



# — THE — BEAUCLAIRE

*Dining Room*

## *Homemade Soups*

**Soup of the Day**  
Crafted Daily with Attention  
to Seasonality and Freshness  
Cup 4.50      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 and the Classic  
Dressing

**Strawberry Spinach Salad** 9  
Baby Spinach, Ripe Strawberries,  
Toasted Pecans, Dried  
Cranberries, Red Onions and  
Crumbled Bleu Cheese, Served  
with Raspberry Vinaigrette

**Lakeside Salad** 8  
Mixed Field Greens, Sliced  
Cucumber, Tomato, Shredded  
Cheddar Cheese and Garlic  
Croutons

## *Appetizers*

**Baked Brie en Croute** 10  
Brie Cheese Wrapped Baked in a Puff Pastry  
Shell with Spiced Pecans, Brown Sugar Served  
with a Raspberry Coulis and Fresh Fruit

**Fried Green Tomatoes** 9  
Fresh Green Tomatoes Tossed in Cornmeal and  
Flour are Pan Fried Golden Brown and Served  
with a Flavorful Remoulade

**Petite Beef Tender** 13  
Served on a Bed of Fresh Snow Peas and Baby  
Portabella Mushrooms, in a Roasted Shallot  
Demi Glaze Garnished With Sea Salt

**Salmon and Shrimp Dip** 12  
A Flavorful Blend of Shrimp and Smoked  
Salmon, Served Hot and Accompanied  
by Toasted Flatbread  
*Additional Flatbread \$1*

**Shrimp Cocktail** .....13  
Chilled Jumbo Shrimp Served with  
a Spicy Cocktail Sauce

## *Entrees*

**Blackened Redfish** 23  
Florida Red Drum Filet Seasoned with  
Blackening Spices and Seared. Served with a  
Fresh Bean Medley and our Hash Brown  
Casserole

**Chicken Pot Pie** 20  
*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

**Southern Fried Short Ribs** 26  
Bone-in Short Ribs Slow Cooked to Perfection,  
Served with Mash Potatoes and Reduced Jus.  
Finished with Fried Parsnips and Sea Salt

**Chicken Roulade** 22  
Tender Chicken Breast Stuffed with Spinach,  
Tomatoes, Red Onions, and Swiss Cheese  
Lightly Breaded with our House Panko then  
Baked. Served with Mashed Potatoes, Green  
Bean Medley, and a light Caper Cream Sauce

**Barbecued Pork Chop** 22  
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

**Potato Encrusted Salmon** 24  
Atlantic Salmon Filet Encrusted With Fresh  
Herbs, Shredded Potatoes and Pan Fried  
Golden Brown, Served with a Fresh Tomato  
and Red Onion Risotto and Finished with a  
Whole Grain Dijon Mustard Cream Sauce

**Slow Roasted Beef Brisket** 25  
Fall-apart Tender Beef Brisket is sliced and  
finished in its own Au Jus. Served with a Fresh  
Bean Medley and Hash Brown Casserole

**Southern Comfort Burger** 17  
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

**Pasta Lakeside** 15  
Penne Pasta Tossed with Pesto and Finished  
with Diced Tomatoes and Parmesan Cheese  
**Add Grilled or Blackened Chicken - 4**

## *The Beauclaire Dinner Menu*

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