LAKESIDE DINING

· SUMMER DINNER MENU ·

· STARTERS ·

GOURMET SOFT PRETZELS V DF NF 12.
Two Bavarian pretzels, salt, house-made Dijon honey mustard

CHICKEN WINGS NF GF 18.
House-marinated, golden fried, fresh celery, bleu cheese · Buffalo, BBQ, Garlic Teriyaki or Morey Hot sauce

BAHN MI SLIDERS NF 17.
Grilled chicken, house-pickled carrot and daikon, sriracha lime aioli, brioche slider, cilantro

PORK DUMPLINGS DF NF 15.
Ground pork, cabbage, smoked soy and lime dipping sauce

SHRIMP COCKTAIL DF NF GF 18.
Fresh jumbo shrimp, house-made cocktail sauce

CRAB CAKE NF 20.
Crab meat, shallots, garlic Dijon cream, tarragon, creole remoulade

ONION PETALS V DF NF 14.
Breaded onion petals, fried, sriracha aioli

HUMMUS PLATE V DF NF 16.
Creamy chickpeas, tahini, garlic, paprika, EVOO, warm pita bread

BURRATA APULIA V GF 20.
Creamy burrata cheese, dried apricot, pistachio, mixed berry compote, hot honey, EVOO, smoked sea salt

CHARCUTERIE BOARD 24.
Prosciutto, black pepper salami, Italian dry Salami, zesty Calabrese, Vermont cheeses, Marcona almond, olives, cornichon jam, crostini

· SALADS ·

THE GREEN V GF DF NF 15.
Little leaf farm baby greens, heirloom tomato, cucumber, watermelon radish, carrot, choice of dressing

THE CAESAR NF 16.
Little leaf farm baby romaine, parmesan, house crouton, pepperoncini, house Caesar dressing

THE GREEK V GF NF 18.
Little leaf farm baby greens, heirloom tomato, cucumber, red onion, kalamata olive, pepperoncini, feta cheese, Greek dressing

THE BEETROOT V GF 19.
Little leaf farm baby greens, roasted beet, chevre, cucumber, tomato, red onion, apple, candied walnut, balsamic reduction, EVOO

THE BURRATA CAPRESE V GF 20.
Little leaf farm baby greens, burrata cheese, heirloom tomato, Marcona almond, pesto, balsamic reduction, EVOO

Add Protein to Any Salad
Chicken 12. | Brisket 10. | Bacon 6. | Shrimp 12. | Salmon 16. | Tofu 8. | Falafel 10.

Salad Dressings
Oil & Vinegar · Maple Balsamic · House Italian · Greek · Peppercorn Ranch · Bleu Cheese

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

V Vegetarian · DF Dairy Free · NF Nut Free · GF Gluten Free ·
Rates are subject to 9% VT Meals Tax

· PUB MENU ·

CHICKEN QUESADILLA NF 18.
House-marinated grilled chicken, Cabot cheddar cheese, fresh Pico de Gallo, sour cream · Add Guacamole 3.

FALAFEL & HUMMUS WRAP V NF 19.
Chickpea falafel, house-made hummus, little leaf farm baby greens, tomato, cucumber, pickle, house tzatziki sauce, fries

GRILLED CAPRESE SANDWICH V NF 19.
Fresh mozzarella, tomato, pesto, balsamic glaze, sourdough, fries

CHICKEN CAESAR WRAP NF 19.
Grilled chicken breast, little leaf farm baby greens, parmesan, pepperoncini, house Caesar dressing, fries

MAPLE BBQ BRISKET SANDWICH NF 20.
Slow cooked, beef brisket, house BBQ, pickled red onion, brioche bun, fries

FISH & CHIPS DF NF 24.
House Switchback beer batter, golden fried haddock, house made tartar sauce, fries

PRIME RIB STEAK & CHEESE NF 23.
Shaved prime rib, bacon, Cabot cheddar cheese, caramelized onion aioli, Italian roll, fries

WAGYU BEEF BURGER NF 22.
Grilled beef patty, Cabot cheddar cheese, caramelized onion aioli, Little leaf farm baby greens, tomato, brioche bun, fries

COWBOY BURGER NF 25.
Half pound wagyu burger, Cabot cheddar cheese, jalapeño bacon jam, barbeque sauce, onion pedals, brioche bun, fries

Pub Side Options
Sub Side Salad 6. | Sub Vegetable du Jour 6.

· ENTRÉES ·

THAI COCONUT CURRY V GF DF 28.
Tofu, mushroom, onion, bell pepper, celery, coconut curry sauce, basmati vegetable rice

MOROCCAN CHICKEN BREAST NF GF 28.
Pan seared statler chicken, Moroccan stewed vegetables, herbed mashed potatoes

PORK TENDERLOIN NF GF 32.
Pan seared tenderloin, bacon tomato sofrito, herb mashed potato, vegetable du jour

CAJUN SHRIMP PASTA NF 28.
Fresh jumbo shrimp, creamy cajun sauce, heirloom grape tomato, parmesan cheese, fettuccine

CRAB STUFFED SHRIMP NF 38.
Fresh jumbo shrimp, seasoned crab, herb wafer crust, herb butter, white wine, basmati rice, vegetable du jour

SALMON FILET NF GF 36.
Norwegian salmon, pan seared, Tuscan sauce, sauteed spinach, basmati rice, vegetable du jour

CHEF'S SIGNATURE BOLOGNESE NF 36.
Wagyu beef, Robie Farm pork, creamy bolognese sauce, fettuccine

BEEF SHORT RIB NF GF 38.
Slow braised short rib, bordelaise sauce, herb mashed potatoes, vegetable du jour

Entrée Side Options
Side Green Salad 8.| French Fries 8. | Mashed Potato 8. | Rice 8.