

Eggs Benedict . . .16

Poached Eggs and Canadian Bacon, Served on an English Muffin
and Dressed with a Fresh Hollandaise Sauce

Make It Royale: A twist on the Classic, Substituting Smoked Salmon. . . Add 5.00

☐ Farmer's Omelet . . .15

A Hearty Filling of Diced Ham, Green Peppers, Onions, Tomatoes
Mushrooms and Cheddar Cheese Served with
Choice of Home Fries or Grits, and a Buttermilk Biscuit

Lakeside Grand Slam . . .16

A Mini-Stack of Pancakes with Whipped Butter and Warm Maple Syrup, Two Eggs
Any Style and Your Choice of Bacon, Sausage Patty or Thick Sliced Ham

Belgian Waffle . . .12

Served with Whipped Butter and Warm Maple Syrup
Add Seasonal Fruit Topping . . . 1.00

Seasonal Salads

☐ Smoked Salmon Salad . . . 18

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

☐ Florida Fresh Salad . . . 17

Grilled Shrimp, Mandarin Oranges, Sliced Avocado, Hearts of Palm, Red Onion and
Praline Pecans, Served on a Bed of Mixed Field Greens with a House Citrus Vinaigrette

☐ Strawberry Spinach Salad . . . 17

With Grilled Chicken, Baby Spinach, Ripe Strawberries, Praline Pecans, Dried Cranberries, Red Onion
and Crumbled Bleu Cheese, Served with a Raspberry Vinaigrette

☐ Traditional Cobb Salad . . . 17

Chopped Bacon, Tomatoes, Hard-Cooked Egg, Avocado Slices, Crumbled Bleu Cheese
and Grilled Chicken on a Bed of Mixed Field Greens, Served with Your Choice of Dressing

Sandwiches and Specialties

All sandwiches served with choice of Crispy French Fries or Fresh Coleslaw

Steak Burger . . . 17

An 8 oz. Serving of Angus Beef Grilled to Your Specification with a Choice of Cheddar, American, Swiss
Provolone or Bleu Cheese and Served with Lettuce, Tomato, Onion and Pickle on a Toasted Brioche Bun

Upgrade to Southern Comfort includes: Fried Green Tomatoes, Pimento Cheese,
Grilled Onions & Bacon. . .add 4.00

Monte Cristo Sandwich . . . 16

Roasted Turkey, Smoked Ham and Monterey Jack Cheese, Dredged in an Egg Bath
then Deep Fried Golden Brown and Served with a Raspberry Orange Dip

Salmon Cake Sandwich . . . 18

Salmon Cake Served with Lettuce & Tomato on a Brioche Bun with a Lemon Dill Sauce

Quiche of the Day . . . 14

Freshly Prepared and Accompanied by a Seasonal Fruit Cup

☐ Lemon Pepper Salmon . . . 18

Tender Atlantic Salmon Rubbed with Lemon and Peppercorns, Pan Seared, Finished with a Light
White Wine Reduction Drizzle, Accompanied with Basmati Rice and Fresh Seasonal Vegetables

☐ Blackened Bourbon Beef Tips . . . 18

Tender Filet Tips are Blackened then Deglazed with a House-Made Sweet Bourbon Sauce
Served over Basmati Rice with an Accompaniment of Fresh of Seasonal Vegetables

Shrimp & Grits . . . 18

A flavorful Base of White Cheddar and Manchego Grits, Topped with a Slightly Spicy Creole Sauce
and Blackened Jumbo Shrimp

The Lakeside Inn Sunday Brunch Menu

☐ Indicates Gluten Free

Split Plate . . . 6

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