



Whites

	Glass/	Bottle
Chardonnay		
La Crema, Sonoma, CA		70
Daou, Paso Robles, CA	16	54
Hess, Monterey, CA	11	37
Pinot Grigio		
J Vineyards, CA	13	45
Santa Marina, Italy	10	34
Sauvignon Blanc		
Rombauer, Napa Valley		60
Matua, New Zealand	12	40
Joel Gott, CA	10	34
Alternate Whites		
La Jolie, Rose, Cotes de Provence	13	45
Bex, Riesling, Germany	11	37
Josh Cellars, White Blend, CA	10	34

Reds

	Glass/	Bottle
Cabernet		
Napa Cellars, Napa Valley		80
Wild Horse, Paso Robles, CA	16	54
Juggernaut, CA	13	45
Gnarly Head, CA	11	37
Merlot		
Decoy, CA	15	51
Comtesse De Malet Roquefort, Bordeaux	11	37
Pinot Noir		
Bouchard Aine & Fils, France	16	54
J Lohr, Monterey, CA	13	45
Malbec		
Maal Biutiful, Mendoza, AG		55
La Posta, Mendoza, AG	11	37
Alternate Reds		
Rombauer Zinfandel, Napa Valley		80
Hahn Red Blend, CA	11	37
Caparzo Sangiovese, Tuscany	12	40

Lakeside Signature Cocktails

Lakeside Sunset 13

Bacardi Rum and Rumhaven Coconut Rum Layered with Pineapple Juice, Grenadine and Blue Curacao to Mimic Our Unbeatable Sunset Views

Lakeside Rocker 14

Created by Our Own Bartender Lauren, This Refreshing Mix of Jameson Irish Whiskey with Peach Schnapps and Iced Tea is Ideal for Relaxing in One of Our Many Famous Rocking Chairs on the Veranda

Lakeside Breeze 13

Tito's Vodka with Fresh Muddled Cucumber, Peach Schnapps and Tonic. Perfect for Enjoying the Afternoon Lakefront Breeze This Recipe is Courtesy of Our Server, Robin

Domestic Beers Specialty Beers Craft Beers

5.50	6.00	6.50
Budweiser	Shock Top	Kona
Bud Light	Stella	Murphys Stout
Michelob Ultra	Landshark	Goose Island
Amber Bock	Amstel Light	
	Bold Rock Cider	
	Heineken	



BAR MENU

Traditional Caesar Salad. . . 11
 Fresh Romaine Lettuce Leaves Torn and Tossed with Shaved Parmesan Cheese, House-made Garlic Croutons and the Classic Dressing
 Add Grilled or Blackened Chicken. . .7
 Add Grilled or Blackened Shrimp. . .9
 Add Grilled or Blackened Salmon. . .10

Chicken Wings. . . 15
 Tossed in your choice of Buffalo, Garlic Parmesan, Lemon Pepper, Teriyaki or Spiced Island Sauce. Served with Celery and Carrot Sticks along with Blue Cheese Dressing

Chicken Pesto Flatbread. . . 15
 Flatbread Brushed with Aromatic Pesto Sauce, Topped with Diced Chicken Breast and Mozzarella Cheese, Baked and Finished with a Balsamic Glaze

Shrimp & Salmon Dip. . . 16
 Smoked Salmon and Shrimp Combined with a Tangy Cream Cheese Blend. Topped with Panko and Baked until Golden Brown. Served with Toasted Pita

Southern Style Skins. . . 14
 Potato Skins Filled with our Classic and Tasty Roasted Pimento Cheese, Baked then Topped with Bits of Diced Bacon and Served with Sour Cream

Steak Burger. . . 18
 Choice of Cheddar, American, Swiss, Provolone or Blue Cheese. Served with Lettuce, Tomato, Onion and Pickle on a Toasted Brioche Bun
Upgrade to Southern Comfort Includes:
 Fried Green Tomatoes, Pimento Cheese, Bacon, & Grilled Onions Add \$4