

Dine

LAKE SIDE TAVERN

lakeside-tavern.com

STARTERS

- **AVOCADO LIME SHRIMP**
Jumbo blackened shrimp served with our house-made avocado-lime crema. 12.99
- **SPINACH DIP**
Creamy spinach dip, served with home-made salsa, sour cream, and fresh corn tortilla chips. 9.99
- **BUFFALO CAULIFLOWER**
Fried cauliflower florets, tossed in home-made buffalo sauce, served with bleu cheese dressing and sliced cucumbers. 9.99
- **PARMESAN FRIED ASPARAGUS**
Asparagus spears, battered and fried golden brown. Served with zesty wasabi-ranch dipping sauce. 9.99
- **SMOKED SALMON***
House-cured salmon fillet served with toast points, capers and home-made remoulade sauce. 12.99
- **SOUTHWEST EGG ROLLS**
Grilled chicken breast, sweet corn, black beans, red pepper, onions, cheddar and Monterey Jack cheeses inside a crispy wonton wrapper. Served with avocado-ranch dipping sauce. 10.99
- **SPICY SHRIMP**
Battered shrimp fried, then tossed in a sweet and spicy Asian sauce. 11.99
- **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. 13.99
- **SMOKED PIMENTO CHEESE**
Southern-style pimento cheese made with local Tennessee Sweetwater smoked cheddar. Served with red onion jam and toast points. 7.99
- **BEER CHEESE & PRETZELS**
Home-made cheese dip made with Yee-Haw Kölsch beer, topped with jalapeños, and served with fresh corn tortilla chips and pretzels. 9.99
- **NEW ENGLAND CLAM CHOWDER BOWL** 5.99 CUP 4.99

SALADS

STRAWBERRY SALAD

Grilled chicken breast, served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing. 14.99

CONCORD PECAN CHICKEN SALAD

Sliced chicken breast over crisp field greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, raisins, and honey vinaigrette dressing. 13.99

THE WEDGE

Iceberg lettuce, bleu cheese dressing, diced tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 10.99
With Chicken 15.99 With Shrimp 16.99

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, pickled ginger and side of soy-ginger sauce. 15.99

BLACK & BLEU SALAD*

Blackened filet mignon bites, mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic reduction. Accompanied by our home-made bleu cheese dressing. 16.99

CAESAR SALAD

Romaine, parmesan cheese, garlic croutons and home-made Caesar dressing. 5.99

HOUSE SALAD

Mixed greens, tomato, cucumber, sunflower seeds and feta cheese. 5.99

House-made Dressings:

- Honey Vinaigrette – Ranch – Sweet Honey Mustard
- Bleu Cheese – Balsamic Vinaigrette
- Classic Vinaigrette – Lite Raspberry Vinaigrette

LAND & SEA

CITRUS GRILLED SHRIMP

Juicy cilantro-lime marinated jumbo shrimp served with Shiitake mushroom rice pilaf and our fresh vegetable medley. 19.99

SIRLOIN*

7 oz. center-cut sirloin aged to perfection. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 18.99

RIBEYE*

14 oz. richly marbled. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 27.99

FILET MIGNON*

Grilled center-cut filet. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 6 oz. 26.99 / 9 oz. 30.99

HAWAIIAN SIRLOIN*

10 oz. sirloin marinated in our house-made American-style teriyaki sauce. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 21.99

BARRAMUNDI*

Fresh pan-seared Barramundi, topped with lump crab meat and our house-made admiral sauce, paired with Israeli cous cous and steamed asparagus. 20.99

PISTACHIO PARMESAN TROUT*

Carolina mountain trout, pan-seared with a pistachio Parmesan panko crust, Sriracha herbed butter, steamed broccoli and mashed potatoes. 19.99

GRILLED SALMON*

Fresh cold-water salmon, crowned with our signature mustard dill sauce. Served with Yukon Gold mashed potatoes and fresh steamed broccoli. 20.99

GRILLED AHI TUNA*

Sashimi-grade Ahi tuna, grilled to your liking. Served with wasabi, cilantro vinaigrette and soy ginger dipping sauce. Accompanied by Israeli cous cous and fresh steamed broccoli. 20.99

CRAB CAKES

Jumbo lump Blue crab cakes pan-seared and crowned with a sweet and spicy remoulade sauce. Served with fresh steamed broccoli. 25.99

FISH & CHIPS

Lightly breaded and fried golden brown, served with fries, cole slaw and home-made remoulade sauce. 15.99

STONE OVEN PIZZA

MARGHERITA

Tomatoes, mozzarella cheese and fresh basil. 14.99

GREEK CHICKEN PIZZA

Grilled chicken, mozzarella, feta cheese, spinach, tomatoes, Kalamata olives, artichokes and scallions. 15.99

SICILIAN PIZZA

Tomato basil sauce, pepperoni, Italian sausage, mushrooms, tomatoes, onions and mozzarella cheese. 15.99

*Additional Pizza Toppings Add 1.49 each

BUILD YOUR OWN PIZZA

Choose up to 4 of your favorite toppings to create a taste all your own! 15.99

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

PASTAS

SCALLOPS POMODORI

Pan-seared jumbo sea scallops with crushed plum tomatoes, fresh basil, garlic and baby spinach. Tossed with spaghetti pasta and topped with shaved Parmesan cheese. 20.99



CHICKEN PASTA

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

MEDITERRANEAN PASTA

Spaghetti pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese. 12.99
With Chicken 15.99 With Shrimp 18.99

SIGNATURES

CAJUN CHICKEN & SAUSAGE

Grilled blackened chicken breast, andouille sausage smothered in our signature creole sauce with red and green bell peppers. Served on a bed of jasmine rice. 17.99

CHICKEN TENDERS

Hand-breaded chicken tenders fried crisp and served with barbeque and honey mustard dipping sauces, French fries and cole slaw. 14.99

TRADITIONAL BABY BACK RIB PLATTER

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

PARMESAN ENCRUSTED TILAPIA*

Fresh Tilapia lightly fried, and topped with a roasted tomato cream sauce. Served with Yukon Gold mashed potatoes and steamed broccoli. 17.99

ROSEMARY PORK TENDERLOIN*

Marinated in olive oil, fresh crushed garlic and rosemary, slow roasted with your choice of Swiss cheese sauce, jerk sauce, or our signature BBQ sauce. Served with pecan sweet potato casserole and steamed broccoli. 18.99

JAMAICAN JERK CHICKEN

Marinated in a flavorful Jerk sauce then grilled. Served with a pineapple ring, pecan sweet potato casserole and steamed broccoli. 15.99

CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with Shiitake mushroom rice pilaf and steamed broccoli. 14.99

Served with French fries.

HANDHELD CRAB CAKE SANDWICH

Jumbo lump blue crab cake pan-seared, topped with lettuce, red onion and tomato. Finished with spicy remoulade. 13.99

TILLAMOOK BURGER*

Fresh ground sirloin burger, Tillamook extra sharp cheddar, BBQ sauce, Applewood smoked bacon, pickle, lettuce, red onion and tomato. 13.99

PO' BOY*

Golden-fried fresh fish of the day on a toasted hoagie roll with remoulade sauce, shredded lettuce and sliced tomatoes. 11.99

BBQ GRILLED CHICKEN SANDWICH

Grilled chicken basted with our signature barbeque sauce, topped with melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato slices. 12.99

BLACK ANGUS CHEESEBURGER*

Fresh ground sirloin burger, with shredded lettuce, tomato, pickles and red onion slices, with your choice of cheddar, pepper jack, American, or Swiss cheese. 12.99

SIDES

Yukon Gold Mashed Potatoes
Pecan Sweet Potato Casserole

Steamed Broccoli
Shiitake Mushroom Rice Pilaf
Israeli Cous Cous

Fresh Vegetable Medley
Cole Slaw
French Fries

Steamed Asparagus Add 1.99
Baked Potato Loaded Add 99¢

Drink **LAKE SIDE** **TAVERN**

lakeside-tavern.com

D R A F T S

HI-WIRE HI-PITCH IPA

Mosaic IPA ABV 6.7%
Hi-Wire Brewing - Asheville, NC

LAGUNITAS IPA

American IPA ABV 6.2%
Lagunitas Brewing Company -
Petaluma, CA

FANATIC RED

English Extra Special ABV 5.8%
Fanatic Brewing Co - Knoxville, TN

YEE-HAW DUNKEL

Munich Style Dunkel Lager .. ABV 5.5%
Yee-Haw Brewing Co - Johnson City, TN

BLUE MOON

Belgian White ABV 5.4%
Coors Brewing Company - Golden, CO

STELLA ARTOIS

European Pale Lager ABV 5.2%
Stella Artois - Leuven, Belgium

MILLER LITE

American Light Lager ABV 4.1%
Miller-Brewing Co - Milwaukee, WI

MICHELOB ULTRA

American Light Lager ABV 4.2%
Anheuser-Busch - St Louis, MO

**ASK YOUR SERVER
ABOUT OUR REGIONAL
ROTATING TAPS.**

COCKTAILS 9

DON DRAPER

Hendrix Gin, freshly squeezed
lemon juice, crème de mure,
simple syrup, on the rocks.

UNDER THE CHERRY MOON

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

RYE MANHATTAN

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

DARK 'N STORMY

Gosling's Dark Rum, lime juice, bitters
and Gosling's Ginger Beer.

MARINA MOJITO

Blue Chair Bay White Rum,
lime juice, simple syrup, fresh
mint, fresh strawberries.

OCEAN BREEZE MARTINI

Smirnoff Raspberry Vodka,
pineapple and cranberry juices,
fresh lime juice, champagne.

MASON JAR MARGARITA

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

SLUSHIES 10

JACK & COKE

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

THE MULE

Vodka, Goslings ginger beer,
lime, simple syrup, deep freeze.

LION AND THE FROSE

Blue Chair Bay White Rum, Beringer Rose
Wine, orange juice, honey, deep freeze.

CONCORD COLADA

Blue Chair Bay White Rum, creme de coconut,
pineapple juice, deep freeze.

WINE



SPARKLING

Freixenet Blanc De Blanc, Spain
LaMarca Prosecco, Italy
Freixenet Carta, Nevada, Spain
Mionetto Prosecco, Italy

WHITE

Beringer White Zinfandel, California
Jacobs Creek Moscato, Australia
Ecco Domani Pinot Grigio, Italy
Voga Pinot Grigio, Italy
Bex Riesling, Germany
Chateau St. Michelle Riesling, Washington State
Kim Crawford Sauvignon Blanc, New Zealand
House Chardonnay, Australia
Clos Du Bois Chardonnay, California
William Hill Estate Chardonnay, Central Coast
Kendall Jackson Chardonnay, California
Sonoma Cutrer Chardonnay, Russian River Valley

Glass	Bottle
-	30
8	-
7	-
-	40

RED

Smoking Loon Pinot Noir, California
The Seeker Pinot Noir, France
Meiomi Pinot Noir, California
Don Miguel Gascón Malbec, Argentina
Bogle Petite Syrah, California
House Merlot, Australia
Santa Ema Merlot, Chile
Penfolds Shiraz, Australia
Apothic Red Blend, California
House Cabernet, Australia
Grayson Cabernet, California
Louis Martini Cabernet, Sonoma
Sharecropper's Cabernet, Washington State
Rosenblum Zinfandel, California

Glass	Bottle
8	27
10	35
13	46
10	35
9.5	33
7	-
11	39
10	35
10	35
7	-
9	32
10	35
13	46
10	35

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. 7.99

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. 6.99

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. 6.99

CHOCOLATE MOUSSE CHEESECAKE

A chocolate lover's dream. Rich, milk chocolate
cheesecake made over a handcrafted
Oreo cookie crust. 6.99

CRÈME BRÛLÉE

Fresh baked vanilla bean
custard, topped with a caramelized
brittle sugar layer, garnished
with fresh strawberries. 6.99

KAHLUA FUDGE BROWNIE

A chocolate brownie covered
with a layer of fudge and pecans,
topped with vanilla ice cream
and Kahlua chocolate sauce. 7.99