

STARTERS

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

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_(GF) 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

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.

HANDHELDS

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

REUBEN (GFO) - \$15

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

CHICKEN & AVOCADO (GFO) - \$15

chicken breast, avocado spread, 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

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

PULLED PORK SLIDERS - \$14

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

PASTAS + MAINS

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

SWEET POTATO CURRY (GFO) - \$21

with cumin roasted cauliflower over basmati rice
served with mango chutney and grilled naan

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