

LUNCH LAKESIDE TAVERN

Monday - Friday 11 am - 4 pm lakeside-tavern.com

STARTERS

- **AVOCADO LIME SHRIMP**
Jumbo blackened shrimp served with our house-made avocado-lime crema. 12.99
- **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. 10.99
- **PARMESAN FRIED ASPARAGUS**
Fresh asparagus spears, lightly coated in seasoned batter then fried golden brown. Served with a zesty wasabi-ranch dipping sauce. 9.99
- **SMOKED SALMON***
Fresh, house-cured salmon fillet served with toast points, capers and home-made remoulade sauce. 13.99
- **BEER CHEESE & PRETZELS**
Home-made cheese dip made with Yee-Haw Kölsch beer, topped with jalapenos, and served with fresh corn tortilla chips and pretzels. 9.99
- **SPINACH ARTICHOKE DIP**
Creamy spinach 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. 13.99
- **BUFFALO CAULIFLOWER**
Fresh cauliflower florets fried, then tossed in our home-made buffalo sauce. Accompanied by bleu cheese dressing and sliced cucumbers. 9.99
- **TAVERN SPICY SHRIMP**
Tender shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. 11.99
- **NEW ENGLAND CLAM CHOWDER**
Bowl 5.99 Cup 4.99

BURGERS AND SANDWICHES

Served with French fries.

BLACK ANGUS CHEESEBURGER*

Grilled and stacked high with shredded lettuce, onions, tomato and pickles with your choice of cheddar, pepper jack, American or Swiss cheese. 11.99

PO' BOY

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

COLOSSAL CLUB

Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, lettuce, tomato slices and chipotle mayonnaise on our toasted wheat bread. 10.99

TILLAMOOK BURGER*

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

BBQ GRILLED CHICKEN SANDWICH

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. 12.99

COLOSSAL CLUB COMBO

Half portion of our colossal club sandwich. Served with fries and your choice of a House or Caesar salad. 12.99

SALADS

TAVERN STRAWBERRY SALAD

Grilled chicken breast served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. 12.99

CONCORD PECAN CHICKEN SALAD

Sliced chicken breast over fresh greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, raisins, and honey vinaigrette dressing. 11.99

LAKE SIDE TAVERN WEDGE

Fresh wedge of Iceberg lettuce topped with home-made bleu cheese dressing, tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 9.99

With Chicken 14.99 With Shrimp 15.99

BLACK & BLEU SALAD*

Grilled tender filet mignon bites with Cajun seasoning. Served over mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles, Cajun fried onions and drizzled with balsamic reduction. Accompanied by our home-made bleu cheese dressing. 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. 14.99

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. 15.99

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

STONE OVEN PIZZA

BRICK OVEN PIZZA & SALAD

Your choice of a lunch-sized Margherita, Sicilian or Greek Chicken Pizza with a House or Caesar salad. 15.99

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

SIGNATURES

ROSEMARY PORK TENDERLOIN*

Marinated in olive oil, fresh crushed garlic and rosemary, slow roasted with your choice of Swiss cheese sauce, or our signature BBQ sauce. Served with pecan sweet potato casserole and steamed broccoli. 14.99

BLACKENED TILAPIA*

Cajun seasoned Tilapia, pan-seared and served with our Israeli cous cous and steamed broccoli. 12.99

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. 13.99

SALMON WITH MUSTARD DILL SAUCE*

6 oz. grilled Atlantic salmon crowned with our special mustard dill sauce. Served with Yukon Gold mashed potatoes and steamed broccoli. 15.99

LAKE SIDE FISH & CHIPS

Lightly breaded and fried golden brown. Served with fries, cole slaw and home-made remoulade sauce. 12.99

MEDITERRANEAN PASTA

Spaghetti pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese. 9.99.

With Chicken 11.99 With Shrimp 14.99

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. 11.99

HICKORY-GRILLED SIRLOIN*

7 oz. center-cut sirloin aged to perfection. Served with Yukon Gold mashed potatoes and steamed broccoli. 14.99

JAMAICAN JERK CHICKEN

Grilled, double breast of chicken marinated in a flavorful Jerk sauce topped with a grilled pineapple ring. Served with pecan sweet potato casserole and steamed broccoli. 11.99

4 OZ. FILET MEDALLION*

A center-cut filet medallion aged to perfection. Accompanied by Yukon Gold mashed potatoes and steamed broccoli. 14.99

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. 14.99

GRILLED CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with Shiitake mushroom rice pilaf and steamed broccoli. 10.99

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 Add 99¢

Drink LAKESIDE TAVERN

lakeside-tavern.com

DRAFTS

DOGFISH HAZY-O IPA

New England IPAABV 7.1%
Dogfish Head Craft Brewery- Milton, DE

HI-WIRE HI-PITCH IPA

Mosaic IPAABV 6.7%
Hi-Wire Brewing - Asheville, NC

LAGUNITAS IPA

American IPAABV 6.2%
Lagunitas Brewing Company -
Petaluma, CA

FANATIC RED

English Extra SpecialABV 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

YEE-HAW KÖLSCH

AleABV 4.7%
Yee-Haw Brewing Co - Johnson City, TN

COCKTAILS 9

DON DRAPER

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

UNDER THE CHERRY MOON

Smirnoff Cherry, 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.

MASON JAR MARGARITA

100% Blue Agave Tequila,
Triple Sec, fresh lime, salted rim.

OCEAN BREEZE MARTINI

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

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.

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

WINE

SPARKLING

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

WHITE

Beringer White Zinfandel, California 7 25
Jacobs Creek Moscato, Australia 8 28
Ecco Domani Pinot Grigio, Italy 8.5 30
Voga Pinot Grigio, Italy 9 32
Bex Riesling, Germany 8.5 30
Diora La Belle Fête Rosé of Pinot Noir Monterey 2020 9 32
Kim Crawford Sauvignon Blanc, New Zealand 10 35
House Chardonnay, Australia 7 -
Clos Du Bois Chardonnay, California 9 32
William Hill Estate Chardonnay, Central Coast 9.5 33
Kendall Jackson Chardonnay, California 10.75 38
Sonoma Cutrer Chardonnay, Russian River Valley 13.5 47

RED

Smoking Loon Pinot Noir, California 8 27
The Seeker Pinot Noir, France 10 35
Meiomi Pinot Noir, California 13 46
Don Miguel Gascón Malbec, Argentina 10 35
Bogle Petite Syrah, California 9.5 33
House Merlot, Australia 7 -
Santa Ema Merlot, Chile 11 39
Penfolds Shiraz, Australia 10 35
Apothic Red Blend, California 10 35
House Cabernet, Australia 7 -
Grayson Cabernet, California 9 32
Louis Martini Cabernet, Sonoma 10 35
Sharecropper's Cabernet, Washington State 13 46
Rosenblum Zinfandel, California 10 35

