

LAKE SIDE TAVERN

STARTERS

Edamame

Lightly seasoned with sea salt
Accompanied by a side of soy
ginger sauce. 4.99

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

Tavern Onion Rings

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

Spinach Artichoke Dip

Fresh and creamy artichoke
dip, served with home-made
salsa, sour cream, and fresh
corn tortilla chips. 9.99

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

Buffalo Cauliflower

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

Tavern Spicy Shrimp

Tender shrimp lightly battered
then fried, tossed in a sweet
and spicy Asian sauce. 10.99

LUNCH SALADS & SOUPS

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. 11.99

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. 11.99

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 13.99 With Shrimp 14.99

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, Cajun fried onions and drizzled with balsamic reduction.
Accompanied by our home-made bleu cheese dressing. 12.99

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. 12.99

Salmon Avocado Salad

Fresh, cold-water salmon grilled to order. Served over farmers' market greens
tossed in our classic vinaigrette dressing, with avocados, tomatoes, cilantro,
jalapeños, sautéed mushrooms and feta cheese. 13.99

New England Clam Chowder

Bowl 4.49 Cup 3.49

Chef's Soup of the Day

Bowl 4.49 Cup 3.49

BURGERS & SANDWICHES

All burgers and sandwiches served with French fries.

Black Angus Cheeseburger*

Grand Champion Angus burger, hickory
grilled and stacked high with shredded
lettuce, onions, tomato and pickles with
your choice of cheddar, pepper jack,
American or Swiss cheese. 9.99

Tavern Po' Boy

Golden-fried fresh fish of the day on a
toasted hoagie roll with remoulade sauce,
shredded lettuce and sliced tomatoes. 9.99

Colossal Club

Roasted turkey breast, baked ham,
Applewood smoked bacon, Swiss and
cheddar cheeses, leaf lettuce, tomato
slices and chipotle mayonnaise on our
toasted wheat bread. 9.99

Oyster Po' Boy

Hand-breaded oysters fried golden on a
toasted hoagie roll with spicy remoulade,
cole slaw, and Applewood bacon. 12.99

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. 9.99

Colossal Club Combo

Half portion of our colossal
club sandwich. Served with fries
and your choice of a House
or Caesar salad. 9.99

Enjoy a house or Caesar salad with any entrée for only 2.99

LAKE SIDE TAVERN

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

Brick Oven Pizza & Salad

Your choice of a lunch-sized Margherita, Sicilian or Greek Chicken Pizza with a House or Caesar salad. 11.99

*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

Artichoke Hearts

Pepperoni

Honey Baked Ham

Diced Red Onion

Fresh Spinach

Green Peppers

Italian Sausage

Applewood Smoked Bacon

Fresh Mushrooms

Kalamata Olives

Vine Ripe Tomatoes

SIGNATURE DISHES

Lunch Available
Monday - Friday 11 am - 4 pm

Blackened Tilapia

Delivered fresh daily, our tilapia is pan-seared and blackened with Cajun spices. Served with our Israeli cous cous and fresh steamed broccoli. 10.99

Tavern Chicken Tenders

Fresh, hand-breaded chicken tenders fried crisp and golden, accompanied by our barbeque and honey mustard dipping sauces. Served with fries and cole slaw. 10.99

Salmon with Mustard Dill Sauce

6 oz. grilled Atlantic salmon crowned with our special mustard dill sauce. Served with white cheddar mashed potatoes and steamed broccoli. 12.99

Lakeside Fish & Chips

Lightly breaded and fried golden brown. Served with fries, cole slaw and home-made remoulade sauce. 10.99

Mediterranean Pasta

Angel hair pasta tossed in a vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and parmesan cheese. 8.99. With Chicken 10.99

Tavern Chicken Pasta Combo

Marinated grilled chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce. Paired with your choice of House or Caesar salad. 9.99

Hickory-Grilled Sirloin

7 oz. center-cut sirloin aged to perfection and grilled the way you like it. Served with white cheddar mashed potatoes and steamed broccoli. 12.99

Jamaican Jerk Chicken

Grilled, double breast of chicken marinated in a flavorful Jerk sauce topped with a grilled pineapple wedge. Served with pecan sweet potato casserole and steamed broccoli. 10.99

4 oz. Filet Medallion

A center-cut filet medallion aged to perfection and grilled the way you like it. Accompanied by white cheddar mashed potatoes and steamed broccoli. 12.99

Pan-Seared Crab Cake

Jumbo lump blue crab cake pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with pecan sweet potato casserole and steamed broccoli. 11.99

Grilled Cilantro-Lime Chicken

Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli. 9.99

Enjoy a house or Caesar salad with any entrée for only 2.99

SIDES

Israeli Cous Cous	White Cheddar Mashed Potatoes	Cole Slaw
Fresh Vegetable Medley	Pecan Sweet Potato Casserole	French Fries
Steamed Asparagus (Add 1.99)	Shiitake Mushroom Rice Pilaf	Steamed Broccoli

*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.