

## Starters

☐ **Traditional Caesar Salad** . . . 11

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

*Add Grilled or Blackened Chicken - 7*  
*Add Grilled or Blackened Shrimp - 9*  
*Add Grilled or Blackened Salmon - 10*

**Soup of the Day**

Crafted Daily with Attention  
to Seasonality and Freshness  
Cup... 6    Bowl . . . 8

**Side Salad** . . . 7

Caesar or House

☐ **Strawberry Spinach** . . . 12

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

*Add Grilled or Blackened Chicken - 7*  
*Add Grilled or Blackened Shrimp - 9*  
*Add Grilled or Blackened Salmon - 10*

**Baked Brie en Croûte** . . . 15

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** . . . 19

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

**Fried Green Tomatoes** . . . 14

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

**Bruschetta** . . . 14

Toasted Crostini Topped with a Goat Cheese Spread,  
Fresh Tomatoes and a Balsamic Glaze

☐ **Shrimp Cocktail** . . . 16

Five Chilled Jumbo Shrimp Served with Cocktail Sauce

## Entrees

☐ **New York Strip** . . . 40

Pan Seared, 12 oz New York Strip Served with Rosemary  
Roasted Potatoes and Sauteed Broccolini. Drizzled with our  
House-Made Chimichurri

**Blackened Snapper** . . . 31

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

☐ **Barbecued Pork Chop** . . . 31

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** . . . 32

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** . . . 22

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

*Add Grilled or Blackened Chicken - 7*  
*Add Grilled or Blackened Shrimp - 9*  
*Add Grilled or Blackened Salmon - 10*

**Chicken Pot Pie** . . . 29

*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

**Filet & Lobster Tail** . . . 45

Tender 8oz Filet Grilled and Paired with a Butter Poached  
Lobster Tail. Served with Fingerling Potatoes and  
Roasted Baby Carrots. Finished with a Garlic  
Parmesan Cream Sauce

**Chicken Roulade** . . . 30

Tender Chicken Breast, Breaded and Stuffed with Sautéed  
Spinach, Tomatoes, Red Onions, and Gruyere Cheese  
Served with Mashed Potatoes, Roasted Baby Carrots and a  
Caper Cream Sauce

☐ **Potato Encrusted Salmon** . . . 34

Atlantic Salmon Filet Encrusted With Herb  
Shredded Potatoes Pan Fried Golden Brown  
Served with Tender Asparagus and Fresh Tomato & Red  
Onion Risotto. Finished with a Whole Grain Dijon  
Mustard Cream Sauce

## The Lakeside Inn Dinner Menu

☐ Indicates Gluten Free

Shared Plate . . . 10

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