



# Lakeside Dinner Menu

## Starters

Soup Du Jour \$6

Thai Chicken Spring Roll \$14  
With sweet Asian chili sauce

Hummus Plate \$14  
Heirloom Tomato, Cucumber, Kalamata Olives, Grilled Haloumi Cheese, Pepperoncini & Crostini (NF)

Calamari \$16  
Lightly Breaded, Served with Cherry Peppers, Honey Sriracha Lime Aioli (NF)

Chicken Wings \$14  
House Seasoned and Golden Fried, Choose BBQ or Buffalo Sauce

(GF, NF, DF)  
Bruschetta \$14  
Tomato Confit, Chevre, Balsamic Reduction, with Crostini (NF)

Stuffed Grape Leaves \$12  
Herbed Rice & Cucumber Garlic Yogurt Sauce (GF, NF)

Pork Dumplings \$12  
With Smoked Soy and Lime Dipping Sauce

Watermelon & Cheese \$12  
Fresh Watermelon Served with Grilled Halloumi Cheese & Topped with a Balsamic Reduction (GF, NF)

## Entrées

Rainbow Trout \$28  
Seared Trout Fillet and Topped with Fresh Marinated Herbs and Lemon, Served with Rice & Vegetables Du Jour (GF, NF, DF)

Haddock \$28  
Wafer and Garlic Encrusted Fresh Baked Lemon Buttered Haddock, Served with Rice and Vegetable Du Jour (NF)

Grilled Chicken \$28  
Statler Chicken Breast Topped with Tomato Confit & Pomegranate Glaze, Served with Mashed Potato & Vegetable Du Jour (GF, NF)

Sofrito Bowl \$24  
Garden vegetables, sweet Asian chili glaze, grilled tofu, over rice (DF, GF, NF)

Eggplant Parmesan \$24  
Classic Fried Eggplant with House-made Marinara Served over Linguini & Topped with Fresh Shaved Parmesan Cheese (NF)

Bolognese \$32  
Wagyu Beef and Robie Farm Pork Sauteed in a Creamy Classic Bolognese Sauce, Served over Linguini \* Chef's Favorite\* (NF)

Pork Tenderloin Stir Fry \$26  
Garden Vegetables, Sesame Chili Soy Glaze Served over Cilantro Rice (GF, NF, DF)

## 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 • Calamari \$14 • Brisket \$8 • Bacon \$4

## Pub Menu

Buffalo chicken wrap \$16  
Fried chicken, baby greens, tomato, cheddar cheese (NF)

Chicken Quesadilla \$16  
House Marinated Grilled Chicken, Cabot Cheddar Cheese, salsa, 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 \$22  
Fresh Haddock, Sam Adam's Beer Battered, Golden Fried, Served with House-made Tartar Sauce & Fries (NF, DF)

Maple BBQ Brisket \$18  
Topped with Pickled Red Onion on a Brioche Bun, Served with Fries (NF, DF)

Wagyu Beef Burger \$20  
The Ultimate Grilled Beef Topped with VT Cheddar, Caramelized Onion Aioli, Baby Greens, Tomato, Served with Fries (NF)

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

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.