

LAKESIDE

TAVERN

STARTERS

Fried Green Tomatoes

Green tomato slices breaded and fried. Layered with goat cheese, mixed greens and aged balsamic reduction. 6.99

Spinach Artichoke Dip

Fresh spinach and creamy artichoke dip topped with sour cream. Served with homemade salsa and fresh corn tortilla chips. 7.99

Tavern Spicy Shrimp

Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce and served with crispy wontons. 9.99

Flash Fried Calamari

A generous portion of our hand breaded and lightly fried tender calamari served with spicy marinara sauce. 9.99

Southwest Egg Rolls

Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, melted cheddar and Monterey Jack cheeses rolled inside a crispy wonton wrapper. Served with a cool avocado-ranch dipping sauce. 7.99

Ahi Tuna Wonton Stack

Pepper-encrusted Sashimi-grade Ahi tuna, lightly seared and sliced thin, stacked high on crispy wontons with cucumbers, soy ginger glaze and wasabi oil. 10.99

Parmesan Fried Asparagus

Fresh asparagus spears, lightly coated in seasoned batter then fried golden brown. Served with a zesty wasabi-ranch dipping sauce. 6.99

Tavern Onion Rings

Thick-cut, hand breaded, and fried golden brown, served with jalapeno ranch dressing. 6.99

SOUPS

New England Clam Chowder

Bowl 4.49 Cup 2.99

Tavern Soup of the Day

Bowl 4.49 Cup 2.99

BRICK OVEN PIZZAS

Margherita

The classic Italian pizza. Made with imported plum tomatoes, fresh parmesan and mozzarella cheeses, topped with fresh basil. 8.99

Tavern Sicilian Pizza

Made from scratch tomato basil sauce, pepperoni, hot Italian sausage, mushrooms, plum tomatoes, onions and three cheeses. 10.99

Wild Mushroom & Gouda Pizza

Shiitake, crimini, and white mushrooms, mozzarella and smoked Gouda cheeses, in a light mushroom cream sauce. Garnished with shredded parmesan cheese. 9.99 Add chicken 11.99

Greek Chicken Pizza

Our homemade pizza crust brushed with roasted garlic-infused olive oil, topped with hickory-grilled chicken breast, mozzarella and goat cheeses, fresh spinach, plum tomatoes, kalamata olives, artichoke hearts and scallions. 10.99

Build Your Own Pizza

Choose up to 4 of your favorite toppings to create a taste all your own! 10.99

Chicken Breast

Sundried Tomatoes

Artichoke Hearts

Italian Sausage

Pepperoni

Applewood Smoked Bacon

Baked Ham

Mushrooms

Red Onion

Kalamata Olives

Feta Cheese

Plum Tomatoes

Spinach

Goat Cheese

SIDES

• White Cheddar Mashed Potatoes

• Shiitake Mushroom Rice Pilaf

• Steamed Broccoli

• Steamed Asparagus (Add 1.99)

• Pecan Brittle Sweet Potatoes

• Baked Potato (Loaded add .99)

• Spinach Casserole

• French Fries

• Fresh Steamed Vegetables

• Cole Slaw

SALADS

Lakeside Tavern Wedge

A crisp wedge of Iceberg lettuce topped with homemade blue cheese dressing, fresh Roma tomatoes, chopped applewood bacon, caramelized pecan halves and blue cheese crumbles. Drizzled with aged balsamic reduction. 5.99

Concord Pecan Chicken Salad

Thinly sliced breast of chicken served over crisp field greens, spicy candied pecans, sweet mandarin oranges, blue cheese crumbles, dried cranberries, and fresh sliced celery. Paired with our honey vinaigrette dressing. 10.99

Ahi Tuna Salad

Sashimi-grade Ahi tuna, encrusted with fresh black pepper, lightly seared and sliced thin. Served over mixed field greens tossed with cilantro-ginger vinaigrette, red onions, carrots, Mandarin oranges and crunchy Asian noodles. 11.99

House Salad

Fresh mixed greens topped with Roma tomatoes, cucumbers, sunflower seeds and feta cheese crumbles. Served with your choice of our housemade dressings. 4.99

Our housemade salad dressings: Honey Vinaigrette, Ranch, Sweet Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Lite Raspberry Vinaigrette and Honey French.

Tavern Strawberry Salad

Tender grilled chicken breast, sliced thin and served over fresh greens with strawberries, caramelized pecans and blue cheese crumbles. Served with our honey vinaigrette dressing. 10.99

Black & Blue Salad

6 oz. sirloin steak lightly dusted with Cajun seasoning and cooked to your liking. Served over fresh mixed greens with sweet vine-ripe tomatoes, cucumbers, red peppers, blue cheese crumbles and Cajun fried onions. Accompanied by our homemade blue cheese dressing. 12.99

Caesar Salad

Fresh crisp romaine lettuce tossed in our own Caesar dressing with imported parmesan cheese and Tavern croutons. 4.99

SIGNATURE DISHES

Add a House or Caesar salad for only \$2.99

Crab Cake Oscar

A jumbo lump Blue Crab cake over fresh steamed asparagus, crowned with a creamy Hollandaise sauce. Served with white cheddar mashed potatoes. 14.99

Tavern Chicken Tenders

The biggest and best in town! Fresh hand-breaded chicken tenders fried crisp and golden, accompanied by our barbeque and honey mustard dipping sauces. Served with French fries and cole slaw. 11.99

Blue Ribbon Chicken

Hickory grilled chicken breast topped with shaved smoked ham, Swiss cheese sauce and caramelized mushrooms. Served with white cheddar mashed potatoes and steamed broccoli. 13.99

Hunter's Steak Pasta

Tender penne pasta gently tossed with mushrooms, sweet onions and vine-ripe tomatoes in a rich brown sauce. Topped with thinly sliced center-cut sirloin grilled to your liking. 14.99

Lakeside Chicken Pasta

Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce. 12.99 Substitute shrimp 15.99

Chicken Saint Barts

Marinated chicken breast, lightly floured and pan seared in a lemon-caper butter sauce. Served with angel hair pasta and a side of steamed broccoli. 12.99

Rosemary Pork Tenderloin

Prime pork tenderloin marinated in olive oil, fresh crushed garlic and rosemary, slow roasted in our wood-fired oven, topped with a creamy Swiss cheese sauce. Served with pecan brittle sweet potatoes and steamed broccoli. 14.99

Traditional Baby Back Rib Platter

Slowly grilled to perfection over hickory wood coals, then lightly basted with Tavern barbeque sauce. Paired with French fries and cole slaw. 14.99

Tavern Trio

4 oz hickory-grilled Filet Medallion, homemade lump Blue Crab cake and jumbo grilled Gulf shrimp, paired with shiitake mushroom rice pilaf and spinach casserole. 24.99

HAND-CUT STEAKS

LAKESIDE TAVERN PROUDLY SERVES HAND-CUT AGED GRAND CHAMPION ANGUS BEEF. Tavern steaks are served with a House or Caesar salad and a side dish of your choice.

Hickory-Grilled Sirloin

Premium center-cut sirloin, aged to perfection and grilled just the way you like it. 6 oz. 13.99 10 oz. 16.99

Filet Mignon

Grilled center-cut filet. Tender and juicy, the way it should be. 6 oz. 18.99 9 oz. 22.99

Filet Mignon Medallions

Two 4 oz. center-cut filet medallions, each topped with a unique sauce – Shiitake Mushroom Demi-Glace and a Blue Crabmeat Bearnaise. 19.99

12 oz. Ribeye Steak

A flavorful cut, richly marbled and grilled to your liking. 18.99

FRESH CATCH

Grilled Ahi Tuna

Sashimi-grade Ahi tuna, grilled to your liking, served with wasabi, pickled ginger and soy dipping sauce. Accompanied by white cheddar mashed potatoes and fresh steamed vegetables. 17.99

Flounder Seafood Medley

Pan-seared flounder filet, sautéed jumbo Gulf shrimp, sea scallops and crab meat draped with a white wine garlic cream sauce. Paired with shiitake mushroom rice pilaf and steamed asparagus. 18.99

Mahi Mahi

Tender, white mahi mahi fillet grilled over wood coals, then topped with a tropical roasted pineapple salsa. Paired with shiitake mushroom rice pilaf and steamed broccoli. 17.99

Add a House or Caesar salad for only \$2.99

Wood-Grilled Salmon

Fresh cold-water salmon, crowned with our special mustard dill sauce. Served with white cheddar mashed potatoes and spinach casserole. 15.99

Parmesan Crusted Grouper

Fresh grouper with parmesan bread crumbs, lightly fried, topped with a roasted red pepper cream sauce. Served with white cheddar mashed potatoes and steamed broccoli. 15.99

Chilean Seabass

Pan-seared seabass fillet served Hong Kong style; over a bed of sautéed spinach and topped with a tender medley of carrots, onions, red peppers and sugar snap peas in a soy ginger sauce. Served with shiitake mushroom rice pilaf. 21.99

LAKESIDE

TAVERN

BEVERAGES

Soft Drinks

Coca-Cola
Diet Coke
Mr Pibb
Sprite
Nestea Raspberry Iced Tea
Pink Lemonade

Other Selections

Iced Tea
Coffee / Decaf Coffee
Milk
IBC Root Beer

Assorted juices:

Apple, Cranberry, Orange,
Pineapple and Grapefruit

BEER SELECTION

Draft Beers

Fat Tire
Miller Lite
Sierra Nevada Pale Ale
Blue Moon Belgium White

Domestic Bottles

1554
Abita Turbo Dog
Budweiser
Bud Light
Coors Light
Dog Fish 90 Minute IPA
Left Hand Milk Stout
Magic Hat Seasonal
Michelob Light
Michelob Ultra
Miller Lite
Sam Adams Cherry Wheat
Sweetwater 420
Yuengling Black and Tan
Yuengling Lager

Import Bottles

Amstel Light
Bass Ale
Chimay Bleue
Corona
Corona Light
Guinness
Heineken
New Castle
Red Stripe
Samuel Smith's Oatmeal Stout
Smithwick's Irish Ale
Stella Artois

Non-Alcoholic

Haake Beck

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please notify a manager, prior to ordering, if you have specific food allergies or sensitivities.

A suggested 18% gratuity will be automatically added to parties of 7 or more.

SANDWICHES

All sandwiches served with hot French fries.

Black Angus Cheeseburger

Half-pound Grand Champion Angus burger, hickory grilled and stacked high with leaf lettuce, tomato, pickles and red onion slices, with your choice of cheddar, American, Swiss or pepper jack cheese. 9.99

Grouper Po' Boy

Golden-fried fresh Florida grouper on a toasted hoagie with remoulade sauce, leaf lettuce and sliced tomatoes. 9.99

Rocky Top Chicken Stack

A juicy, grilled chicken breast basted with our signature barbeque sauce, topped with melted pepper jack cheese, applewood-smoked bacon, lettuce and tomato slices. Served on a bakery fresh bun. 9.99

Lakeside Steak Sandwich

Grilled, marinated sirloin steak with caramelized onions, topped with melted Swiss cheese, on a hoagie roll with lettuce and tomato. 11.99

DESSERTS

Crème Brulée

Fresh baked vanilla bean custard, topped with a caramelized brittle sugar layer, garnished with fresh strawberries. 5.99

Crème Brulée Cheesecake

Velvety layers of crème brulée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and real whipped cream. 5.99

Chocolate Meltdown

A decadent, double-fudge chocolate cake with a truffle center served warm with chocolate sauce, vanilla bean ice cream and whipped cream. 5.99

Strawberry Cake

A delicious slice of our towering, three layer strawberry cake, topped with our homemade cream cheese frosting and fresh strawberry slices. 6.99

Two Layer Key Lime Pie

Our twist on a classic. A traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a deep dish, hand-crafted graham cracker pecan crust, finished with homemade whipped cream and fresh toasted coconut. 5.99

WINE LIST

Lighter and Fruity Whites or Blush

Suggested with the Tavern Spicy Shrimp or the Flounder Seafood Medley

Beringer White Zinfandel, California	5.75	20.00
Polka Dot Riesling, Germany	7.00	24.50
Chateau Ste. Michelle Riesling, Washington State	7.50	26.00
Matua Sauvignon Blanc, New Zealand	9.00	32.00
Voga Pinot Grigio, Italy	9.00	31.50
Renwood Pinot Grigio, California	8.00	28.00

Fuller Bodied Whites

Suggested with the Calamari or the Grilled Ahi Tuna

House Chardonnay	5.75	-
14 Hands Chardonnay, Washington State	7.50	26.00
Kendall Jackson Chardonnay, California	9.50	33.00
Clos du Bois Chardonnay, Sonoma County	8.00	28.00
Sonoma Cutrer, Russian River Valley	14.00	50.00

Lighter Style Reds

Suggested with the Black & Blue Salad or the Wood-Grilled Salmon

Mark West Pinot Noir, California	9.00	31.50
Smoking Loon Pinot Noir, California	7.00	24.50

Fuller Bodied Reds

Suggested with the Rosemary Pork Tenderloin or the Hunter's Steak Pasta

House Merlot	5.75	-
Blackstone Merlot, California	7.50	26.00
Columbia Crest Grand Estate Merlot, Washington State	9.00	32.00
Rosemount Shiraz, Australia	7.50	26.00
Marquis Phillips Shiraz, Australia	10.00	35.00

Bold Reds

Suggested with the Filet Mignon or the Tavern Trio

House Cabernet	5.75	-
Grayson Cabernet, Napa Valley	8.00	28.00
Evil Cabernet, Australia	8.50	30.00
Villa Mt. Eden Cabernet, Napa Valley	9.00	32.00
Gnarly Head Zinfandel, California	7.50	26.00
Merryvale Starmont Cabernet, California	-	67.00

Fizz

Freixenet Carta Nevada 187ml, Spain	\$7.00	-
Freixenet Blanc De Blanc, Spain	-	30.00
Pierre Jouet Champagne, France	-	90.00