

# LUNCH

# LAKE SIDE TAVERN

Monday - Friday 11 am - 3 pm [lakeside-tavern.com](http://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 jalapeños, and served with fresh corn tortilla chips and pretzels.
- NEW ENGLAND CLAM CHOWDER**  
BOWL 6.99 CUP 5.99

## BURGERS AND SANDWICHES

Served with French fries.

- BLACK ANGUS CHEESEBURGER\*** 13.99  
Grilled and stacked high with shredded lettuce, onions, tomato and pickles with your choice of cheddar, pepper jack, American or Swiss cheese.
- TILLAMOOK BACON BURGER\*** 14.99  
Fresh ground sirloin burger, Tillamook extra sharp cheddar, BBQ sauce, Applewood smoked bacon, pickles, lettuce, red onion and tomato.
- BBQ GRILLED CHICKEN SANDWICH** 14.99  
Grilled chicken breast basted with our signature barbecue sauce, topped with melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato slices. Served on a bakery fresh bun.
- PO' BOY** 13.99  
Fried fresh fish of the day on a toasted hoagie roll with remoulade sauce, shredded lettuce and sliced tomatoes.
- COLOSSAL CLUB** 14.99  
Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, lettuce, tomato slices and chipotle mayonnaise on our toasted wheat bread.
- COLOSSAL CLUB COMBO** 14.99  
Half portion of our colossal club sandwich. Served with fries and your choice of a House or Caesar salad.

## SALADS

- TAVERN STRAWBERRY SALAD** 14.99  
Grilled chicken breast served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing.
- CONCORD PECAN CHICKEN SALAD** 13.99  
Sliced chicken breast over fresh greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, craisins, and honey vinaigrette dressing.
- LAKE SIDE TAVERN WEDGE** 12.99  
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. With Chicken 15.99 With Shrimp 16.99
- BLACK & BLEU SALAD\*** 16.99  
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.
- AHI TUNA SALAD\*** 16.99  
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 and pickled ginger. Accompanied with a side of soy-ginger sauce.
- SALMON AVOCADO SALAD\*** 17.99  
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.
- 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

## STONE OVEN PIZZA

- PIZZA & SALAD COMBO** 16.99  
Your choice of a lunch-sized Margherita, Sicilian or Greek Chicken Pizza with a House or Caesar salad.
- 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** 17.99  
Tomato basil sauce, pepperoni, Italian sausage, mushrooms, tomatoes, onions, and mozzarella cheese.
- \*Additional Pizza Toppings Add 1.49 each**
- BUILD YOUR OWN PIZZA** 17.99  
Choose up to 4 toppings to create a taste all your own!
- |                 |                  |                        |
|-----------------|------------------|------------------------|
| Green Peppers   | Chicken          | Fresh Spinach          |
| Italian Sausage | Artichoke Hearts | Black Olives           |
| Mushrooms       | Pepperoni        | Applewood Smoked Bacon |
| Kalamata Olives | Diced Ham        |                        |
| Fresh Basil     | Red Onion        | Vine Ripe Tomatoes     |

## SIGNATURES

- SHRIMP & GRITS** 15.99  
Blackened jumbo shrimp sautéed with roasted red and green bell peppers. Served over velvety Southern cheddar cheese grits, with a Creole roux gravy.
- CHICKEN TENDERS** 14.99  
Fresh, hand-breaded chicken tenders fried crisp and golden, accompanied by our honey mustard dipping sauce. Served with French fries.
- SALMON WITH MUSTARD DILL SAUCE\*** 17.99  
Grilled Atlantic salmon crowned with our special mustard dill sauce. Served with Yukon Gold mashed potatoes and steamed broccoli.
- LAKE SIDE FISH & CHIPS** 15.99  
Lightly breaded and fried golden brown. Served with fries and home-made remoulade sauce.
- HICKORY-GRILLED SIRLOIN\*** 16.99  
6 oz. center-cut sirloin aged to perfection. Served with Yukon Gold mashed potatoes and steamed broccoli.
- MEDITERRANEAN PASTA** 11.99  
Spaghettini pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese. With Chicken 14.99 With Shrimp 15.99
- CHICKEN PASTA COMBO** 15.99  
Marinated grilled chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce. Paired with your choice of House or Caesar salad.
- SPICY SHRIMP & CHICKEN** 14.99  
Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms and topped with parmesan cheese.
- JAMAICAN JERK CHICKEN** 15.99  
Grilled chicken breast marinated in a flavorful Jerk sauce topped with a grilled pineapple ring. Served with a baked sweet potato and steamed broccoli.
- PAN-SEARED CRAB CAKE** 15.99  
Jumbo Lump Blue crab cake pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with a baked sweet potato and steamed broccoli.
- GRILLED CILANTRO-LIME CHICKEN** 15.99  
Juicy cilantro-lime marinated chicken breast, grilled to perfection. Paired with seasoned rice and steamed broccoli.

## SIDES

- Yukon Gold Mashed Potatoes**
- Baked Sweet Potato**
- Steamed Broccoli**
- Seasoned Rice**
- Cheddar Cheese Grits**
- French Fries**
- 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.**

## WINE

### SPARKLING

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

### WHITE

Beringer White Zinfandel, California  
Twin Vines Vinho Verde, Portugal  
Jacob's Creek Moscato, Australia  
Ecco Domani Pinot Grigio, Italy  
Voga Pinot Grigio, Italy  
Bex Riesling, Germany  
Diora La Belle Fête Rosé of Pinot Noir, Monterey  
Kim Crawford Sauvignon Blanc, New Zealand  
House Chardonnay, Australia  
Kendall Jackson Chardonnay, California  
Sonoma Cutrer Chardonnay, Russian River Valley  
Chateau Ste Michelle Riesling, Washington

### RED

	Glass	Bottle
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

## 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.

### CONCORD COLADA

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

### THE MULE

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

### COLD FASHIONED

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



## 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 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.

### 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.

### CRÈME BRÛLÉE 6.99

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

### 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.

## KID'S MENU 12 & UNDER

### CHEESEBURGER 6.99

Grilled burger or cheeseburger  
served with French fries.

### KIDS' PASTA 5.99

Penne pasta served with butter,  
marinara or cheese sauce.

### CHICKEN TENDERS 7.99

Two chicken tenders served  
with French fries.

### GRILLED CHEESE 5.99

A cheesy choice served with French fries.

### HICKORY GRILLED SIRLOIN 10.99

Petite center-cut sirloin served  
with French fries.

### BARBECUED RIBS 9.99

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