



## 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... 9

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

*Add Grilled or Blackened Chicken - 5*

*Add Grilled or Blackened Shrimp - 8*

*Add Grilled or Blackened Salmon - 9*

### ☐ Smoked Salmon... 17

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... 10

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

*Add Grilled or Blackened Chicken - 5*

*Add Grilled or Blackened Shrimp - 8*

*Add Grilled or Blackened Salmon - 9*

## Appetizers

### Baked Brie en Croûte... 12

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... 15

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

### ☐ Shrimp Cocktail... 13

Chilled Jumbo Shrimp served with Cocktail Sauce

### Fried Green Tomatoes... 11

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

### Salmon and Shrimp Dip... 14

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

### Crab Cakes... 15

Three House Made Lump Crab Cakes served with a Flavorful Remoulade

### Cheese Board for Two... 25

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

## Entrees

### Blackened Redfish... 25

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

### Southern Fried Short Ribs... 28

Bone-in Short Ribs Slow Cooked to Perfection, Served with Mash Potatoes, Reduced Au Jus and Sautéed Broccolini

### ☐ Barbecued Pork Chop... 25

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... 27

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... 17

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

*Add Grilled or Blackened Chicken - 5*

*Add Grilled or Blackened Shrimp - 8*

*Add Grilled or Blackened Salmon - 9*

### Chicken Pot Pie... 23

*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... 24

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... 27

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... 18

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

Split Plate... 5

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