



# Lakeside Lodge & Grille

## Appetizers

**Shrimp Cocktail\*** Jumbo chilled Black Tiger shrimp over a bed of fresh spinach and arugula, accompanied with a jalapeno lime pico and horseradish cocktail **16**

**Pan-Seared Scallops\*** Cajun-encrusted dry day boat scallops with a Maple Bourbon Beurre Blanc **17**

**Green Bean Fries** Served with chipotle ranch **11**

**Stuffed Pepper Dip** A blend of tomato basil, smoked mozzarella and pulled chicken; baked with a parmesan crust. Served with chargrilled flatbread **3** Add Sausage **3**

**Meatball Sliders** Jumbo meatballs topped with fresh smoked mozzarella, parmesan, and marinara sauce; baked on Brioche buns **3**

**Boon Bay Nachos** Crispy tortilla chips baked with cheddar cheese; topped with bacon, tomatoes, scallions, avocado, pickles, fried jalapenos, pico de gallo and sour cream **14** Add Chicken **3**

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

## Soups

**Baked French Onion** **7**

**Spicy Corn Chowder** **6**

**Soup du Jour** cup **4** bowl **6**

## Salads

**Chopped Salad\*** Seared sliced hanger steak and sauteed portabella mushrooms served over a bed of freshly chopped spinach and arugula with avocado, red onions, and fresh smoked mozzarella; served with a side of basil balsamic vinaigrette. **15**

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

**Caesar Salad** Crispy Romaine tossed with garlic chips, homemade croutons, and a Tuscan Caesar dressing. **13** Add Chicken **3** Italian Sausage **3** Shrimp **4** Salmon **7**

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

• Executive Chef Keith Wildey •

## 1/2 Pound Prime Angus Burgers

**The Lakeside** 11 Add Cheese 1 American, Cheddar, Swiss, smoked Mozzarella, or Gorgonzola.

**The Farmhouse** Topped with Cheddar, Swiss, Fontina, crispy bacon, fried egg, candied onions, lettuce and tomato. 13

**The Mac-N-Cheese** Topped with Vermont Sharp Cheddar mac-n-cheese and pulled pork; served on a garlic buttered burger bun and a side of chipotle BBQ sauce. 14

## Sandwiches and more...

**Turkey Apple Panini** Thinly sliced turkey with cheddar cheese, bacon, caramelized apples & a cranberry aioli on sourdough bread. 12

**Caldwell Panini** Thinly sliced marinated corned beef, Swiss, Fontina, pickled sauerkraut & Russian dressing on thick marbled rye bread. 13

**Michael Panini** Thinly sliced roast beef, cheddar, Swiss, fresh spinach, caramelized shallots & a horseradish mayo on a baguette. 13

**Braley Point** Pan-seared eggplant, fresh smoked mozzarella, grilled tomato, & arugula; drizzled with a balsamic glaze on seared garlic buttered ciabatta loaf. 11

**Guinness Cubano** Thinly sliced turkey, pulled pork, Swiss, Fontina, sliced pickles & a Guinness-smoked mustard aioli on a grilled ciabatta loaf. 14

**The María** Thinly sliced turkey, cheddar, Swiss, Fontina, grilled tomatoes, & arugula on seared sourdough bread. 12

**French Onion Dip** Thinly sliced roast beef, smoked mozzarella, Swiss, and caramelized onions; steamed in our French onion broth, stuffed in a baguette & served with onion au jus. 13

**Steak & Eggs** Sliced hanger steak, sauteed mushrooms, fried jalapenos, and arugula; topped with fried eggs & served over a horseradish butter encrusted baguette. 15

**Sausage & Peppers** Sweet Italian sausage, roasted peppers, caramelized onions, & marinara sauce; baked cheddar & smoked mozzarella on a garlic herb ciabatta. 12

**Lakeside Fish Fry** Lightly fried classic New England Cod. Served with hush puppies, french fries, & homemade coleslaw. 17

## Entrees

**NY Strip** 16 oz. choice cut, chargrilled steak finished with a smoked Applewood bacon Dijon Worcestershire demi-glace. 28

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

**Atlantic Salmon** Broiled Atlantic Salmon finished with a spinach smoked Applewood bacon Bechamel. 25

**Three Brothers** Sauteed black tiger shrimp, dry day boat scallops, mussels, tomatoes, roasted peppers and spinach; baked with a roasted garlic butter sauce. 28

**Chicken Marsala** Chicken medallions, cremini mushrooms, and spinach finished in a rich roasted garlic Marsala sauce. 24

**Sausage & Meatball Spaghetti** Sweet Italian sausage, homemade meatballs, marinara, and spaghetti; baked with fresh smoked mozzarella. 24

**Braised Short Rib Mac-N-Cheese** Short Ribs braised in a brown ale demi-glace served over our famous baked golden brown mac-n-cheese. 29

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