

Dine

LAKE SIDE TAVERN

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

SALADS

STRAWBERRY SALAD

Grilled chicken breast, served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing. 15.99

CONCORD PECAN CHICKEN SALAD

Sliced chicken breast over crisp field greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, raisins, and honey vinaigrette dressing. 14.99

THE WEDGE

Iceberg lettuce, bleu cheese dressing, diced tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 11.99

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. 16.99

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. 17.99

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. 20.99

SIRLOIN*

10 oz. center-cut sirloin aged to perfection. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 22.99

RIBEYE*

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

FILET MIGNON*

7 oz. grilled center-cut filet. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 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. 23.99

PISTACHIO PARMESAN TROUT*

Carolina mountain trout, pan-seared with a pistachio Parmesan panko crust, Sriracha herbed butter, steamed broccoli and mashed potatoes. 21.99

GRILLED SALMON*

Fresh cold-water salmon, crowned with our signature mustard dill sauce. Served with Yukon Gold mashed potatoes and fresh steamed broccoli. 22.99

GRILLED AHI TUNA*

Sashimi-grade Ahi tuna, grilled to your liking. Served with wasabi, cilantro vinaigrette and soy ginger dipping sauce. Accompanied by Yukon Gold mashed potatoes and fresh steamed broccoli. 23.99

CRAB CAKES

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

FISH & CHIPS

Lightly breaded and fried golden brown, served with fries, cole slaw and home-made remoulade sauce. 16.99

FRIED SCALLOPS*

Fresh sea scallops, hand-battered and fried golden. Served with French fries, coleslaw and house-made remoulade sauce. 24.99

STONE OVEN PIZZA

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! 16.99

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 sea scallops with crushed plum tomatoes, fresh basil, garlic and baby spinach. Tossed with spaghetti pasta and topped with shaved Parmesan cheese. 22.99

CHICKEN PASTA

Marinated roasted chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce. 15.99

MEDITERRANEAN PASTA

Spaghetti pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese. 13.99
With Chicken 16.99 With Shrimp 18.99



SIGNATURES

CAJUN CHICKEN & SAUSAGE

Blackened chicken breast and andouille sausage smothered in our signature creole sauce with red and green bell peppers. Served on a bed of jasmine rice. 18.99

CHICKEN TENDERS

Hand-breaded chicken tenders fried crisp and served with barbeque and honey mustard dipping sauces, French fries and cole slaw. 16.99

BARBEQUE RIBS

Slow cooked, fall off the bone pork ribs basted with barbeque sauce. Served with French fries and cole slaw. 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. 19.99

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. 20.99

JAMAICAN JERK CHICKEN

Marinated in a flavorful Jerk sauce then grilled. Served with a pineapple ring, pecan sweet potato casserole and steamed broccoli. 16.99

CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated chicken breast, grilled to perfection. Paired with Shiitake mushroom rice pilaf and steamed broccoli. 15.99

HANDHELD S

Served with French fries.

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. 13.99

TILLAMOOK BACON BURGER*

Fresh ground sirloin burger, Tillamook extra sharp cheddar, BBQ sauce, Applewood smoked bacon, pickle, lettuce, red onion and tomato. 14.99

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. 13.99

SIDES

Yukon Gold Mashed Potatoes
Baked Potato Add 99¢
Pecan Sweet Potato Casserole

Shiitake Mushroom Rice Pilaf
Cheddar Cheese Grits

Fresh Vegetable Medley
Steamed Broccoli

Steamed Asparagus Add 1.99
Cole Slaw

Drink LAKESIDE 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

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

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

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

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.