

LAKESIDE BAR & GRILL

SHAREABLES

CHICKEN WINGS (1 LB) (GFO) - \$14

deep fried or oven-baked (GF),
BBQ (GF), honey garlic or Dave's hot sauce (GF)

LAKESIDE NACHOS (GF) - \$14

fire roasted tomatoes & bell peppers, pickled jalapeños,
charred corn, mixed cheese, sour cream, salsa

MUSHROOMS ON TOAST - \$11

portobello, button & oyster mushrooms, goat cheese,
caramelized onions, cranberry thyme jam,
rustic toasted bread

QUESADILLAS - \$13

chicken or taco seasoned 100% plant based
"Beyond Meat", roasted garlic black beans,
charred corn, fire roasted tomatoes & bell peppers,
mixed cheese, sour cream, salsa

SRIRACHA COD TACOS - \$12

2 tacos, breaded sriracha cod nuggets,
purple cabbage slaw, pico di gallo, cilantro cream

POTATO SKINS - \$11

mixed cheese, crisp bacon, green onions, sour cream

PANKO ONION RINGS + BBQ AIOLI - \$9

SWEET POTATO FRIES + CURRY MAYO - \$7

SOUP + SALADS

FEATURE SOUP - \$5 CUP - \$7 BOWL

made fresh every day, warm tea biscuit

SEAFOOD CHOWDER (GFO) - \$7 CUP - \$12 BOWL

haddock, shrimp, scallops, clams, mussels, potato base,
warm tea biscuit

CAESAR SALAD - \$6 SIDE - \$10 FULL

romaine lettuce, bacon bits, herb croutons, parmesan

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

baby greens, carrots, celery, cucumbers,
cherry tomatoes

SUMMER FRESH SALAD (GF) - \$8 SIDE - \$12 FULL

baby greens, grilled pineapple, feta cheese, raisins,
toasted sunflower seeds

SPINACH SALAD (GF) - \$7 SIDE - \$11 FULL *A Highlight!*

spinach, roasted beets, goat cheese, balsamic grapes,
mandarin oranges, candied almonds

SANDWICH FEATURE - \$12 (available 11am - 2pm)

ask about the Chef's crafted sandwich creation
served with Soup, Garden Salad OR Cajun Kettle Chips

SALAD DRESSINGS:

house-made
balsamic (GF)

house-made
mango (GF)

low-fat
raspberry (GF)

poppy seed

ranch (GF)

ADD ONS

Sautéed Scallops or Shrimp (GF) - \$9

Grilled Chicken (GF) - \$5

Taco Seasoned Beyond Meat (GF) - \$5

Tea Biscuit + Butter - \$2

Baked Beans (GF) - \$3

Cajun Kettle Chips + French Onion Dip - \$7

Big Pickle - \$2

Garlic Bread 2pc - \$3

Fresh Cut Fries - \$5 + Gravy - \$2

SHAREABLES

SOUPS + SALADS

SIDES + ADD ONS

HANDHELDS

Served with choice of Fresh Cut Fries, Cajun Kettle Chips, Garden Salad, Caesar Salad or Soup.
Substitute Spinach Salad, Summer Salad, Sweet Potato Fries or Panko Onion Rings for \$3.

REUBEN (GFO) - \$15

corned beef brisket, sauerkraut, swiss, russian dressing,
light rye toast, big pickle

TRADITIONAL CLUBHOUSE (GFO) - \$14

white & dark turkey, applewood bacon, tomato,
lettuce, mayo

LAKESIDE BURGER (GFO) - \$14 *Our Signature!*

Oultons Farm's beef patty, panko onion rings,
applewood bacon, smoked cheddar, tomato, lettuce,
chipotle mayo

DINER BURGER (GFO) - \$13

Oultons Farm's beef patty, applewood bacon,
american cheese with ketchup, mustard, relish on the
side

CHICKEN CRUNCH - \$14

buttermilk marinated crispy-coated chicken breast,
purple cabbage slaw, tomato, BBQ aioli

#BEYOND BURGER (GFO) - \$15

100% plant based patty, fire roasted tomatoes &
bell peppers, spinach, avocado green goddess sauce

FAVORITES

MUSSELS (GF) & FRITES - \$12

1lb NS mussels, white wine broth, fresh cut fries,
toasted baguette

CHICKEN & BRIE MELT - \$14

roasted chicken breast, brie, caramelized apples,
fried onions, rustic baguette

GARRISON ALE BATTERED FISH - \$12 1PC \$15 2PC

haddock, Garrison Tall Ship Amber ale batter, coleslaw,
sweet tartar sauce

COD FISH CAKES - \$15

baked beans, green tomato chow chow

CHICKEN TENDERS - \$12

plum, sweet & sour, sweet chili, honey garlic, BBQ or
Dave's hot sauce

PAN FRIED HADDOCK - \$19 *A House Favorite!*

panko-crusted or blackened (GF)
tomato florentine sauce, seasonal vegetables,
rustic buttermilk mash

PASTAS + MAINS

SEAFOOD LINGUINE - \$25

haddock, shrimp, scallops, mussels
sundried tomatoes, leeks, parmesan cream sauce
garlic bread

CHEF'S MAC 'N CHEESE - \$19

3-cheese blend
candied bacon, herb panko crust
garlic bread

PORK SCHNITZEL - \$21

mushroom cream sauce
seasonal vegetables
rustic buttermilk mash, basmati rice or fresh cut fries

SWEET POTATO CHICKPEA CURRY (GFO) - \$21

cumin roasted cauliflower
basmati rice
mango chutney, grilled naan

BBQ ROASTED CHICKEN SUPREME (GF) - \$24

chalet sauce, coleslaw
seasonal vegetables
rustic buttermilk mash, basmati rice or fresh cut fries

DERBY MARINATED SIRLOIN (GFO) - \$23

7oz Oultons Farms' sirloin steak
panko onion rings
fresh cut fries, coleslaw

Please advise your server about food sensitivities & allergies.

GFO - Items can be modified to be made without gluten. GF - Items are made without gluten.

While we aim to accommodate the dietary needs of our guests,
we cannot eliminate the risk of cross-contamination or guarantee that any item is free of any allergen.

Our gluten-free offerings are designed for those with minor gluten sensitivities or those who prefer to avoid gluten for nutritional reasons.

HANDHELDS + FAVORITES

PASTAS + MAINS