LUNCH

LAKESIDE TAVERN

Monday - Friday 11 am -3 pm

STARTERS

BRUSSELS 10.99
Crispy brussel 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 jalapenõs, and served with fresh corn tortilla chips and pretzels.

NEW ENGLAND CLAM CHOWDER
BOWL 6.99 CUP 5.99

BURGERS AND SANDWICHES

Served with French fries.

CHEESEBURGER* 13.99
Fresh ground short rib and brisket burger, with shredded lettuce, tomato, pickles and red onion slices, with your choice of cheddar, pepper jack, American, or Swiss.

TILLAMOOK BACON BURGER* 14.99
Fresh ground short rib and brisket burger, Tillamook extra sharp cheddar, BBQ sauce, Applewood smoked bacon, pickles, lettuce, red onion and tomato.

BBQ GRILLED CHICKEN SANDWICH 14.99
Grilled chicken breast basted with our signature barbecue sauce, topped with melted pepper jack cheese, Applewood smoked bacon, lettuce and tomato slices.
Served on a bakery fresh bun.

PO' BOY 13.99
Fried fresh fish of the day on a toasted hoagie roll with remoulade sauce, shredded lettuce and sliced tomatoes.

COLOSSAL CLUB 14.99
Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, lettuce, tomato slices and chipotle mayonnaise on our toasted wheat bread.

COLOSSAL CLUB COMBO 14.99
Half portion of our colossal club sandwich. Served with fries and your choice of a House or Caesar salad.

SALADS

TAVERN STRAWBERRY SALAD 14.99
Grilled chicken breast served over fresh greens with strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing.

CONCORD PECAN CHICKEN SALAD 14.99
Sliced chicken breast over fresh greens, caramelized pecans, Mandarin oranges, bleu cheese crumbles, craisins, and honey vinaigrette dressing.

LAKESIDE TAVERN WEDGE 12.99
Fresh wedge of Iceberg lettuce topped with home-made bleu cheese dressing, tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction.
With Chicken 15.99 With Shrimp 16.99

BLACK & BLEU SALAD* 18.99
Grilled tender filet mignon bites with Cajun seasoning. Served over mixed greens, tomatoes, cucumbers, red peppers, bleu cheese crumbles, Cajun fried onions and drizzled with balsamic reduction. Accompanied by our home-made bleu cheese dressing.

AHI TUNA SALAD* 17.99
Sashimi-grade Ahi tuna, encrusted with blackpepper, lightly seared and served over mixed field greens tossed with classic vinaigrette, red onions, cucumbers, Mandarin oranges and pickled ginger. Accompanied with a side of soy-ginger sauce.

SALMON AVOCADO SALAD* 17.99
Fresh, cold-water salmon grilled to order. Served over farmers' market greens tossed in our classic vinaigrette dressing, with avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese.

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

STONE OVEN PIZZA

PIZZA & SALAD COMBO 16.99
Your choice of a lunch-sized Margherita, Sicilian or Greek Chicken Pizza with a House or Caesar salad.

MARGHERITA 16.99
Mozzarella cheese, tomatoes and fresh basil.

GREEK CHICKEN PIZZA 17.99
Grilled chicken, mozzarella, feta cheese, spinach, tomatoes, Kalamata olives, artichokes and scallions.

SICILIAN PIZZA 17.99
Tomato basil sauce, pepperoni, Italian sausage, mushrooms, tomatoes, onions, and mozzarella cheese.

NASHVILLE HOT PIZZA 18.99
Marinara, crispy chicken tossed in Nashville hot sauce red onions, gruyere, fontina, gouda, and dill pickle aioli.

BENTON'S BACON PIZZA 19.99
Red sauce, mozzarella cheese, smokey cheddar and gouda cheese blend, Benton's Bacon, carmelized onions, and baby portobello mushrooms.

BUILD YOUR OWN PIZZA 17.99
Choose up to 4 toppings to create a taste all your own!

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

*Additional Pizza Toppings Add 1.99 each
*Benton's Bacon Add 2.99

SIGNATURES

CILANTRO-LIME CHICKEN 15.99
Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Served with two sides.

CHICKEN TENDERS 14.99
Fresh, hand-breaded chicken tenders fried crisp and golden, accompanied by our honey mustard dipping sauce. Served with French fries.

SALMON WITH MUSTARD DILL SAUCE* 17.99
Grilled Atlantic salmon crowned with our special mustard dill sauce. Served with Yukon Gold mashed potatoes and steamed broccoli.

LAKESIDE FISH & CHIPS 15.99
Lightly breaded and fried golden brown. Served with fries and home-made remoulade sauce.

HICKORY-GRILLED SIRLOIN* 18.99
6 oz. USDA center-cut sirloin. Served with Yukon Gold mashed potatoes and steamed broccoli.

MEDITERRANEAN PASTA 11.99
Spaghettini pasta tossed in a light vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and Parmesan cheese.
With Chicken 14.99 With Shrimp 15.99

CHICKEN PASTA COMBO 15.99
Marinated grilled chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce. Paired with your choice of House or Caesar salad.

SPICY SHRIMP & CHICKEN 14.99
Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms and topped with parmesan cheese.

JAMAICAN JERK CHICKEN 15.99
Grilled chicken breast marinated in a flavorful Jerk sauce topped with a grilled pineapple ring. Served with a baked sweet potato and steamed broccoli.

PAN-SEARED CRAB CAKE 16.99
Jumbo Lump Blue crab cake pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with a baked sweet potato and steamed broccoli.

SIDES 3.99 EACH

French Fries
Yukon Gold Mashed Potatoes
Baked Sweet Potato With pecan brittle
Onion Rings Additional 2.99
Southern Style Green Beans
Steamed Asparagus Additional 1.99
Benton's Bacon Baked Beans
Seasoned Rice
Steamed Broccoli

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

Drink

DRAFTS



HAZY LITTLE THING
New England IPA.....ABV 6.5%
Sierra Nevada Brewing Co. - Mills River, NC

HI-WIRE HI-PITCH IPA
Mosaic IPA.....ABV 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.

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.

MANGO SOFT SERVE MARGARITA
Lunazul Blanco Tequila, Triple Sec, fresh lime juice, orange juice, mango dole.

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, jalapeños, house- made sour mix, agave.

BLACKBERRY SMASH
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.

MELON TWIST
Absolut Citron Vodka, melon liqueur, Triple Sec, watermelon simple syrup, lemonade, deep freeze.



WINE

	Glass	Bottle
SPARKLING		
Freixenet Blanc De Blanc, Spain	–	35
LaMarca Prosecco, Italy	9	–
Freixenet Carta Nevada, Spain	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



DESSERTS

STRAWBERRY CAKE 8.99
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 créme brûlée, chocolate ganache and our signature Tavern cheese-cake served with fresh sliced strawberries and home-made whipped cream.

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.

CRÈME BRÛLÉE 6.99
Fresh baked vanilla bean custard, topped with a caramelized brittle sugar layer, garnished with fresh strawberries.

BREAD PUDDING 6.99
Warm sticky soft bread pudding with rum craisins with a savory bourbon creme anglaise custard drizzle.

TWO-LAYER KEY LIME PIE 7.99
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

GRILLED CHEESE 5.99
A cheesy choice served with French fries.

CHEESEBURGER 6.99
Grilled burger or cheeseburger served with French fries.

KIDS' PASTA 5.99
Penne pasta served with butter, marinara or cheese sauce.

BARBEQUED RIBS 9.99
Kid's portion of our barbequed ribs served with French Fries.

CHICKEN TENDERS 7.99
Two chicken tenders served with French fries.