

Dine

LAKESIDE 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. 13.99
- **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
- **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

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. 19.99
- **RIBEYE***
14 oz, richly marbled. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. MKT
- **FILET MIGNON***
Grilled center-cut filet. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 7 oz. MKT
- **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
- **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. 21.99
- **CRAB CAKES**
Jumbo lump Blue crab cakes pan-seared and crowned with a sweet and spicy remoulade sauce. Served with fresh steamed broccoli. MKT

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. 21.99
- **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. 15.99
- **TRADITIONAL BABY BACK RIB PLATTER**
Slow cooked, fall off the bone pork ribs basted with barbeque sauce. Served with French fries and cole slaw. 18.99
- **PARMESAN ENCRUSTED TILAPIA***
Fresh Tilapia lightly fried, and topped with a roasted tomato cream sauce. Served with Yukon Gold mashed potatoes and steamed broccoli. 18.99
- **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

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
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| 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 |

- **HANDHELD**
Served with French fries.
- **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
- **CRAB CAKE SANDWICH**
Jumbo lump blue crab cake pan-seared, topped with lettuce, red onion and tomato. Finished with spicy remoulade. MKT

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 99c

Drink LAKESIDE TAVERN

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DRAFTS

- DOG FISH HAZY-0 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

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**
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

SEASONAL SLUSHIE

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

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| 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 |
| Chateau Ste Michelle Riesling, Washington | 9 | 32 |

RED

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| 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 |

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