

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 fresh corn tortilla chips. 11.99

BUFFALO CAULIFLOWER

Fried cauliflower florets, tossed in home-made buffalo sauce, served with bleu cheese dressing and sliced cucumbers. 11.99

PARMESAN FRIED ASPARAGUS

Asparagus spears, battered and fried golden brown. Served with zesty wasabi-ranch dipping sauce. 12.99

COLOSSAL ONION RINGS

Hand-cut sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chipotle 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. 12.99

SPICY SHRIMP

Battered shrimp fried, then tossed in a sweet and spicy Asian sauce. 13.99

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. 15.99

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. 11.99

NEW ENGLAND CLAM CHOWDER

BOWL 7.99 CUP 5.99

SALADS

STRAWBERRY SALAD

Grilled chicken breast, served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing. 16.99

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 16.99 With Shrimp 17.99

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. 17.99

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. 18.99

CAESAR SALAD

Romaine, parmesan cheese, garlic croutons and home-made Caesar dressing. 6.99

HOUSE SALAD

Mixed greens, tomato, cucumber, sunflower seeds and feta cheese. 6.99

House-made Dressings:

Honey Vinaigrette – Ranch – Sweet Honey Mustard
Bleu Cheese – Balsamic Vinaigrette
Avocado Ranch – Classic Vinaigrette

LAND & SEA

CITRUS GRILLED SHRIMP

Juicy cilantro-lime marinated jumbo shrimp served with jasmine rice and steamed broccoli. 22.99

SIRLOIN*

10 oz. center-cut sirloin aged to perfection. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 24.99

RIBEYE*

14 oz, richly marbled. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 36.99

FILET MIGNON*

7 oz. grilled center-cut filet. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad. 38.99

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. 25.99

PISTACHIO PARMESAN TROUT*

Carolina mountain trout, pan-seared with a pistachio Parmesan panko crust, Sriracha herbed butter, steamed broccoli and mashed potatoes. 24.99

GRILLED SALMON*

Fresh cold-water salmon, crowned with our signature mustard dill sauce. Served with Yukon Gold mashed potatoes and fresh steamed broccoli. 25.99

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. 25.99

CRAB CAKES

Jumbo lump Blue crab cakes pan-seared and crowned with a sweet and spicy remoulade sauce. Served with fresh steamed broccoli. 30.99

FISH & CHIPS

Lightly breaded and fried golden brown, served with fries and home-made remoulade sauce. 17.99

STONE OVEN PIZZA

MARGHERITA

Mozzarella cheese, tomatoes and fresh basil. 16.99

GREEK CHICKEN PIZZA

Grilled chicken, mozzarella, feta cheese, spinach, tomatoes, Kalamata olives, artichokes and scallions. 17.99

SICILIAN PIZZA

Tomato basil sauce, pepperoni, Italian sausage, mushrooms, tomatoes, onions and mozzarella cheese. 17.99

*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! 17.99

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

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. 19.99

CHICKEN TENDERS

Hand-breaded chicken tenders fried crisp served with our honey mustard dipping sauce and French fries. 16.99

CHICKEN PASTA

Marinated roasted chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce. 17.99

BARBEQUE RIBS

Slow cooked, fall off the bone pork ribs basted with barbeque sauce. Served with French fries. 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. 22.99

MEDITERRANEAN PASTA

Spaghettini pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese. 15.99
With Chicken 17.99 With Shrimp 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. 18.99

CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated chicken breast, grilled to perfection. Paired with jasmine rice and steamed broccoli. 17.99

H A N D H E L D 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. 14.99

TILLAMOOK BACON BURGER*

Fresh ground sirloin burger, Tillamook extra sharp cheddar, BBQ sauce, Applewood smoked bacon, pickles, lettuce, red onion and tomato. 15.99

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. 14.99

SIDES

Yukon Gold Mashed Potatoes

Baked Potato Add 1.49

Pecan Sweet Potato Casserole

Jasmine Rice

Cheddar Cheese Grits

Creamed Corn

Steamed Broccoli

Steamed Asparagus Add 1.99

French Fries

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

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.**

WINE



SPARKLING

	Glass	Bottle
Freixenet Blanc De Blanc, Spain	-	35
LaMarca Prosecco, Italy	9	-
Freixenet Carta, Nevada, Spain	8	-

WHITE

Beringer White Zinfandel, California	9	32
Jacobs Creek Moscato, Australia	10	35
Ecco Domani Pinot Grigio, Italy	11	38
Voga Pinot Grigio, Italy	9	32
Bex Riesling, Germany	9	32
Diora La Belle Fête Rosé of Pinot Noir Monterey 2020	9	32
Kim Crawford Sauvignon Blanc, New Zealand	12	42
House Chardonnay, Australia	8	-
Clos Du Bois Chardonnay, California	11	38
Kendall Jackson Chardonnay, California	12	42
Sonoma Cutrer Chardonnay, Russian River Valley	15	52
Chateau Ste Michelle Riesling, Washington	9	32

RED

Smoking Loon Pinot Noir, California	9	32
The Seeker Pinot Noir, France	11	38
Meiomi Pinot Noir, California	14	49
Don Miguel Gascón Malbec, Argentina	11	38
Bogle Petite Syrah, California	10	35
House Merlot, Australia	8	-
Santa Ema Merlot, Chile	12	42
Penfolds Shiraz, Australia	11	38
Apothic Red Blend, California	11	38
House Cabernet, Australia	8	-
Louis Martini Cabernet, Sonoma	11	38
Bonanza, California	14	49
Rosenblum Zinfandel, California	11	38

COCKTAILS 13

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.

MARINA MOJITO

Rum, fresh lime, infused mint, soda.

SLUSHIES 12

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.



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

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

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

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KID'S MENU 12 & UNDER

CHEESEBURGER

Grilled burger or cheeseburger
served with fries. 6.99

KIDS' PASTA

Penne pasta served with butter,
marinara or cheese sauce. 5.99

CHICKEN TENDERS

Two chicken tenders served with
fries and honey mustard. 7.99

GRILLED CHEESE

A cheese choice served with fries. 5.99

HICKORY GRILLED SIRLOIN

Petite center-cut sirloin served
with French fries. 10.99

BARBEQUED RIBS

Kid's portion of our barbequed ribs
served with French Fries. 9.99