

# LAKESIDE TAVERN

## STARTERS

### **Buffalo Cauliflower**

Fresh cauliflower florets fried, then tossed in our home-made 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 home-made 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 home-made 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. 10.99

### **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 home-made 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**

Handcrafted 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 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 home-made bleu cheese dressing, fresh diced tomatoes, chopped Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 9.99  
With Chicken 14.99 With Shrimp 15.99

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

### **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 home-made bleu cheese dressing. 14.99

## 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

Enjoy a House or Caesar salad for only 3.99

### **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 whitefish, sautéed jumbo Gulf shrimp, sea scallops and crab meat draped with a white wine garlic cream sauce. Paired with Israeli couscous and steamed asparagus. 18.99

### **Blackened Tilapia\***

Delivered fresh daily, our tilapia is pan-seared and blackened with Cajun spices. Served with Israeli couscous 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. 19.99

### **Pan-Seared Crab Cakes**

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 home-made remoulade sauce. 14.99

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 ring, 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, cole slaw and Applewood 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 barbecue 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

## SIGNATURE DISHES

### **Tavern Chicken Tenders**

The biggest and best in town! Fresh hand-breaded chicken tenders fried crisp and golden, accompanied by our barbecue 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 barbecue sauce. Paired with French fries and cole slaw. 17.99

### **Lakeside Chicken Pasta**

Marinated roasted chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets, sautéed with penne pasta in a white wine cream sauce. 14.99

### **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

\*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  
Guiness Draught Can  
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.

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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, pepper jack, 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. 11.99

### Tavern Po' Boy\*

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

### BBQ Grilled Chicken Sandwich

A juicy, grilled chicken breast basted with our signature barbecue 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 home-made cream cheese frosting and fresh strawberry slices. 7.49

### Chocolate Mousse Cheesecake

A chocolate lover's dream. Rich, milk chocolate cheesecake made over a handcrafted 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 handcrafted graham cracker crust, finished with home-made whipped cream and toasted coconut. 6.49

### Crème Brûlée Cheesecake

Velvety layers of crème brûlée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and home-made whipped cream. 6.49

### Crème Brûlée

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 and 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