

# LUNCH LAKESIDE TAVERN

Monday - Friday 11 am - 4 pm [lakeside-tavern.com](http://lakeside-tavern.com)

## STARTERS

### AVOCADO LIME SHRIMP

Jumbo blackened shrimp served with our house-made avocado-lime crema. 13.99

### SPINACH DIP

Creamy spinach dip, served with home-made salsa, sour cream, and fresh corn tortilla chips. 10.99

### BUFFALO CAULIFLOWER

Fried cauliflower florets, tossed in home-made buffalo sauce, served with bleu cheese dressing and sliced cucumbers. 10.99

### PARMESAN FRIED ASPARAGUS

Asparagus spears, battered and fried golden brown. Served with zesty wasabi-ranch dipping sauce. 10.99

### COLOSSAL ONION RINGS

Hand-cut sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chiptole ranch dressing. 10.99

### 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. 11.99

### SPICY SHRIMP

Battered shrimp fried, then tossed in a sweet and spicy Asian sauce. 12.99

### 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 jalapenos, and served with fresh corn tortilla chips and pretzels. 10.99

### NEW ENGLAND CLAM CHOWDER

BOWL 6.49 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

### TILLAMOOK BACON 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

### PO' BOY

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

### 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. 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. 13.99

### CONCORD PECAN CHICKEN SALAD

Sliced chicken breast over fresh greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, craisins, and honey vinaigrette dressing. 12.99

### LAKESIDE 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. 15.99

### 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. 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

## 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. 16.99

### MARGHERITA

Mozzarella cheese, tomatoes and fresh basil. 15.99

### GREEK CHICKEN PIZZA

Grilled chicken, mozzarella, feta cheese, spinach, tomatoes, Kalamata olives, artichokes and scallions. 16.99

### SICILIAN PIZZA

Tomato basil sauce, pepperoni, Italian sausage, mushrooms, tomatoes, onions, and mozzarella cheese. 16.99

\*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

### SHRIMP & GRITS

Blackened jumbo shrimp sautéed with roasted red and green bell peppers. Served over velvety Southern cheddar cheese grits, with a Creole roux gravy. 14.99

### 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. 16.99

### LAKESIDE FISH & CHIPS

Lightly breaded and fried golden brown. Served with fries, cole slaw and home-made remoulade sauce. 14.99

### MEDITERRANEAN PASTA

Spaghettini pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese. 10.99. With Chicken 13.99 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. 14.99

### AHI TUNA BOWL

Seared rare tuna, pineapple salsa, soy ginger, wasabi, avocado and wonton crisps. Served over jasmine rice. 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. 13.99

### 4 OZ. FILET MEDALLION\*

A center-cut filet medallion aged to perfection. Accompanied by Yukon Gold mashed potatoes and steamed broccoli. 15.99

### 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 breast, grilled to perfection. Paired with Shiitake mushroom rice pilaf and steamed broccoli. 13.99

## SIDES

Yukon Gold Mashed Potatoes

Pecan Sweet Potato Casserole

Baked Potato Add 99¢

Steamed Broccoli

Shiitake Mushroom Rice Pilaf

Cheddar Cheese Grits

Fresh Vegetable Medley

Cole Slaw

French Fries

Steamed Asparagus Add 1.99

# Drink LAKE SIDE TAVERN

lakeside-tavern.com

## DRAFTS

### DOG FISH HAZY-O IPA

New England IPA .....ABV 7.1%  
Dogfish Head Craft Brewery- Milton, DE

### 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

### 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 11

### 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

Elijah Craig 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

### 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.

### THE MULE

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

### SEASONAL SLUSHIE

We love creating unique slushies!  
Ask your server for the latest flavor.

## WINE

### SPARKLING

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

### WHITE

Beringer White Zinfandel, California 9 30  
Jacobs Creek Moscato, Australia 10 33  
Ecco Domani Pinot Grigio, Italy 11 37  
Voga Pinot Grigio, Italy 9 32  
Bex Riesling, Germany 9 32  
Chateau Ste Michelle Riesling, Washing 11 37  
Diora La Belle Fête Rosé of Pinot Noir Monterey 2020 9 32  
Kim Crawford Sauvignon Blanc, New Zealand 12 40  
House Chardonnay, Australia 7 -  
Clos Du Bois Chardonnay, California 11 37  
William Hill Estate Chardonnay, Central Coast 11 37  
Kendall Jackson Chardonnay, California 12 40  
Sonoma Cutrer Chardonnay, Russian River Valley 14 47  
Chateau Ste Michelle Riesling, Washington 9 32

Glass	Bottle
-	35
9	-
8	-
-	45

### RED

Smoking Loon Pinot Noir, California 9 30  
The Seeker Pinot Noir, France 11 37  
Meiomi Pinot Noir, California 14 48  
Don Miguel Gascón Malbec, Argentina 11 37  
Bogle Petite Syrah, California 9.5 33  
House Merlot, Australia 7 -  
Santa Ema Merlot, Chile 12 40  
Penfolds Shiraz, Australia 11 37  
Apothic Red Blend, California 11 37  
House Cabernet, Australia 7 -  
Grayson Cabernet, California 9 32  
Louis Martini Cabernet, Sonoma 11 37  
Bonanza, California 14 48  
Rosenblum Zinfandel, California 11 37

Glass	Bottle
9	30
11	37
14	48
11	37
9.5	33
7	-
12	40
11	37
7	-
9	32
11	37
14	48
11	37

