



Lakeside Inn
Mount Dora, Florida
Since 1883

WATERSIDE BAR MENU

Southern Style Skins \$11

Potato Skins Filled with our Classic and Tasty Roasted Pimento Cheese, Baked, then Topped with Bacon and Chives, Served with Sour Cream

Shrimp Cocktail \$13

Chilled Jumbo Shrimp Served with a Spicy Cocktail Sauce

Fried Green Tomatoes \$10

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

Fully Loaded French Fries \$10

Crispy French Fries Smothered with Shredded Pepper Jack and Pimento Cheese, Applewood Smoked Bacon, Chives, and drizzled with Sour Cream

Grilled Mahi Sliders \$14

Grilled Mahi on a toasted bun with Chipotle Mayo and Key Lime Coleslaw served with French Fries. (2 Sliders per order)

Southwest Chicken Eggrolls \$12

Tender Chunks of Chicken, Yellow Corn, Black Beans, Monterey Jack Cheese and Mexican Spices, Rolled in a Flour Tortilla and Fried Golden Brown, Served with Chipotle Ranch Dressing

Chicken Wings \$11

Tossed in Your Choice of Buffalo, Garlic, Teriyaki or a Spiced Island Sauce, Served with Celery and Carrot Sticks along With Bleu Cheese Dressing

DRINKS

WATERSIDE WINES

REDS

Cabernet Sauvignon	Glass/Bottle	
14 Hands, California	9	32
Edna Valley, California	10	34

Pinot Noir

Treille, France	9	32
Estancia, California	10	34
Nielson, California	11	37

Malbec

Gnarly Head, Argentina	8	29
Trivento, Argentina	9	32

Merlot

Line 39, California	8	29
Rodney Strong, California	10	34

Red Varietals

Burnside "Sunset Red" Blend	9	32
Yangarra Shiraz, Australia	11	37

WHITES

Chardonnay	Glass/Bottle	
Fenwick Springs, California	8	29
North by Northwest, California	9	32
Hess Select, California	9	32

Pinot Grigio

Bel Vento, Italy	9	32
Acrobat, Oregon	10	34

Sauvignon Blanc

San Elias, Chile	8	29
Kim Crawford, New Zealand	9	32
Jean Balmont, France	10	34

Champagne & Sparkling

Wycleffe Brut, California	8	29
Bocelli Prosecco, Italy	9	34

White Varietals

Dona Sol White Zen	7	25
La Perlina Moscato, Italy	8	29
Weinkeller Riesling, Germany	8	36

COCKTAILS

Off Your Rocker \$12

DiSaronno Amaretto, a Dash of Bourbon, Fresh Citrus and Egg Whites, Shaken Vigorously to a Frothy Delight Garnished with a Lime Wedge
"The Perfect Pre-Dinner Cocktail"

Bacardi "Bat Magic" \$12

Bacardi Black Rum, Fresh Squeezed Lime Juice, A Splash of Dark Beer, Aromatic Bitters Topped with Orange Zest
"Essential For Sunset Bat Viewing"

Majestic Margarita \$12

Patron Silver Tequila, Cointreau, Fresh Citrus, Mixed to Perfection Garnished with an Orange Slice
"Is That Jimmy Buffet I Hear?"

Calvin Coolidge Cocktail \$12

Grey Goose Vodka, Elderflower Liquor, Fresh Lime Juice: Garnished with Fresh Raspberries, and a Lime Wedge
"Truly, A Refreshing Libation"

Bombay Mule \$12

Bombay Gin, Fresh Limes and Sugar in the Raw, Muddled Together, Finished with Goslings Ginger Beer and Lime Zest
"An Olfactory Pleasure"

Woodfashioned \$12

Woodford Reserve Whiskey, Sugar in the Raw, Aromatic Bitters, Cinzano Red, Garnished with a Maraschino Cherry and an Orange Twist
"A Classic Never Goes Out Of Style"