

LAKESIDE TAVERN

STARTERS

BRUSSELS 10.99

Crispy brussels sprouts tossed in our house-made hot honey sauce.

SPINACH DIP 12.99

Creamy spinach dip, served with fresh corn tortilla chips.

BUFFALO CAULIFLOWER 12.99

Fried cauliflower florets, tossed in home-made buffalo sauce, served with bleu cheese dressing and sliced cucumbers.

PARMESAN FRIED ASPARAGUS 12.99

Asparagus spears, battered and fried golden brown. Served with zesty wasabi-ranch dipping sauce.

COLOSSAL ONION RINGS 11.99

Hand-cut sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chipotle ranch dressing.

SOUTHWEST EGG ROLLS 13.99

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

CALAMARI 14.99

Lightly breaded and fried crispy. Served with creamy tomato Tuscan sauce for dipping.

SPICY SHRIMP 14.99

Battered shrimp fried, then tossed in a sweet and spicy Asian sauce.

AHI TUNA WONTON STACK* 16.99

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

BEER CHEESE & PRETZELS 12.99

Home-made cheese dip made with Yee-Haw Kölsch beer, topped with jalapeños, and served with fresh corn tortilla chips and pretzels.

NEW ENGLAND CLAM CHOWDER

CUP 5.99 BOWL 7.99

SALADS

STRAWBERRY SALAD 16.99

Grilled chicken breast, served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing.

CONCORD PECAN CHICKEN SALAD 15.99

Sliced chicken breast over fresh greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, craisins, and honey vinaigrette dressing.

THE WEDGE 13.99

Iceberg lettuce, bleu cheese dressing, tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction.

With Chicken 16.99 With Shrimp 17.99

AHI TUNA SALAD* 18.99

Sashimi-grade Ahi tuna, encrusted with black pepper, lightly seared and served over mixed field greens tossed with classic vinaigrette, red onions, cucumbers, Mandarin oranges, pickled ginger and side of soy-ginger sauce.

BLACK & BLEU SALAD* 18.99

Blackened filet mignon bites with mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic reduction. Accompanied by our home-made bleu cheese dressing.

CAESAR SALAD 6.99

Romaine, parmesan cheese, garlic croutons and home-made Caesar dressing.

HOUSE SALAD 6.99

Mixed greens, tomato, cucumber, sunflower seeds and feta cheese.

House-made Dressings:

Honey Vinaigrette – Ranch – Sweet Honey Mustard
Bleu Cheese – Balsamic Vinaigrette
Avocado Ranch – Classic Vinaigrette

LAND & SEA

FISH & CHIPS 18.99

Lightly breaded and fried golden brown, served with fries and home-made remoulade sauce.

CITRUS GRILLED SHRIMP 23.99

Juicy cilantro-lime marinated jumbo shrimp served with seasoned rice and steamed broccoli.

SIRLOIN* 24.99

10 oz. USDA Choice center-cut sirloin. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.

HAWAIIAN SIRLOIN* 25.99

10 oz. USDA Choice sirloin marinated in our house-made American-style teriyaki sauce. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.

PISTACHIO PARMESAN TROUT 25.99

Carolina mountain trout, pan-seared with a pistachio Parmesan panko crust, Sriracha herbed butter, steamed broccoli and mashed potatoes.

GRILLED SALMON* 25.99

Fresh cold-water salmon, crowned with our signature mustard dill sauce. Served with Yukon Gold mashed potatoes and fresh steamed broccoli.

GRILLED AHI TUNA* 25.99

Sashimi-grade Ahi tuna, grilled to your liking. Served with wasabi and soy ginger dipping sauce. Accompanied by Yukon Gold mashed potatoes and fresh steamed broccoli.

CRAB CAKES 32.99

Jumbo lump Blue crab cakes pan-seared and crowned with a sweet and spicy remoulade sauce. Served with fresh steamed broccoli.

RIBEYE* 37.99

14 oz. USDA Choice Ribeye. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.

FILET MIGNON* 38.99

7 oz. USDA Choice center-cut filet. Served with Yukon Gold mashed potatoes. Choice of House or Caesar salad.

STONE OVEN PIZZA

MARGHERITA 16.99

Mozzarella cheese, vine ripe tomatoes and fresh basil.

GREEK CHICKEN PIZZA 17.99

Grilled chicken, mozzarella, feta cheese spinach, vine ripe tomatoes, Kalamata olives, artichokes and scallions.

SICILIAN PIZZA 18.99

Tomato basil sauce, pepperoni, Italian sausage, mushrooms, vine ripe tomatoes, onions and mozzarella cheese.

NASHVILLE HOT PIZZA 18.99

Crispy chicken, marinara, Nashville hot sauce red onions, gruyere, fontina, gouda, and dill pickle aioli.

BUILD YOUR OWN PIZZA 18.99

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

Chicken	Italian Sausage
Artichoke Hearts	Applewood Smoked Bacon
Pepperoni	Mushrooms
Diced Ham	Kalamata Olives
Red Onion	Vine Ripe Tomatoes
Fresh Spinach	Black Olives
Green Peppers	Fresh Basil

*Additional Pizza Toppings Add 1.49 each

SIGNATURES

CHICKEN PARMESAN 20.99

Breaded chicken breast pan-fried and topped with sausage ragu and creamy parmesan sauce. Served over spaghetti.

SCHNITZEL 18.99

Seared tender hand-breaded pork cutlet topped with our house made mushroom demi-glace and served with a choice of two sides.

CHICKEN TENDERS 17.99

Hand-breaded chicken tenders fried crisp served with our honey mustard dipping sauce and French fries.

BARBECUE RIBS 20.99

Slow cooked, fall off the bone pork ribs basted with barbecue sauce. Served with French fries.

SHRIMP & GRITS 22.99

Blackened jumbo shrimp sautéed with roasted red and green bell peppers. Served over velvety Southern cheddar cheese grits, with a Creole roux gravy.

JAMAICAN JERK CHICKEN 19.99

Grilled chicken breast marinated in a flavorful Jerk sauce. Served with a pineapple ring and a choice of two sides.

PASTAS

SPICY SHRIMP & CHICKEN 19.99

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms and topped with parmesan cheese.

CAJUN CHICKEN & SAUSAGE 19.99

Blackened chicken breast and andouille sausage smothered in our signature creole sauce with red and green bell peppers. Served on a bed of spaghetti.

CHICKEN PASTA 18.99

Marinated roasted chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce.

MEDITERRANEAN PASTA 15.99

Spaghetti pasta tossed in a light vegetarian white wine garlic sauce with tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese.

With Chicken 18.99 With Shrimp 19.99

HANDHELDS

Served with French fries.

BLACK ANGUS CHEESEBURGER* 14.99

Fresh ground sirloin burger, with shredded lettuce, tomato, pickles and red onion slices, with your choice of cheddar, pepper jack, American, or Swiss.

TILLAMOOK BACON BURGER* 15.99

Fresh ground sirloin burger, Tillamook extra sharp cheddar, BBQ sauce, and Applewood bacon.

BBQ GRILLED CHICKEN SANDWICH 15.99

Grilled chicken basted with our signature barbecue sauce, topped with melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato slices.

SIDES 3.99 EACH

Yukon Gold Mashed Potatoes

Baked Potato Additional 1.49

Baked Sweet Potato

Steamed Broccoli

Cheddar Cheese Grits

Seasoned Rice

French Fries

Southern Style Green Beans

Steamed Asparagus Additional 1.99

Onion Rings Additional 2.99

Drink

DRAFTS

HAZY LITTLE THING

New England IPAABV 6.5%
Sierra Nevada Brewing Co. - Mills
River, NC

HI-WIRE HI-PITCH IPA

Mosaic IPAABV 6.7%
Hi-Wire Brewing - Asheville, NC

BLUE MOON

Belgian White.....ABV 5.4%
Coors Brewing Company - Golden, CO

STELLA ARTOIS

European Pale Lager.....ABV 5.2%
Stella Artois - Leuven, Belgium

MILLER LITE

American Light Lager.....ABV 4.1%
Miller-Brewing Co - Milwaukee, WI

MICHELOB ULTRA

American Light Lager.....ABV 4.2%
Anheuser-Busch - St Louis, MO

ASK YOUR SERVER
ABOUT OUR REGIONAL
ROTATING TAPS.

WINE

SPARKLING

Freixenet Blanc De Blanc, Spain
LaMarca Prosecco, Italy
Freixenet Carta Nevada, Spain

Glass	Bottle
-	35
9	-
8	-

WHITE

Beringer White Zinfandel, California	9	32
Jacob's Creek Moscato, Australia	10	35
Ecco Domani Pinot Grigio, Italy	11	38
Voga Pinot Grigio, Italy	9	32
Bex Riesling, Germany	9	32
Diora La Belle Fête Rosé of Pinot Noir, Monterey	9	32
Kim Crawford Sauvignon Blanc, New Zealand	12	42
House Chardonnay, California	8	-
Kendall Jackson Chardonnay, California	12	42
Sonoma Cutrer Chardonnay, Russian River Valley	15	52
Chateau Ste Michelle Riesling, Washington	10	35

RED

The Seeker Pinot Noir, France	10	35
J Lohr Pinot Noir, California	11	38
Meiomi Pinot Noir, California	14	49
El Coto Rioja Crianza, Spain	10	35
Don Miguel Gascón Malbec, Argentina	11	38
Bogle Petite Syrah, California	10	35
House Merlot, California	8	-
Santa Ema Merlot, Chile	12	42
Penfolds Shiraz, Australia	11	38
Apothic Red Blend, California	11	38
House Cabernet, California	8	-
Franciscan Cabernet, California	11	38
Bonanza, California	14	49

COCKTAILS 14

LAVENDER FRENCH 75

Empress 1908 Indigo Gin, fresh lemon juice,
infused lavender syrup, champagne

RYE MANHATTAN

Elijah Craig Rye Bourbon, Sweet Vermouth,
orange bitters, up or on the rocks.

ESPRESSO MARTINI

Local sourced coffee, Absolut Vanilia Vodka,
Kamora, Appalachian Sippin' Cream.

MASON JAR MARGARITA

100% Blue Agave Tequila,
Triple Sec, fresh lime juice, salted rim.

OCEAN BREEZE MARTINI

Smirnoff Raspberry Vodka, pineapple and
cranberry juices, fresh lime juice, champagne.

BERRY MOUNTAIN MULE

Appalachian blackberry moonshine, fresh lime
juice, fresh blackberries, Ginger beer.

MOCKTAILS 10

LAVENDER LEMONADE

Lyres gin alternative, lemonade,
Lavender infused syrup.

SUNSET CRUSH

Lyres rum alternative,orange juice, pineapple
juice, Cherry syrup, fresh lime juice.

SPICY STRAWBERRY MARGARITA

Lyres Blanco tequila alternative, muddled Fresh
strawberries and jalapeños house- made sour
mix, agave.

BLACKBERRY SMASH

Ironwood bourbon alternative, Blackberry
syrup, fresh lime juice, fresh mint topped
with ginger beer.

SLUSHIES 12

LION AND THE FROSE

Blue Chair Bay White Rum, Rosé Wine,
orange juice, honey, strawberries, deep freeze.

CONCORD COLADA

Blue Chair Bay White Rum, creme de
coconut, orange juice, pineapple
juice, deep freeze.

THE MULE

Vodka, Tito's fresh ginger beer, agave,
lime juice, simple syrup, deep freeze.

CLASSIC MARGARITA

100% Blue Agave Tequila, Triple Sec,
Fresh lime juice, salted rim, deep freeze.

DESSERTS

STRAWBERRY CAKE 7.99

A delicious slice of our towering, three layer
strawberry cake, and topped with our
home-made cream cheese frosting.

CRÈME BRÛLÉE CHEESECAKE 6.99

Velvety layers of crème brûlée, chocolate
ganache and our signature Tavern cheesecake
served with fresh sliced strawberries and
home-made whipped cream.

CRÈME BRÛLÉE 6.99

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

KAHLUA FUDGE BROWNIE 7.99

A chocolate brownie covered
with a layer of fudge and pecans,
topped with vanilla ice cream
and Kahlua chocolate sauce.

TWO-LAYER KEY LIME PIE 6.99

Our twist on a classic. A traditional custard key lime pie topped with a
layer of whipped key lime cream cheese in a handcrafted graham cracker
crust, finished with home-made whipped cream and toasted coconut.

KID'S MENU 12 & UNDER

CHEESEBURGER 6.99

Grilled burger or cheeseburger
served with French fries.

KIDS' PASTA 5.99

Penne pasta served with butter,
marinara or cheese sauce.

CHICKEN TENDERS 7.99

Two chicken tenders served
with French fries.

GRILLED CHEESE 5.99

A cheesy choice served with French fries.

HICKORY GRILLED SIRLOIN 10.99

Petite center-cut sirloin served
with French fries.

BARBEQUED RIBS 9.99

Kid's portion of our barbequed ribs
served with French Fries.