



Homemade Soups

Soup of the Day

Crafted Daily with Attention
to Seasonality and Freshness
Cup... 5 Bowl... 8

Leek and Potato

A Creamy House-Made Favorite
Cup... 5 Bowl... 8

Southern Gumbo

A Classic Hearty Soup with Okra, Rice
Chicken and Andouille Sausage
Cup... 5 Bowl... 8

Lakeside Salads

☐ Traditional Caesar Salad... 11

Fresh Romaine Lettuce Leaves
Torn and Tossed with
Shaved Parmesan Cheese
Garlic Croutons. Served with
the Classic Dressing

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

Add Grilled or Blackened Salmon - 10

☐ Smoked Salmon... 18

Fresh Mixed Greens Topped with
Cherry Tomatoes, Thinly Sliced
Cucumbers, Red Onion, Shaved
Parmesan, Norwegian Smoked Salmon
and a Poached Egg. Served with our
House Citrus Vinaigrette

☐ Strawberry Spinach... 11

Baby Spinach, Ripe Strawberries,
Praline Pecans, Dried Cranberries,
Red Onions and Crumbled
Bleu Cheese. Served with
Raspberry Vinaigrette

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

Add Grilled or Blackened Salmon - 10

Appetizers

Baked Brie en Croûte... 14

Brie Cheese Wrapped Baked in a Puff Pastry Shell with
Spiced Pecans, and Brown Sugar Served with a Raspberry
Coulis and Fresh Fruit

☐ Petite Beef Tender... 18

Served on a Bed of Fresh Snow Peas and Baby Portabella
Mushrooms, in a Roasted Shallot Demi Glaze
Garnished With Sea Salt

☐ Shrimp Cocktail... 15

Five Chilled Jumbo Shrimp Served with Cocktail Sauce

Fried Green Tomatoes... 13

Fresh Green Tomatoes Tossed in Cornmeal and Flour
then Pan Fried Golden Brown
Served with a Flavorful Remoulade

Salmon and Shrimp Dip... 15

A Flavorful Blend of Shrimp and Smoked Salmon
Served Hot and Bubbly
with Toasted Flatbread

Salmon Croquettes... 18

Tender and Flavorful Salmon Croquettes Served with a
Creamy Dill Lemon Sauce on a Bed of Mixed Greens

Cheese Board for Two... 30

Imported and Domestic Cheeses, Select Charcuterie, Fresh Fruit and Housemade Jams

Entrees

Blackened Redfish... 28

Florida Red Drum Filet Seasoned with Blackening Spices
and Seared. Served with a Fresh Green Bean Medley
and our Hash Brown Casserole

Honey Glazed Lemon & Rosemary Chicken... 27

Bone-in, Leg and Thigh Portion Marinated with Fresh Herbs,
Garlic, Wildflower Honey and Lemon Zest. Served with Wild
Rice, Roasted Balsamic Squash Blend and a Sweet Pea Puree

☐ Barbecued Pork Chop... 28

A 10oz Bone-in Pork Chop, Smoked and Finished on the
Grill with our House-Made Hickory Glaze. Served with a
Baked Potato and our Confetti Corn

Slow Roasted Beef Brisket... 30

Fall-apart Tender Beef Brisket is sliced and finished in its
own Au Jus. Served with Hash Brown Casserole and Sautéed
Brussels Sprouts with Bacon

Pasta Lakeside... 19

Penne Pasta Tossed with Pesto and Finished with
Diced Tomatoes and Parmesan Cheese

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

Add Grilled or Blackened Salmon - 10

Chicken Pot Pie... 26

A Lakeside Inn Tradition

Tender Pieces of White Meat Chicken, with Fresh Local
Vegetables in a Savory Cream Sauce. Topped with a
Crown of Puffed Pastry

Chicken Roulade... 28

Tender Chicken Breast Stuffed with Spinach, Tomatoes
Red Onions, and Swiss Cheese, Lightly Breaded with our
House Panko, then Baked. Served with Mashed
Potatoes, Roasted Baby Carrots and a
Light Caper Cream Sauce

Potato Encrusted Salmon... 29

Atlantic Salmon Filet Encrusted With Herb
Shredded Potatoes Pan Fried Golden Brown
Served with Tender Asparagus and Fresh Tomato and Red
Onion Risotto Finished with a Whole Grain Dijon
Mustard Cream Sauce

Southern Comfort Burger... 20

Our House-Seasoned Half-Pound Burger, Grilled and
Juicy, Topped with Pimento Cheese, Bacon, Fried Green
Tomatoes, a Southern Comfort Onion Relish
and Locally Grown Lettuce
Served with Sweet Potato Waffle Fries

The Lakeside Inn Dinner Menu

☐ Indicates Gluten Free

Shared Plate... 9

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.