

Lakeside Dinner Menu

Starters

Soup Du Jour \$6

Shrimp Cocktail \$14

Jumbo Shrimp with House-made Cocktail Sauce
(GF, NF, DF)

Bruschetta \$12

Tomato Confit, Chevre, Balsamic Reduction,
Crostoni (NF)

Hummus Plate \$14

Heirloom Tomato, Cucumber, Kalamata Olives,
Grilled Haloumi Cheese & Crostoni
(NF)

Stuffed Grape Leaves \$10

Herbed Rice & Cucumber Garlic Yogurt Sauce
(GF, NF)

Calamari \$14

Lightly Breaded, Served with House-made
Marinara
(NF)

Pork Dumplings \$12

With Smoked Soy and Lime Dipping Sauce

Chicken Wings \$14

House Seasoned and Golden Fried, Choose BBQ
or Buffalo Sauce
(GF, NF, DF)

Watermelon & Cheese \$10

Fresh Watermelon Served with Grilled Halloumi
Cheese & Topped with a Balsamic Reduction
(GF, NF)

Entrées

Rainbow Trout \$26

Seared Trout Fillet and Topped with Fresh Marinated Herbs and Lemon,
Served with Cilantro Rice & Vegetables Du Jour (GF, NF, DF)

Haddock \$24

Wafer and Garlic Encrusted Fresh Baked Lemon Buttered Haddock,
Served with Cilantro Rice and Vegetable Du Jour (NF)

Shrimp Provencal \$24

Jumbo Shrimp in a Classic French Sauce with Tomato Onion, Kalamata Olives,
Served over Linguini (NF, DF)

Grilled Chicken \$26

Statler Chicken Breast Topped with Tomato Confit & Pomegranate Glaze,
Served with Chevre Mashed Potato & Vegetable Du Jour (GF, NF)

Sofrito Bowl \$24

Black Bean Rice, Pico De Gallo, Guacamole, Sour Cream, Topped with Grilled Tofu,
Served with Fresh Tortilla Chips (GF, NF)

Eggplant Parmesan \$22

Classic Fried Eggplant with House-made Marinara
Served over Linguini & Topped with Fresh Shaved Parmesan Cheese (NF)

Bolognese \$26

Robie Farm Beef and Pork Sauteed in a Creamy Classic Bolognese Sauce, Served over Linguini
* Chef's Favorite* (NF)

Pork Tenderloin Stir Fry \$24

Garden Vegetables, Sesame Chili Soy Glaze Served over Cilantro Rice (GF, NF, DF)

Mediterranean Mix Grill \$38

Chicken Kabob, Pork Tenderloin Kabob, Beef Kabob, Shrimp
Cilantro Rice and Grilled Vegetable (GF, NF, DF)

Prime NY Strip \$42

Grilled Certified Angus Beef, Hand Cut In-house, Topped with Sweet Chili Port Wine Reduction,
Served with Chevre Mashed Potato & Vegetable Du Jour (GF, NF, DF)

Side Options: French Fries \$5, Guacamole \$3 Rice \$5, Vegetable Du Jour \$5, Salad \$6 Bolognese Sauce \$10

Salads

Simple Green Salad \$12

Baby Greens, Heirloom Tomato, Cucumber,
Radish, Carrots (GF, NF, DF)

Morey Salad \$14

Baby Greens, Heirloom Tomato, Cucumber,
Red Onion, Kalamata Olives, Pepperoncini,
Grilled Halloumi Cheese, Greek Dressing
(GF, NF)

Caprese Salad \$14

Fresh Mozzarella Cheese, Heirloom Tomato
over a Bed of Baby Greens, Topped with
House-made Pesto & Extra Virgin Olive Oil
(GF)

Beet Salad \$14

Baby Greens, Roasted Beets, Cucumber, Red
Onion, Chevre, with Balsamic Reduction &
Extra Virgin Olive Oil (GF, NF)

Add Protein to Any Salad:

Chicken \$10 • Jumbo Shrimp \$12
Calamari \$14 • Brisket \$8 • Bacon \$4

Pub Menu

Brisket Nachos \$16

Over fresh Tortilla Chips, Cabot Cheddar, Pico
De Gallo, & Sour Cream (NF)

Chicken Quesadilla \$16

House Marinated Grilled Chicken, Cabot
Cheddar Cheese, Fresh Pico De Gallo,
Sour Cream (NF)

Hummus Wrap \$14

Tomato Confit, Cucumber, Carrot, Baby
Greens, Served with Fries (NF, DF)

Grilled Caprese Sandwich \$16

Fresh Mozzarella Cheese, Tomato Confit,
Pesto on Sourdough, Served with
Fries

Fish & Chips \$20

Fresh Haddock, Sam Adam's Beer Battered,
Golden Fried, Served with House-made
Tartar Sauce & Fries (NF, DF)

Maple BBQ Brisket \$16

Topped with Pickled Red Onion on a Brioche
Bun, Served with Fries (NF, DF)

Wagyu Beef Burger \$18

The Ultimate Grilled Beef Topped with VT
Cheddar, Caramelized Onion Aioli, Baby
Greens, Tomato, Served with Fries (NF)

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.