

Starters

Soup of the Day Cup... 7 Bowl... 8 Small House or Caesar Salad... 7

Traditional Caesar Salad... 11

Fresh Romaine Lettuce

Shaved Parmesan, Cheese Garlic Croutons

Served with the Classic Dressing

☐ Strawberry Spinach... 15

Baby Spinach, Strawberries, Praline Pecans,

Dried Cranberries, Red Onions and Crumbled

Bleu Cheese Served with a Raspberry Vinaigrette

Add Grilled or Blackened
Chicken - 7 Shrimp - 11 Salmon - 12

Locally Baked Warm Rosemary Focaccia Rolls (5)
With Whipped Lemon-Honey Butter... 7

Baked Brie en Croûte with Spiced Pecans and Brown Sugar
Topped with Raspberry Coulis and Fresh Fruit... 18

☐ Pork Belly Bites with a Bourbon Peach Glaze and Key Lime Chipotle Aioli... 19

Fried Green Tomatoes Topped with Pimento Cheese and Tomato Bacon Jam
With Herb Aioli and Remoulade... 16

Bruschetta on Toasted Crostini with Goat Cheese Spread and Balsamic Glaze... 15

☐ Jumbo Shrimp Cocktail (5) Chilled and Served with Cocktail Sauce... 18

Entrees

☐ 10oz New York Strip Steak with Rosemary Roasted Potatoes and Sautéed Broccolini
Drizzled with House Made Chimichurri... 49

Add Jumbo Blackened Shrimp (3) - 6

☐ 8oz Filet Mignon with Fingerling Potatoes and Baby Carrots
Finished with a Red Wine Demi-Glace... 45

☐ Beef Brisket, Slow Roasted, Served with Hash Brown Casserole & Bacon Brussels Sprouts
Accompanied by Au Jus... 37

☐ 12oz Frenched Bone-in Pork Chop, Finished on the Grill with a Hickory Barbeque Glaze
Served with a Baked Potato and Confetti Corn... 39

Classic Chicken Pot Pie with White Meat Chicken, Vegetables and a Savory Cream Sauce
Topped with a Puffed Pastry Crown... 29

A Lakeside Inn Tradition

Chicken Roulade Filled with Sautéed Spinach, Tomatoes, Red Onions and Gruyere Cheese
Served with Mashed Potatoes, Roasted Baby Carrots and a Caper Cream Sauce... 35

Blackened Snapper Filet with Hash Brown Casserole and Green Bean Medley
Drizzled with a Roasted Red Pepper Coulis... 35

☐ Potato Encrusted Salmon with a Dijon Cream Sauce
Served with Asparagus and Tomato & Red Onion Risotto... 37

Lakeside Cavatappi Pasta Tossed with Pesto and Diced Tomatoes
Topped with Parmesan Cheese... 23

Add Grilled or Blackened
Chicken - 7 Shrimp - 11 Salmon - 12

The Lakeside Inn Dinner Menu

Full Dessert Menu Available

☐ Indicates Gluten Free Shared Plate... 10

Parties of 6 or more are subject to a 20% service charge

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

White

Chardonnay	Glass/ Bottle
La Crema, Sonoma, CA	--/70
Chateau St. Jean, Sonoma, 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	
Fabre, Rose, Cotes de Provence	13/45
Bex, Riesling, Germany	11 /37
La Perlina, Moscato, Italy	11/37

Red

Cabernet	Glass/ Bottle
Napa Cellars, Napa Valley	--/80
Wild Horse, Paso Robles, CA	16/54
Juggernaut, CA	13/45
Clos du Bois, CA	11/37
Merlot	
Decoy, CA	15/51
Barone Fini, Italy	11/37
Pinot Noir	
Erath, Willamette Valley, OR	16/54
J Lohr, Monterey, CA	13/45
Malbec	
La Posta, Mendoza, AG	11/37
Alternate Reds	
Rombauer Zinfandel, Napa Valley	--/80
Hahn Red Blend, CA	11/37
Predator Zinfandel, Lodi, CA	12/40

Sparkling Wine By the Bottle

G.H. Mumm Grand Brut, France	100
J Vineyards Cuvee, CA	65
Avisi Prosecco, Italy	40
JP Chenet Brut, France	12 (split)
Santa Marina Prosecco, Italy	10 (split)

House Cocktails

The Boulevardier 14
A Classic Created in 1920's Paris
Similar to a Negroni with Makers Mark
Served on the Rocks

Bee's Knees 14
Popular During Prohibition
Tanqueray Gin, Fresh Orange and Lemon
Juice, and Honey Syrup

Americano 13
A Light and Refreshing 1860's Era Cocktail
Made with Campari, Sweet Vermouth and
Club Soda

Lakeside Rocker 14
Created by Our Own Bartender Lauren
Jameson, Peach Schnapps and Iced Tea
Ideal for Relaxing in Our Famous Rocking
Chairs on the Veranda

La Dama de Dora 14
"The Lady of Dora" Combines Altos Blanco
Tequila and Amaretto with Lime, Orange &
Grapefruit Juices

Beer

Domestic
Budweiser - Bud Light - Michelob Ultra
Amber Bock - Becks N/A - 5.50

Specialty
Shock Top - Stella Artois - Landshark
Amstel Light - Bold Rock Cider
Heineken - Kona Longboard
Murphys Stout - Goose Island IPA - 6.50

After Dinner Drink Menu
Available

\$8.50 Crane Lake House Cabernet or Chardonnay

Lakeside Peach Cobbler

Freshly Made with Local Peaches, Served Warm
with a Large Scoop of Vanilla Ice Cream
Topped with Candied Pecans and a Caramel Drizzle

Orange Creamsicle Cake

Sweet Cream Cheese Filling Between
Layers of Orange Cake
Topped with Orange Zest and
Toasted Orange Cake Crumbs

Mile High Carrot Cake

Layers of Carrot Cake
Rich Cream Cheese Frosting
Topped with Pecans and Toasted Coconut

Lemon Berry Mascarpone

Layers of Moist Cream Cake Baked with
Cranberries, Blueberries and Cinnamon Streusel
Swirled with Lemon Mascarpone Cream

Chocolate Madness

Moist Chocolate Cake and Chocolate Mousse
on a Chocolate Crumb Crust
Topped with Brownie Pieces and Chocolate Truffle

Peanut Butter Explosion

Fudge Brownie Base
Smooth Peanut Butter Mousse
Rich Chocolate Cake
Brownie Pieces & Peanut Butter Chips
Topped with Fudge Drizzle

Bourbon Pecan Pie

Shortbread Crust Filled
Traditional Southern Style
Caramelized Georgia Pecans
With a Touch of Kentucky Bourbon

\$12 Per Slice

A' la Mode \$2

The Lakeside Inn

Dessert Menu

Rusty Nail

Drambuie and Dewar's
On the Rocks
Garnished with a Lemon Twist

Millionaire's Coffee

Bailey's Irish Cream, Kahlua, Frangelico
and Fresh Coffee
Topped with Whipped Cream

Brandy Alexander

Brandy, Crème De Cocoa, Rich Cream
Shaken until Frothy
Finished with a Dash of Nutmeg

Salted Caramel Martini

Smirnoff Vanilla Vodka
Butterscotch Schnapps and Cream
Salted Caramel-Rimmed Martini Glass

Chocolate Martini

Meletti Chocolate Liqueur
Smirnoff Vanilla Vodka and Cream
Fudge-Swirled Martini Glass

Espresso Martini

Smirnoff Vanilla Vodka and Kahlua
Cold Brewed Espresso
Traditional or With Cream
Garnished with Espresso Beans

After Dinner Mint Martini

Crafted by Our Own Bartender Lisa
Titos Vodka, Crème De Menthe
Crème De Cocoa and Cream
Chocolate Swirled Martini Glass
Garnished with Andes Mint Shavings

\$13

The Lakeside Inn

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with Lime, Orange & Grapefruit Juices

Bottomless Mimosas 15

Saturday & Sunday

11 am-4pm

Bloody Mary's 11

Served Everyday Using Tres

Agave Bloody Mary Mix

Add Thick Cut Bacon- 2.00

Add a Jumbo Shrimp- 3.00

After Dinner Drink Menu

Available

Sodas: Coca Cola, Diet Coke, Sprite, Gingerale, Root Beer 3.50

Ice Tea: 3.50

Juices: Orange, Grapefruit, Tomato, Cranberry, Apple , Lemonade 4

Saratoga Sparkling Water: 12oz - 4.00 28oz - 9.00

Happy Hour

Monday-Thursday 4pm-6pm

2 for 1 House Wine, Domestic Bottled Beer and Single Well Liquor