

— **“ LAKESIDE FAVOURITES ”** —

**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

**VEGETABLE STIR-FRY \$19**

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** ~

**ATLANTIC SALMON \$24**

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

**FISH AND CHIPS \$22**

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

**SEAFOOD LINGUINE \$27**

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

**PAN-FRIED HADDOCK \$25**

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

~ **OUR SIGNATURE DISH SINCE 1978** ~

**HALF BBQ CHICKEN \$25**

served with fries, coleslaw and cornbread  
~ **BATHED IN ONE OF CHEF SAM'S SAUCES** ~

**LAKESIDE RIB DINNER \$26**

half rack pork ribs with fries coleslaw and cornbread  
~ **BATHED IN ONE OF CHEF SAM'S SAUCES** ~

**CHICKEN TENDERS \$20**

served with a dipping sauce and fries,

**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."



WE APPRECIATE ANY FEEDBACK

■ **FEASTING PLATTER \$56** ■

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 AND FRIES - SERVES 2-3 PEOPLE

---- **CHOOSE ANY TWO MEATS** ----

**½ LB PULLED PORK**

slow cooked to perfection

**¼ LB BRAISED BEEF BRISKET**

dry rubbed for 48 hours and slow braised for 8 hours

**HALF RACK OF PORK RIBS**

slow cooked baby back

**½ BBQ CHICKEN**

half chicken roasted to perfection

— **“ CHOOSE ANY TWO SIDES ”** —

**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

**SWEET POTATO FRIES**

**ONION RINGS**

drizzled with honey and house spice blend

**COLESLAW**

cabbage and carrots tossed in tangy vinaigrette dressing

— **“ CHEF SAM'S SAUCES ”** —

**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.

**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.