

# THE LAKESIDE GRILLE

## ~DINNER MENU~

<b>French Onion Soup</b> <i>caramelized onions, simmered in sherry and beef consommé, gruyere cheese</i>	6.50	<i>bleu cheese dressing and celery</i>	
<b>New England Clam Chowder</b>	4.95	<b>Little Neck Clams on the Half Shell</b>	9.95
✓ <b>Chilled Cucumber Soup</b> <i>dill and sour cream</i>	4.50	<i>cocktail sauce and mignonette</i>	
<b>Tomato Risotto</b> <i>braised bacon, thyme, mascarpone cheese</i>	10.95	<b>Oysters on the Half Shell</b>	10.95
<b>Twice Baked Potato Skins</b> <i>topped with caramelized onions bacon and aged Vermont cheddar cheese</i>	8.25	<i>homemade cocktail sauce and mignonette</i>	
✓ <b>Chilled Asparagus</b> <i>lemon and walnut dressing</i>	7.95	<b>Steamed Mussels</b>	11.50
✓ <b>Homemade Mozzarella Cheese</b> <i>roasted red peppers, arugula salad</i>	10.50	<i>saffron and shallot broth, herb crostini</i>	
✓ <b>Caesar Salad</b> <i>hearts of romaine, shaved parmesan, toasted French bread croutons and Spanish anchovy with chicken, additional 4.00 with steak, additional 6.00</i>	6.95	<b>Maryland Crab Cake</b>	12.95
<b>Buffalo Wings</b>	6.95	<i>dijon mustard and brandy sauce</i>	
		<b>Chili and Cheddar</b>	6.95
		<i>house made chili with cheddar cheese and shaved red onions</i>	
		<b>Shrimp Cocktail</b>	11.95
		<i>cocktail sauce, horseradish and lemon</i>	
		<b>Burger Sliders</b>	8.95
		<i>two mini burgers with barbeque sauce on brioche buns</i>	
		<b>Nachos</b>	10.95
		<i>chili, refried beans, jalapeno, guacamole, salsa and cheddar cheese</i>	
		<b>Chicken Quesadilla</b>	8.25
		<i>With manchego cheese served with sides of sour cream, salsa and guacamole</i>	

## ~SALADS AND SANDWICHES~

<b>Spicy Asian Chicken Salad</b> <i>roasted chicken, cashews, manchego cheese, ginger and chive dressing</i>	14.50	✓ <b>Grilled Eggplant and Zucchini Sandwich</b> <i>On pizza bianco bread with hummus</i>	9.95
<b>Crispy Calamari Salad</b> <i>hearts of palm, radicchio, chicory and lime miso dressing</i>	13.50	<b>Steak Sandwich</b> <i>caramelized onions, garlic bread and hand cut French fries</i>	11.25
<b>Cobb Salad</b> <i>chicken, avocado, bacon, roasted corn, tomato and crumbled bleu cheese</i>	14.50	<b>Hole in One Salad</b> <i>romaine leaf lettuce, grilled chicken, almonds mandarin oranges and Italian dressing</i>	13.50
		<b>Tuna Nicoise Salad</b>	14.95
		<i>fennel pollen dusted yellow fin, seasonal provence vegetables, aged sherry vinaigrette greens</i>	

✓ *Vegetarian Friendly*

## ~BURGERS~

<b>Club House Burger</b>	<b>9.75</b>	<b>Maine Salmon Burger</b>	<b>11.25</b>
<i>fresh baked brioche bun, hand cut french fries, lettuce, tomato and red onions</i>		<i>sweet and sour glaze, toasted English muffin, crispy radish, scallion threads and rice wine marinated cucumbers</i>	
<b>Club Cheese Burger</b>	<b>10.25</b>	<b>Turkey Teriyaki Burger</b>	<b>9.25</b>
<i>fresh baked brioche bun, hand cut french fries, swiss cheese, lettuce, tomato and red onion</i>		<i>seven grain bun, lettuce, tomato, red onion, rice wine cucumbers</i>	
<b>Club Bacon Burger</b>	<b>10.50</b>		
<i>fresh baked brioche bun, hand cut french fries, Berkshire bacon, lettuce, tomato and red onion</i>			

~ENTRÉES~

<b>Linguini and Clams</b>	<b>17.95</b>
<i>native clams, fresh linguini with garlic, shallots and herbs, virgin olive oil</i>	
<b>Macaroni and Cheese</b>	<b>13.95</b>
<i>rigatoni, Virginia ham and aged Vermont cheddar cheese sauce</i>	
<b>✓Penne Pasta</b>	<b>13.95</b>
<i>crushed plum tomatoes simmered with vodka and cream</i>	
<b>Spaghetti and Shrimp</b>	<b>18.95</b>
<i>radicchio, braised bacon and tomatoes</i>	
<b>Orechetti Pasta</b>	<b>17.50</b>
<i>green peas, prosciutto di parma, white truffle oil</i>	
<b>Fish and Chips</b>	<b>18.25</b>
<i>Irish ale battered cod fish, hand cut French fries and tartar sauce</i>	
<b>Maine Salmon</b>	<b>18.25</b>
<i>with herb rice and lemon butter sauce</i>	
<b>Fried Chicken</b>	<b>17.50</b>
<i>cole slaw, whipped potatoes and gravy</i>	
<b>Chicken Francaise</b>	<b>18.25</b>
<i>egg battered boneless breast of chicken, herb rice and lemon butter sauce</i>	
<b>Chicken Parmesan</b>	<b>18.25</b>
<i>over linguini pasta and marinara sauce</i>	
<b>Meat Loaf</b>	<b>16.50</b>
<i>whipped potatoes, crisp onions and mushroom sauce</i>	
<b>Calf's Liver</b>	<b>18.25</b>
<i>pan-seared and topped with crisp bacon and sautéed onions</i>	
<b>Veal Parmesan</b>	<b>22.50</b>
<i>served over linguini pasta with marinara sauce</i>	
<b>Filet Mignon</b>	<b>24.50</b>
<i>with salt baked potato and a port wine sauce</i>	
<b>New York Sirloin</b>	<b>23.95</b>
<i>with green peppercorn and brandy sauce</i>	

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~SIDE ORDERS~

\$3.50 each

<b>Salt Baked Potato</b>	<b>Asparagus</b>
<b>French Fries</b>	<b>Creamed Spinach</b>
<b>Sweet Potato Fries</b>	<b>French Green Beans</b>
<b>Whipped Potatoes</b>	<i>With garlic and shallots</i>

18% Gratuity added for parties of eight people or more