

Dine

LAKE SIDE TAVERN

lakeside-tavern.com

STARTERS

- BRUSSELS** 10.99
Crispy brussel sprouts tossed in our house-made hot honey sauce.
- SPINACH DIP** 12.99
Creamy spinach dip, served with fresh corn tortilla chips.
- BUFFALO CAULIFLOWER** 12.99
Fried cauliflower florets, tossed in home-made buffalo sauce, served with bleu cheese dressing and sliced cucumbers.
- PARMESAN FRIED ASPARAGUS** 12.99
Asparagus spears, battered and fried golden brown. Served with zesty wasabi-ranch dipping sauce.
- COLOSSAL ONION RINGS** 11.99
Hand-cut sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chipotle ranch dressing.
- SOUTHWEST EGG ROLLS** 13.99
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.
- SPICY SHRIMP** 14.99
Battered shrimp fried, then tossed in a sweet and spicy Asian sauce.
- AHI TUNA WONTON STACK*** 16.99
Pepper-encrusted Sashimi-grade Ahi tuna, lightly seared and sliced thin on crispy wontons with cucumbers, soy-ginger glaze and wasabi.
- BEER CHEESE & PRETZELS** 12.99
Home-made cheese dip made with Yee-Haw Kölsch beer, topped with jalapenos, and served with fresh corn tortilla chips and pretzels.
- NEW ENGLAND CLAM CHOWDER**
BOWL 7.99 CUP 5.99

SALADS

- STRAWBERRY SALAD** 16.99
Grilled chicken breast, served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing.
- CONCORD PECAN CHICKEN SALAD** 15.99
Sliced chicken breast over fresh greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, raisins, and honey vinaigrette dressing.
- THE WEDGE** 13.99
Iceberg lettuce, bleu cheese dressing, diced tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction.
With Chicken 16.99 With Shrimp 17.99
- AHI TUNA SALAD*** 18.99
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.
- BLACK & BLEU SALAD*** 18.99
Blackened filet mignon bites with 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.
- CAESAR SALAD** 6.99
Romaine, parmesan cheese, garlic croutons and home-made Caesar dressing.
- HOUSE SALAD** 6.99
Mixed greens, tomato, cucumber, sunflower seeds and feta cheese.

House-made Dressings:

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

LAND & SEA

- CITRUS GRILLED SHRIMP** 23.99
Juicy cilantro-lime marinated jumbo shrimp served with seasoned rice and steamed broccoli.
- SIRLOIN*** 24.99
10 oz. center-cut sirloin aged to perfection. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.
- RIBEYE*** 37.99
14 oz. richly marbled. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.
- FILET MIGNON*** 38.99
7 oz. grilled center-cut filet. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.
- HAWAIIAN SIRLOIN*** 25.99
10 oz. sirloin marinated in our house-made American-style teriyaki sauce. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.
- PISTACHIO PARMESAN TROUT*** 25.99
Carolina mountain trout, pan-seared with a pistachio Parmesan panko crust, Sriracha herbed butter, steamed broccoli and mashed potatoes.
- GRILLED SALMON*** 25.99
Fresh cold-water salmon, crowned with our signature mustard dill sauce. Served with Yukon Gold mashed potatoes and fresh steamed broccoli.
- GRILLED AHI TUNA*** 25.99
Sashimi-grade Ahi tuna, grilled to your liking. Served with wasabi and soy ginger dipping sauce. Accompanied by Yukon Gold mashed potatoes and fresh steamed broccoli.
- CRAB CAKES** 32.99
Jumbo Lump Blue crab cakes pan-seared and crowned with a sweet and spicy remoulade sauce. Served with fresh steamed broccoli.
- FISH & CHIPS** 18.99
Lightly breaded and fried golden brown, served with fries and home-made remoulade sauce.

STONE OVEN PIZZA

- MARGHERITA** 16.99
Mozzarella cheese, tomatoes and fresh basil.
- GREEK CHICKEN PIZZA** 17.99
Grilled chicken, mozzarella, feta cheese spinach, tomatoes, Kalamata olives, artichokes and scallions.
- SICILIAN PIZZA** 18.99
Tomato basil sauce, pepperoni, Italian sausage, mushrooms, tomatoes, onions and mozzarella cheese.
- *Additional Pizza Toppings Add 1.49 each
- BUILD YOUR OWN PIZZA** 18.99
Choose up to 4 of your favorite toppings to create a taste all your own!
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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 |

SIGNATURES

- SCHNITZEL** 18.99
Seared tender hand-breaded pork cutlet topped with our house-made mushroom demi-glace and served with a choice of two sides.
- CHICKEN TENDERS** 17.99
Hand-breaded chicken tenders fried crisp served with our honey mustard dipping sauce and French fries.
- BARBECUE RIBS** 20.99
Slow cooked, fall off the bone pork ribs basted with barbecue sauce. Served with French fries.
- SHRIMP & GRITS** 22.99
Blackened jumbo shrimp sautéed with roasted red and green bell peppers. Served over velvety Southern cheddar cheese grits, with a Creole roux gravy.
- JAMAICAN JERK CHICKEN** 19.99
Grilled chicken breast marinated in a flavorful Jerk sauce. Served with a pineapple ring and a choice of two sides.

PASTAS

- CAJUN CHICKEN & SAUSAGE** 19.99
Blackened chicken breast and andouille sausage smothered in our signature creole sauce with red and green bell peppers. Served on a bed of spaghetti.
- CHICKEN PASTA** 18.99
Marinated roasted chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce.
- MEDITERRANEAN PASTA** 15.99
Spaghetti pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese.
With Chicken 18.99 With Shrimp 19.99
- SPICY SHRIMP & CHICKEN** 19.99
Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms and topped with parmesan cheese.

HANDHELDS

Served with French fries.

- BLACK ANGUS CHEESEBURGER*** 14.99
Fresh ground sirloin burger, with shredded lettuce, tomato, pickles and red onion slices, with your choice of cheddar, pepper jack, American, or Swiss cheese.
- TILLAMOOK BACON BURGER*** 15.99
Fresh ground sirloin burger, Tillamook extra sharp cheddar, BBQ sauce, and Applewood bacon.
- BBQ GRILLED CHICKEN SANDWICH** 15.99
Grilled chicken basted with our signature barbecue sauce, topped with melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato slices.

SIDES

- French Fries
- Baked Potato Add 1.49
- Cheddar Cheese Grits
- Steamed Broccoli
- Seasoned Rice
- Baked Sweet Potato
- Yukon Gold Mashed Potatoes
- Steamed Asparagus Add 1.99
- Onion Rings Add 2.99

Drink

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DRAFTS

HAZY LITTLE THING

New England IPA ABV 6.5%
Sierra Nevada Brewing Co. - Mills
River, NC

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.**

COCKTAILS 14

THE PERFECT SUNSET

Tinkerman's Gin, grapefruit juice,
Grenadine, La Marca Prosecco Rosé.

RYE MANHATTAN

Elijah Craig Rye Bourbon, Sweet Vermouth,
orange bitters, up or on the rocks.

CAIPIRINHA

Fresh lime juice, Cachaca, simple syrup.

MASON JAR MARGARITA

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

OCEAN BREEZE MARTINI

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

MARINA MOJITO

Rum, fresh lime juice, infused mint, soda.

SLUSHIES 12

LION AND THE FROSE

Blue Chair Bay White Rum, Rosé Wine,
orange juice, honey, strawberries, deep freeze.

THE MULE

Vodka, Tito's fresh ginger beer, Agave,
lime juice, simple syrup, deep freeze.

CONCORD COLADA

Blue Chair Bay White Rum, creme de
coconut, orange juice, pineapple
juice, deep freeze.

COLD FASHIONED

Nelson's Green Brier Tennessee Whiskey,
cherry brandy, lemonade, cherry juice,
orange juice, bitters, deep freeze.

WINE

SPARKLING

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

WHITE

Beringer White Zinfandel, California	9	32
Twin Vines Vinho Verde, Portugal	9	32
Jacob's 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	9	32
Kim Crawford Sauvignon Blanc, New Zealand	12	42
House Chardonnay, Australia	8	-
Kendall Jackson Chardonnay, California	12	42
Sonoma Cutrer Chardonnay, Russian River Valley	15	52
Chateau Ste Michelle Riesling, Washington	9	32

RED

The Seeker Pinot Noir, France	10	35
J Lohr Pinot Noir, California	11	38
Meiomi Pinot Noir, California	14	49
El Coto Rioja Crianza, Spain	10	35
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	-
Franciscan Cabernet, California	11	38
Bonanza, California	14	49



DESSERTS

STRAWBERRY CAKE 7.99

A delicious slice of our towering, three layer
strawberry cake, topped with our home-made cream
cheese frosting and fresh strawberry slices.

CRÈME BRÛLÉE 6.99

Fresh baked vanilla bean
custard, topped with a caramelized
brittle sugar layer, garnished
with fresh strawberries.

CRÈME BRÛLÉE CHEESECAKE 6.99

Velvety layers of crème brûlée, chocolate
ganache and our signature Tavern cheesecake
served with fresh sliced strawberries and
home-made whipped cream.

KAHLUA FUDGE BROWNIE 7.99

A chocolate brownie covered
with a layer of fudge and pecans,
topped with vanilla ice cream
and Kahlua chocolate sauce.

TWO-LAYER KEY LIME PIE 6.99

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.

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KID'S MENU 12 & UNDER

CHEESEBURGER 6.99

Grilled burger or cheeseburger
served with French fries.

GRILLED CHEESE 5.99

A cheesy choice served with French fries.

KIDS' PASTA 5.99

Penne pasta served with butter,
marinara or cheese sauce.

HICKORY GRILLED SIRLOIN 10.99

Petite center-cut sirloin served
with French fries.

CHICKEN TENDERS 7.99

Two chicken tenders served
with French fries.

BARBEQUED RIBS 9.99

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