

STARTERS + SHAREABLES

WINGS (1 LB.) - \$13

with choice of BBQ, honey garlic, or hot sauce

SKINS - \$11

potato skins loaded with mixed cheeses, crisp bacon, and green onions with sour cream

NACHOS (GF) - \$14

topped with tomatoes, sweet banana peppers, black olives, bell peppers, and mixed cheeses with sour cream and salsa

CHICKEN QUESADILLAS - \$12

grilled soft flour tortilla filled with chicken, bell peppers, and mixed cheeses with sour cream and salsa

CALAMARI - \$12

lightly breaded calamari pieces flash fried with tomato relish

SHRIMP BRUSCHETTA - \$11

garlic sautéed shrimp, pesto, diced tomatoes, and parmesan on a charred baguette with balsamic drizzle

CAJUN ONION RINGS - \$10

thick-cut, sprinkled with cajun spice, with avocado poblano ranch dip

FLATBREAD PIZZA - \$14

SUNDRIED TOMATO PESTO CHICKEN

chicken, sundried tomato pesto, spinach, mozzarella

CANADIAN

pepperoni, bacon, mushrooms, tomato sauce, mozzarella

ROASTED VEGGIE

roasted veggies, feta, mozzarella, pesto sauce, balsamic drizzle

SOUP + SALADS

SOUP OF THE DAY - \$5 CUP - \$7 BOWL

ask for today's feature, served with a tea biscuit

SEAFOOD CHOWDER - \$12 BOWL

shrimp, scallops, salmon, and haddock in a light cream base served with a tea biscuit

CAESAR SALAD - \$6 SIDE - \$9 FULL

romaine lettuce, bacon bits, croutons, and parmesan tossed in caesar salad dressing

GARDEN SALAD (GF) - \$5 SIDE - \$7 FULL

romaine lettuce, red onions, mushrooms, cherry tomatoes, julienne carrots, bell peppers

SPINACH SALAD (GF) - \$7 SIDE - \$10 FULL

spinach, mushrooms, red onions, cherry tomatoes, hardboiled egg, mandarin oranges, shredded mozzarella

LAKESIDE SALAD (GF) - \$8 SIDE - \$11 FULL

baby mixed greens, strawberries, mushrooms, candied almonds, red onions, cherry tomatoes, julienne carrots, bell peppers, crumbled feta

SALAD DRESSINGS (on the side):

house-made balsamic (GF), low-fat raspberry (GF), poppy seed, greek feta, or ranch

BURGERS

6oz house-made beef patty!

Served with choice of fresh cut fries, soup, caesar salad or garden salad.

Substitute lakeside salad for an additional \$2 or sweet potato fries for an additional \$3.

LAKESIDE (GFO) - \$14

bacon, crispy onions, smoked cheddar, lettuce, tomato, chipotle mayo

O.M.G. - \$16

BBQ pulled pork, bacon, swiss, red onion, lettuce, tomato

STACKED - \$14

cajun onion rings, smoked gouda, bacon jam, lettuce, tomato, dill pickle

SIDES + ADD ONS

Fresh Cut Fries - \$5

Sweet Potato Fries - \$7

Baked Potato Toppings (GF) - \$2
(green onions, bacon & mixed cheeses)

Sautéed Scallops or Shrimp (GF) - \$9

Grilled Chicken (GF) or Pulled Pork - \$6

Sautéed Mushrooms & Onions (GF) - \$4

Dipping Sauce, Salsa, or Sour Cream - \$1.50

Garlic Bread 2pc - \$2

Tea Biscuit - \$1

Gravy - \$2

Not all ingredients are listed.

Please advise your server about food sensitivities & severe allergies.

GFO — Gluten Free Options available upon request.

Substitute gluten free bread or bun for an additional \$1.

Deep fried items are not celiac friendly.

STARTERS + SHAREABLES

SOUPS + SALADS

BURGERS

HANDHELDS

Served with choice of fresh cut fries, soup, caesar salad or garden salad.
Substitute lakeside salad for an additional \$2 or sweet potato fries for an additional \$3.

PRIME RIB MELT - \$16

shaved prime rib, crispy onions, chipotle BBQ sauce, and melted swiss on a portuguese bun

PULLED PORK SLIDERS - \$14

pork slow cooked in our Garrison ale bbq sauce, crispy onions, and swiss on two mini pretzel buns

REUBEN (GFO) - \$15

corned beef, sauerkraut, swiss, and our tangy lakeside sauce on steamed rye bread

CHICKEN & AVOCADO (GFO) - \$15

chicken breast, avocado slices, arugula, goat cheese, and red pepper aioli on a charred vegetable roll

DOUBLE BACON GRILLED CHEESE (GFO) - \$14

bacon, bacon jam, asiago, smoked gouda, and maple glazed onions on sour-dough bread

CLASSIC CLUBHOUSE (GFO) - \$14

roast turkey, bacon, lettuce, tomato, and mayo on three slices of white or whole wheat toast

ROASTED VEGETABLE WRAP - \$13

roasted seasonal vegetables, grilled pineapple, arugula, feta, and red pepper yogurt dressing in a soft flour tortilla

FAVORITES

BEER BATTERED FISH -1PC \$12 - 2PC \$14

fresh haddock dipped in our beer batter with coleslaw and house-made tartar sauce

SALT COD FISH CAKES - \$15

two salt cod fish cakes with baked beans and green tomato chow chow

CHICKEN CRUNCH - \$14

house-breaded crispy chicken, lettuce, tomato, swiss, and sriracha mayo on a toasted bun

PORK BELLY TACOS - \$16

slow-roasted pork belly topped with asian coleslaw, sweet-spicy soy sauce and crispy wonton strips in two warm soft flour tortillas

PORK BABY BACK RIBS - \$18

half rack basted with our sweet and sticky Garrison ale BBQ sauce

CHICKEN TENDERS - \$12

five tenders cooked to a golden brown with choice of dipping sauce: plum, sweet & sour, sweet chili, honey mustard, honey garlic, BBQ, or hot

PASTAS + STIR FRY

NOODLE BOWL

\$21

pork belly, soba noodles, shiitake mushrooms, scallions, and pickled veggies in a hot red chili broth

MUSHROOM, SPINACH & FETA

CANNELLONI

\$20

smothered in garlic cream sauce and mozzarella with caesar salad and garlic bread

VEGETABLE STIR FRY

\$14

sautéed in a peanut sauce
add chicken - \$5
add shrimp - \$6

SEAFOOD LINGUINE (GFO)

\$24

haddock, scallops, salmon, shrimp, and mussels in a lemon dill cream reduction with garlic bread

SPAGHETTI CARBONARA

\$15

spaghetti tossed with pancetta, egg yolks, garlic, and parmesan with garlic bread

MAINS

Served with seasonal vegetables and choice of roasted potatoes, mashed potatoes, baked potato, rice or fresh cut fries.
Substitute sweet potato fries for an additional \$3.

CHICKEN SUPREME (GF)

\$24

pan-seared, finished with a sundried tomato pesto, white wine cream sauce and granny smith apple garnish

PAN FRIED HADDOCK

\$19

A HOUSE FAVORITE
panko crusted OR blackened (GF)
with tomato florentine sauce

STRIP LOIN AU JUS (GFO)

\$29

8oz steak grilled to your liking
add sautéed mushrooms & onions - \$4