

Lakeside Dinner Menu

Starters

Shrimp Cocktail NF, DF, GF \$14
With house made cocktail sauce

Pork Belly NF \$13
Braised and deep fried, dipped in Adobo glaze, pickled vegetables, hoisin, kewpie mayo on steamed bun

Hummus Plate V, NF \$15
Heirloom tomato, cucumber, kalamata olives, feta cheese, pepperoncini, and toasted pita bread

Chicken Wings NF, DF \$15
House marinated and golden fried, served with fresh celery; BBQ, Buffalo, or Sweet Garlic Chili sauce

Bruschetta NF \$14
Heirloom tomato, fresh basil, feta, garlic, balsamic glaze & EVOO

Southwestern Chicken Eggroll NF \$14
Pulled chicken, black bean, corn, house made chipotle ranch

Pork Dumplings NF, DF \$13
With smoked soy and lime dipping sauce

Stuffed Grape Leaves GF, NF \$12
Herbed rice & cucumber garlic yogurt sauce

Artichoke Hearts V, GF, DF, NF \$14
Artichoke hearts, carrots, peas, potatoes, braised in olive oil and lemon

Entrées

Haddock NF \$29
Wafer and garlic encrusted fresh baked lemon-buttered haddock, rice pilaf & vegetable du jour

Grilled Statler Chicken GF, NF \$28
Statler chicken breast topped with tomato confit & pomegranate glaze, mashed potato & vegetable du jour

Ahi Tuna Steak GF, DF, NF \$27
Pan-seared tuna, fresh mango salsa, vegetable rice & honey ginger soy glaze

Eggplant Parmesan NF \$24
Classic fried eggplant with house-made marinara over linguini

Pork Tenderloin GF, DF, NF \$26
Garden vegetables, sesame chili soy glaze over rice pilaf

Coconut Curry Rice Bowl V, GF, DF \$26
Tofu, garden vegetables, coconut curry sauce, vegetable rice

***Chef's Favorite* Bolognese** NF \$32
Wagyu beef and Robie Farm pork sauteed in a creamy bolognese sauce, served over linguini

Linguini Alla Vodka with Shrimp NF \$28
Heirloom tomato, parmesan, tomato cream sauce

Filet Mignon GF, NF \$49
8oz center cut with port wine demi glaze, served with mashed potato & vegetable du jour

Side Options: French Fries \$6 | Rice \$6 | Vegetable Du Jour \$6
Side Salad \$7 | Bolognese Sauce \$12

Salads

Simple Green Salad V, GF, DF, NF \$12
Baby greens, heirloom tomato, cucumber, radish, carrots

The Greek GF \$14
Baby greens, heirloom tomato, cucumber, red onion, kalamata olives, pepperoncini, feta cheese, Greek dressing

Roasted Beet & Goat Cheese GF, NF \$14
Baby greens, cucumber, heirloom tomato, red onion, balsamic reduction & EVOO

Ancient Grains & Kale V, GF, NF, DF \$15
Heirloom tomato, cucumber, red onion, sumac, mint, tossed with EVOO & citrus vinaigrette over a bed of lettuce

Add Protein to Any Salad
Chicken \$10 | Shrimp \$9 | Brisket \$8
Bacon \$4 | Tofu \$6

Pub Menu

Fried Chicken Sandwich NF \$18
Fried chicken breast, honey sriracha aioli, greens, tomato, Cabot cheddar cheese

Chicken Quesadilla NF \$16
House marinated grilled chicken, Cabot cheddar cheese, fresh pico de gallo, sour cream

Hummus & Beet Wrap V, NF, DF \$16
Baby greens, tomato, cucumber, carrot, served with fries

Grilled Caprese Sandwich NF \$16
Fresh mozzarella cheese, beefsteak tomato, pesto on sourdough, served with fries

Fish & Chips NF, DF \$22
Sam Adam's battered, golden fried haddock, served with house made tartar sauce & fries

Maple BBQ Brisket NF, DF \$18
Topped with pickled red onion on a brioche bun, served with fries

Wagyu Beef Burger NF \$20
The ultimate grilled beef patty topped with Cabot cheddar cheese, caramelized onion aioli, baby greens and tomato, served with fries

Prime Rib Steak & Cheese NF \$21
Shaved prime rib, grilled onions, cheddar, horseradish cream sauce on a sub roll, served with fries

We are unable to accommodate substitutions. Please notify us of any allergies and we will be happy to accommodate. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.