

OUR CHEF

Samantha Clark from nearby Herring Cove, has been at Chocolate Lake Hotel since she was 16. Starting as a high school co-op student she decided a culinary career was for her. Working under a succession of chefs and studying Culinary Arts at Nova Scotia Community College Sam honed her skills and developed her passion for "carefully crafted comfort food". Recently she was ready to take charge and now leads a young passionate team striving to make Lakeside Bar & Grill a culinary destination.

APPETIZERS

CHICKEN WINGS \$20

1lb crispy coated wings tossed in Texas BBQ, honey garlic or Dave's hot sauce served with veggie sticks

POTATO SKINS \$13

topped with 3 cheeses, crispy bacon and green onions, served with sour cream

NACHOS \$18

fried tortilla chips topped with pico de gallo, diced bell peppers, three cheeses and sour cream

~ Add- oven roasted pulled chicken \$5- ground beef \$5- crispy bacon \$3
-sour cream \$2.50- Pico de Gallo \$4 - guacamole \$2.50 ~

BRISKET POUTINE \$18

house cut fries topped with braised pulled beef brisket, cheese curds, crispy onions and beef demi glace

ONION RINGS \$8

drizzled with honey and house spice blend

CALAMARI \$17

flash fried, served with arrabiata sauce and lemon garlic mayonnaise

1LB MUSSELS \$15

garlic white wine cream sauce

CHRIS BROTHERS PEPPERONI \$12

deep fried served with honey mustard

GARLIC FINGERS \$14

garlic butter, mozzarella cheese and bacon jam

SOUP OF THE DAY \$12

served with a buttermilk tea biscuit

~ extra Tea biscuit \$1.50 ~

OUR SALADS

ADD TO YOUR SALAD - GRILLED CHICKEN BREAST \$6 - OR
BRAISED BRISKET \$6

LAKESIDE SALAD \$16 (LARGE) \$9 (SMALL)

baby mixed greens, strawberries, cherry tomatoes, mushrooms, candied almonds, julienne veggies, feta cheese
~ tossed in our house-made balsamic vinaigrette ~

CAESAR SALAD \$14 (LARGE) \$8 (SMALL)

romaine, crumbled bacon, seasoned croutons, parmesan,
~ caesar dressing ~

GARDEN SALAD \$12 (LARGE) \$6 (SMALL)

baby mixed greens, julienne veggies, cherry tomatoes
~ with your choice of dressing ~

PASTA AND RICE

CHICKEN LINGUINE \$23

linguine noodles tossed with oven-roasted pulled chicken, sundried tomatoes, bacon and mushrooms in a parmesan cream sauce

MAPLE CURRY CHICKEN PENNE \$22

penne noodles tossed with oven-roasted pulled chicken and julienne vegetables in a maple curry cream sauce

GARDEN GNOCCHI \$24

seasonal vegetable in a garlic butter sauce with feta cheese

VEGETABLE STIR-FRY \$18

sautéed fresh seasonal vegetables tossed in a Thai sesame peanut sauce served over basmati rice

~ ADD... shredded roast chicken 5 pulled braised beef brisket 6 black bean patty 5 ~

For the comfort and safety of everyone, please ensure children remain seated at all times. When using personal devices, headphones are required.
~ thank you ~

SEAFOOD

ATLANTIC SALMON 24

served with balsamic pomegranate maple glaze, seasonal vegetables and rice pilaf

FISH AND CHIPS \$21

2 piece beer battered haddock served with hand cut fries, coleslaw, tartar sauce

SEAFOOD LINGUINE \$26

Linguine noodles tossed with haddock, shrimp, and scallops in a lemon dill cream sauce

PAN-FRIED HADDOCK \$23

panko-crusted or blackened served with cherry tomato cream sauce, seasonal vegetables and mashed potatoes

~ Our signature dish since 1978 ~

WHY WAS IT NAMED CHOCOLATE LAKE?

The name is from the chocolate factory, one of many light industries that used to be on this little lake's shores. The lake formed after the locals quarried the rock in the 18th century. Chocolate Lake is referenced in the Jenn Grant song titled "Dreamer."

HANDHELDS

ALL HANDHELDS INCLUDE YOUR CHOICE OF FRIES, RICE OR MASH

substitutions- Garden salad \$4- Caesar salad \$5 -Soup of the day \$4- Lakeside salad \$5- Sweet Potato fries \$5- Poutine \$6 -mac and cheese \$4- loaded baked potato \$5 - onion rings \$5

LAKESIDE BURGER \$19

6oz beef patty with smoked cheddar, crispy fried onions, bacon, lettuce, tomato, chipotle mayo

BBQ BACON JAM BURGER \$19

6oz beef patty house made bacon whiskey jam, smoked cheddar, crispy fried onions

CLASSIC CHEESEBURGER \$18

6oz beef patty with "American" cheese, fried onions, mayo, ketchup, mustard

PHILLY CHEESE STEAK \$21

shaved steak, roasted bell peppers, crispy onions, dijon honey, melted mixed cheeses on a toasted garlic panini bun

GRILLED CHICKEN SANDWICH \$19

marinated grilled chicken breast, lettuce, tomato, red onion, herb aioli

BACON AND BRIE GRILLED CHEESE \$16

smoked cheddar, double cream brie, crisp bacon and bacon jam on sourdough bread

PULLED PORK SANDWICH \$18

pretzel bun, crispy fried onions, swiss cheese and bbq pulled pork

FRIED CHICKEN SANDWICH \$19

honey buffalo sauce, lettuce, tomato and red onion

THE LAKESIDE CLUB \$17

oven-roasted pulled chicken, bacon, lettuce, tomato, herb aioli, hoagie bun

BLACK BEAN BURGER \$16

mixed greens, tomato, red onion, guacamole on pretzel bun

THREE TACOS \$19

topped with cheese, guacamole, pico de gallo, lettuce, lime sour cream.

~ CHOICE OF: braised pulled beef brisket or oven-roasted pulled chicken or black bean patty crumble ~

--PLATTERS FOR ONE --

HALF BBQ CHICKEN \$24

served with fries, coleslaw, cornbread & house pickles
~ bathed in one of chef sam's sauces ~

LAKESIDE RIB DINNER \$21

half rack pork ribs with fries coleslaw, cornbread & house pickles

~ bathed in one of chef sam's sauces ~

CHICKEN TENDERS \$20

served with dipping sauce fries, coleslaw and house pickles

MAX YOUR PLATTER OR HANDHELD WITH AN ADDITIONAL SIDE MAC AND CHEESE \$5-ONION RINGS \$5- FULLY LOADED POTATO \$8-

FEASTING PLATTER \$53

PICK ANY TWO FROM OUR ASSORTMENT OF BBQ MEATS, INCLUDING SUCCULENT RIBS, MOUTHWATERING BRISKET, DELECTABLE CHICKEN, AND HEAVENLY PULLED PORK. COMPLEMENT YOUR CHOSEN MEAT WITH TWO OTHER DELECTABLE SIDE DISHES, FRIES AND HOUSE PICKLES - SERVES 2-3 PEOPLE

---CHOOSE ANY 2 ---

smothered in one of chef's sam's sauces - see below

½ LB PULLED PORK

slow cooked to perfection

¼ LB BRAISED BEEF BRISKET

dry rubbed for 48 hours and slow braised for 8 hours

CRUNCHY CLUCKER

6oz. panko breaded chicken breast

HALF RACK OF PORK RIBS

slow cooked baby back

½ BBQ CHICKEN

half chicken roasted to perfection

---CHOOSE ANY 2 ---

(fries and house pickles are included already)

MAC & CHEESE

made with a blend of 3 cheeses old, mild cheddar & Italian mozzarella

DAILY VEGETABLES

ask your server for today's selection

CORN BREAD

baked in house

FULLY LOADED BAKED POTATO

cheese, bacon, sour cream and green onions

ONION RINGS

drizzled with honey and house spice blend

COLESLAW

cabbage and carrots tossed in tangy vinaigrette dressing

CHEF SAM'S SAUCES

GARRISON ALE

Our Beer BBQ Sauce boasts a harmonious marriage of robust beer notes and classic barbecue flavors

~ made with Garrison Red ~

HOUSE BBQ SAUCE

transport your taste buds to a realm of smoky, tangy, and sweet bliss.

SMOKEY HICKORY

combines the rich, smoky flavors of hickory wood with a subtle kick of spice, creating a harmonious balance that will transport your taste buds to barbecue heaven.

SPICY MUSTARD

a medley of premium yellow mustard, honey, and brown sugar.