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and parmesan cheese. 12.99.
With Chicken 14.99 With Shrimp 17.99

Traditional Baby Back Rib Platter

Slowly smoked, then grilled to perfection over hickory wood coals, then basted with barbeque sauce. Paired with French fries and cole slaw. 17.99

Lakeside Chicken Pasta

Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a white wine cream sauce. 13.99

Parmesan Encrusted Tilapia*

Fresh tilapia with parmesan bread crumbs, lightly fried, and topped with a roasted tomato cream sauce. Served with white cheddar mashed potatoes and steamed broccoli. 16.99

Enjoy a House or Caesar salad for only 3.99

Rosemary Pork Tenderloin

Prime pork tenderloin marinated in olive oil, fresh crushed garlic and rosemary, slow roasted in our wood-fired oven, with your choice of Swiss cheese sauce, apricot glaze, or our signature BBQ sauce. Served with pecan sweet potato casserole and steamed broccoli. 17.99 Available after 5pm

Jamaican Jerk Chicken

Marinated in a flavorful Jerk sauce then grilled. Served with a pineapple wedge, pecan sweet potato casserole, and steamed broccoli. 14.99

Oyster Po Boy*

Hand-breaded oysters fried golden on a toasted hoagie roll with spicy remoulade, coleslaw, and bacon. Served with hot french fries. 13.99

Creole Shrimp

Sautéed jumbo shrimp with red and green peppers on fresh jasmine rice covered in our New Orleans style Creole barbeque sauce. 17.99

Chicken Saint Barts

Double breast of chicken, lightly floured and pan seared in a lemon-caper butter sauce. Served with angel hair pasta and a side of steamed broccoli. 14.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

LAKESIDE TAVERN

BEER SELECTION

Draft Beers

Ask your server for our latest selections

Domestic Bottles

Budweiser
Bud Light
Coors Light
Highland Oatmeal Porter
Lagunitas IPA
Lazy Magnolia Southern Pecan
Michelob Ultra
Miller Lite
Red Bridge (Gluten Free)
Sam Adams Boston Lager
Sam Adams Cherry Wheat
Sweetwater Blue
Yuengling Lager

Import Bottles

Amstel Light
Blue Moon
Corona
Corona Light
Dos Equis Amber
Guinness
Heineken
Hoegaarden
New Castle
Smithwick's Irish Ale
Stella Artois

Non-Alcoholic

Haake Beck

SPARKLING

Mionetto Prosecco,
Italy bottle 40.00
Freixenet Carta Nevada
187 ml, Spain glass 7.00
Freixenet Blanc De Blanc,
Spain bottle 30.00
Pierre Jouet Champagne,
France bottle 90.00

**Please join us for
half price wine
every Monday.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please notify a manager, prior to ordering, if you have specific food allergies or sensitivities.

SANDWICHES

All sandwiches served with hot French fries.

Black Angus Cheeseburger*

Grand Champion Angus burger, hickory grilled and stacked high with shredded lettuce, tomato, pickles and red onion slices, with your choice of cheddar, American, or Swiss cheese. 10.99

Crab Cake Sandwich

Jumbo Lump Blue Crab Cake pan seared, topped with lettuce and tomato. Finished with spicy remoulade. 10.99

Tavern Po' Boy*

Golden-fried fresh fish of the day on a toasted hoagie with remoulade sauce, shredded lettuce and sliced tomatoes. 10.99

BBQ Grilled Chicken Sandwich

A juicy, grilled chicken breast basted with our signature barbeque sauce, topped with melted pepper jack cheese, applewood smoked bacon, lettuce and tomato slices. Served on a bakery fresh bun. 10.99

DESSERTS

Strawberry Cake

A delicious slice of our towering, three layer strawberry cake, topped with our homemade cream cheese frosting and fresh strawberry slices. 7.49

Chocolate Mousse Cheesecake

A chocolate lover's dream. Rich, milk chocolate cheesecake made over a hand-crafted oreo cookie crust. 6.49

Two Layer Key Lime Pie

Our twist on a classic. A traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a hand-crafted graham cracker crust, finished with homemade whipped cream and toasted coconut. 6.49

Crème Brulée Cheesecake

Velvety layers of crème brulée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and homemade whipped cream. 6.49

Crème Brulée

Fresh baked vanilla bean custard, topped with a caramelized brittle sugar layer, garnished with fresh strawberries. 6.49

Kahlua Fudge Brownie

A chocolate brownie covered with a layer of fudge and pecans, topped with vanilla ice cream and Kahlua chocolate sauce. 7.49

WINE LIST

Please inquire with your server for a copy of our proprietor's list, featuring a selection of wines offered by the bottle only.

White

Beringer White Zinfandel, California	5.95	21.00
Jacobs Creek Moscato, Australia	7.00	25.00
Ecco Domani Pinot Grigio, Italy	7.50	26.00
Voga Pinot Grigio, Italy	8.00	28.00
Bex Riesling, Germany	7.50	26.00
Chateau St. Michelle Riesling, Washington State	8.00	28.00
Villa Maria Sauvignon Blanc, New Zealand	9.00	32.00
House Chardonnay, California	5.95	-
Clos Du Bois Chardonnay, California	8.00	28.00
William Hill Estate Chardonnay, Central Coast	8.50	30.00
Kendall Jackson Chardonnay, California	9.75	35.00
Sonoma Cutrer Chardonnay, Russian River Valley	12.50	44.00

Red

Smoking Loon Pinot Noir, California	7.50	26.00
The Seeker Pinot Noir, France	9.00	32.00
Belle Glos Meiomi Pinot Noir, California	12.00	42.00
Cigar Box Malbec, Argentina	9.00	32.00
Bogle Petite Syrah, California	8.50	30.00
House Merlot, California	5.95	-
Santa Ema Merlot, Chile	10.00	36.00
Morse Code Shiraz, Australia	9.00	32.00
Apothic Red Blend, California	9.00	32.00
House Cabernet, California	5.95	-
Grayson Cabernet, California	8.00	32.00
Louis Martini Cabernet, Sonoma	9.50	33.00
Sharecropper's Cabernet, Washington State	12.00	42.00
Rosenblum Zinfandel, California	9.00	32.00

SIGNATURE COCKTAILS

Mason Jar Margarita

100% Blue Agave Tequila, Patron Citronge, fresh lime, salted rim 7.50

Jack & Coke Slushie

Old No. 7, Coca Cola Classic, deep freeze 7.50

Sangria

Red or White, fresh juices, spices 7.00

Cosmo Blonde

Absolut Mandrin, Cointreau, white cranberry, lime 8.00

Rye Manhattan

Bulleit Rye Bourbon, Dolan Sweet Vermouth, orange, bitters up or on the rocks 8.00

"The Mule" Slushie

Pinnacle Vodka, Goslings ginger beer, lime, simple syrup, deep freeze 8.00

Fifty Shades of Grey . . . Goose

Grey Goose Cherry Noir, Cointreau, lime juice and cranberry juice 8.00