

## STARTERS

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### WINGS (1 LB.) - \$13

with choice of BBQ, honey garlic, or Frank's hot sauce

### SKINS - \$11

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

### NACHOS (GF) - \$14

topped with tomatoes, sweet banana peppers, black olives, bell peppers, mixed cheese with sour cream and salsa  
add grilled chicken (GF) or pulled pork - \$6

### CHICKEN QUESADILLAS - \$12

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

### CALAMARI - \$12

lightly breaded calamari pieces flash fried with tomato relish

### CAJUN ONION RINGS - \$10

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

## SOUP + SALADS

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

ask your server about our Chef's creation of the day served with a tea biscuit

### SEAFOOD CHOWDER - \$12 BOWL

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

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

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

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

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

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

spinach, mushrooms, red onions, cherry tomatoes, sliced eggs, 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

ADD TO ANY SALAD: Grilled Chicken<sub>(GF)</sub> or Pulled Pork - \$6

### SALAD DRESSINGS (on the side):

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

## BURGERS

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

### LAKESIDE (GFO) - \$14

house-made 6oz beef patty  
bacon, crispy onions, smoked cheddar,  
lettuce, tomato, chipotle mayo

### STACKED - \$14

house-made 6oz beef patty  
cajun onion rings, smoked gouda,  
bacon jam, lettuce, tomato, dill pickle

### CHICKEN CRUNCH - \$14

house-breaded crispy chicken breast  
lettuce, tomato, swiss, sriracha mayo

## SIDES + ADD ONS

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Fresh Cut Fries - \$5

Sweet Potato Fries with Curry Mayo - \$7

Sautéed Scallops or Shrimp (GF) - \$9

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

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

Three Peppercorn Sauce - \$3

Poultry Gravy - \$2

Garlic Bread 2pc - \$2

Tea Biscuit - \$1

Please advise your server about food sensitivities & severe allergies.  
GFO – Items can be modified to be made without gluten.

STARTERS

SOUPS + SALADS

BURGERS

## HANDHELDS

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

### SOUP + SANDWICH - MARKET PRICE

ask your server about our Chef's creation of the day  
available daily til 5pm

### PULLED PORK SLIDERS - \$14

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

### REUBEN (GFO) - \$15

corned beef, sauerkraut, swiss, American mustard  
on toasted rye bread

### CHICKEN & AVOCADO (GFO) - \$15

chicken breast, sliced avocado, mixed greens, feta,  
red pepper coulis on a Portuguese bun

### DOUBLE BACON GRILLED CHEESE (GFO) - \$14

crispy bacon, asiago, smoked gouda, bacon jam  
on sour-dough bread

### CLUBHOUSE (GFO) - \$14

grilled chicken, bacon, lettuce, tomato, mayo on  
three slices of white or whole wheat toast

## FAVORITES

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

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

### COD FISH CAKES - \$15

two cod fish cakes, baked beans, green tomato chow chow

### PORK BABY BACK RIBS - \$18

half rack basted with our 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 Frank's hot sauce

### VEGETABLE STACK - \$13

roasted seasonal vegetables, feta cheese, red pepper coulis,  
basil pesto, balsamic glaze

## PASTAS + MAINS

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### SEAFOOD LINGUINE

\$24

haddock, salmon  
shrimp, scallops, mussels  
lemon dill cream reduction  
garlic bread

### MUSHROOM CANNELLONI

\$18

mushroom, spinach and feta filling  
topped with garlic cream sauce and mozzarella  
caesar salad and garlic bread

### VEGETABLE STIR FRY

\$14

fresh seasonal vegetables  
sautéed in a citrus peanut sauce  
served over basmati rice  
add chicken - \$5  
add shrimp - \$6

### SOUTHERN FRIED CHICKEN

\$17

house-breaded crispy chicken breast  
buttermilk mashed potatoes  
seasonal vegetables  
gravy and tea biscuit

### PAN FRIED HADDOCK

\$19

A HOUSE FAVORITE  
panko crusted OR blackened (GF)  
tomato florentine sauce  
seasonal vegetables  
buttermilk mashed potatoes,  
basmati rice, or fries

### STRIP LOIN (GFO)

\$29

8oz steak grilled to your liking  
sautéed mushrooms & onions  
three peppercorn sauce  
seasonal vegetables  
buttermilk mashed potatoes,  
basmati rice, or fries