



Lakeside

Lodge and Grille

Appetizers

Pan-Seared Scallops* Cajun-encrusted dry day boat scallops with a maple bourbon beurre blanc 17

Chicken Wings* Choice of hot, medium, mild, BBQ, honey siracha, garlic parmesan 14

Green Bean Fries Served with chipotle ranch 11

Potato Skins Sharp cheddar, red peppers, bacon, scallions, jalapenos, sour cream and guacamole 12

Steamed Clams & Calamari* Garlic butter tomato wine broth 15

Stuffed Avocado* Stuffed with chicken salad, topped with tomato basil bruschetta, alfalfa sprouts and balsamic vinegar 12

Smoked Tuna* Over cucumber seaweed salad topped with arugula 13

Bavarian Pretzel Sea salt encrusted oven roasted, with guacamole, chive sour cream, and brown ale cheese sauce 15

Soups

Spicy Corn Chowder 6 Soup du Jour cup 4 bowl 6

Salads

Pecan Chicken Salad Pan-fried pecan encrusted chicken on a bed of mixed greens with red onions, dried cranberries, sliced strawberries, feta crumbles, sliced apples, and basil balsamic vinaigrette 14

Caesar Salad Crispy romaine tossed with Tuscan Caesar dressing, croutons and garlic chips 13 Add Chicken 3 Grilled Shrimp 4 Salmon 7

Taco Salad Chargrilled steak, strawberries, guacamole, jalapeno corn salsa and fresh mozzarella over mixed greens in a garlic herb shell 16

**Gluten Free. Ask your server about gluten free bread, pasta and burger buns.*

• Executive Chef Keith Wildey •

Burgers

The Lakeside Burger 11 Add Cheese 1 American, Swiss, Cheddar, Gorgonzola, Mozzarella

PB & J Burger Chargrilled topped with crunchy peanut butter, strawberry melba, pecan wood bacon between cinnamon swirl French toast 15

Brisket Burger Slow roasted beef brisket with caramelized onions over 1/2 pound Angus burger topped with au jus on a pretzel roll 14

Sandwiches

Braley Point Pan-seared eggplant with grilled tomato, fresh mozzarella, arugula, and a balsamic glaze on a seared garlic butter ciabatta loaf 11

Crown Island Thinly sliced turkey, pastrami, and Swiss cheese topped with coleslaw and Russian dressing on a marble rye Panini 12

Guinness Cubano Pulled pork, turkey, sliced pickles, Swiss, and Fontina cheese. Served on grilled ciabatta bread with a Guinness-smoked mustard aioli 14

Lakeside Fish Fry Lightly fried classic New England cod. Served with homemade coleslaw, hush puppies and French fries 17

Knuckle Sandwich Maine lobster knuckle & claw, smoked bacon, red onion tossed in a peppercorn aioli with arugula and tomato. Seared on garlic parmesan ciabatta bread 17

Little Lauren Wrap Chicken salad, dried cranberries, apples, and fresh spinach in a garlic herb wrap 13

Tuna Melt Yellow fin tuna salad on garlic butter encrusted ciabatta topped with fried egg, Swiss cheese and arugula with cusabi dressing 15

Turkey Panini Smoked turkey, pecan wood bacon, red onion, Swiss cheese, and kale pesto on white bread 13

Beer Brisket Panini Sliced beef brisket marinated in brown ale topped with pickled red cabbage, red onions, chipotle BBQ, Vermont sharp cheddar, and dill pickles on rye bread 14

Chicken Panini Grilled sliced chicken breast, sundried tomato pesto, spinach, mozzarella and balsamic reduction on oat wheat bread 14

Entrees

NY Strip* Chargrilled, topped with Apollo crab and a roasted garlic shallot butter sauce 31

Delmonico Steak* Blackened, seared choice cut ribeye topped with roasted pearl onions, sautéed mushrooms, and gorgonzola cheese with drizzled balsamic reduction 30

Chicken Bruschetta Sautéed chicken breast tossed with spinach, roasted garlic tomato cream sauce, cavitappi pasta finished with avocado and tomato basil bruschetta 22

Seafood Linguine Scallops, calamari, shrimp, and roasted red pepper lemon garlic pesto cream sauce over linguine pasta. Topped with Apollo crab claws 31

Pecan-Encrusted Salmon* Caramelized pecan-encrusted Atlantic salmon baked and served with a maple bourbon glaze 26

Chipotle BBQ Ribs Slow-roasted baby back ribs. Served with coleslaw and sweet potato fries
Half 17 Full 26

Blackened Chicken Mac-N-Cheese Sautéed Cajun chicken breast tossed with tomatoes, roasted garlic, shallots, and scallions in a Cajun parmesan cream sauce 22

Free Range Chicken* Marinated in olive oil with fresh herbs, and finished in a balsamic reduction with figs, olives and capers 28

Mushroom & Asparagus Risotto Sautéed portabella and cremini mushrooms, roasted garlic asparagus and finished in a sherry cream sauce 24 Add Chicken 3 Shrimp 4 Scallops 6