# **APPETIZERS**

<b>CHEDDAR HUS</b>	SH PUPPIES
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Drizzled w/ Jalapeño Ranch & topped w/ Green Onions

FAW N

**JUMBO WINGS** 

Ten Wings tossed in Buffalo sauce & served w/ Carrot & Celery Sticks & your choice of Ranch or Bleu Cheese

CHICKEN QUESADILLA \$10

Shredded Jack and Cheddar Cheeses, Red Onions, Tomatoes & Grilled Chicken served w/ Sour Cream & Salsa

**BLACK BEAN HUMMUS** 

House Made & served w/ Tortilla Chips, Carrots, Celery & Cucumbers

TROPICAL SHRIMP COCKTAIL \$13

Five Poached Shrimp w/ a Pineapple Mango Coulis



### **SALAD & SOUP**

Add Salmon \$6, Grilled Chicken \$4, Shrimp \$6, Steak \$5, Chicken Salad \$3 or Egg Salad \$3

HEIRLOOM TOMATO CAPRESE SALAD

\$10

Fresh Mozzarella, Basil & Balsamic Reduction

CHOPPED SUMMER VEGETABLE & GORGONZOLA

Grilled Squash, Zucchini & Bell Peppers tossed w/ Romaine Hearts & Avocado Vinaigrette

LONGSTREET

Chopped Smoked Salmon, Arugula, Couscous, Marinated Tomatoes & Currant-Pumpkin Blend served w/ Pesto Ranch

Romaine Hearts, Garlic Croutons, Grana Padano & House Made Caesar Dressing

Romaine Hearts topped w/ sliced Grape Tomatoes, Red Onions, Cucumbers, Shredded Carrots & choice of Dressing

SOUP, SALAD OR SANDWICH

Choose two of the following: Cup of Soup, 1/2 Egg or Chicken Salad Sandwich, House or Caesar Salad

SHE CRAB SOUP CUP \$6 BOWL \$8

Fresh Lump Crab Meat, Cream & Sherry

CUP \$6 BOWL \$8

Ground Steak, Pinto Beans w/ House Made Chili Blend

#### **MOULES ET FRITES**

COUNTRY

Prince Edward Island Mussels, French Fries served in a White Wine Lemon Broth

PRETZEL BITES

Baked Pretzel Bites Served w/ House Made Beer Cheese

REUBEN FRIES

Corned Beef, Sauerkraut, melted Swiss & 1,000 Island on crispy French Fries

**BASKET O' ONION RINGS** 

\$8

Served w/ Jalapeño Ranch

**BASKET O' FRIES** 

\$7

Add Cheese +\$2 / Add Chopped Bacon +\$2



### **HANDHELDS**

Served w/ your Choice of Side Substitute a Gluten Free Bun for \$2

LAKESIDE GRILLED CHICKEN SANDWICH

Swiss Cheese, Squtéed Mushrooms, Apple wood Smoked Bacon, Lettuce, Tomato & Onion, Served on a Brioche Bun

SALMON CAKE SANDWICH

House Made Salmon Cake served w/ Caper-Dill Cream Cheese on a Brioche Bun

CLASSIC CLUB

\$11

Ham, Cheddar, Turkey, Bacon, Lettuce, Tomato & Mayo, served on your choice of Toasted White, Wheat or Marble Rye

TOASTED ITALIAN SUB

\$13

Capicola, Sopressata, Pepperoni, Ham, Melted Provolone Cheese, Italian Dressing, Lettuce, Tomato & Onion on a Sub Roll

REUBEN

\$13

Sliced Corned Beef, Sauerkraut, Swiss & 1,000 Island Dressing, served on Grilled Marble Rye

**HOT DOGS - SINGLE OR DOUBLE** 

\$6 \$10

Onions, Cheese, Chili .99

\$10 SALAD SANDWICH

Chicken or Egg Salad on your choice of White, Wheat, Marble Rye or Wrap

**CLASSIC CHEESEBURGER\*** 

Your choice of American, Cheddar, Bleu or Swiss

Substitute an Impossible Burger for \$2

## MAIN ENTREES

CHICKEN PIQUANT \$16

Seared Chicken Breast Cutlets served w/ Cajun Tomato-Bell Pepper Gravy

GRILLED NEW YORK STRIP\*

12 oz Grilled Strip cooked to order served w/ Bearnaise

LAMB LOIN\* \$29

8 oz Grilled Lamb Loin w/ Cherry Port Demi-Glacé

LEMON SEARED SALMON \$20

8 oz Atlantic Salmon, Lemon Seared & served w/ Mustard Dill Sauce

PAN SEARED STRIPED SEA BASS \$24

8 oz Pan Seared, Crispy Skin Striped Bass served w/Charred Corn Vinaigrette

FILET MIGNON\* \$31

8 oz Beef Tenderloin, Grilled to order & topped w/Bearnaise

BABY BACK RIBS \$17 \$27

 $1/2\ \text{or Full}\ \text{Rack}\ \text{Mesquite Smoked}\ \&\ \text{finished}\ \text{w/}\ \text{our House}\ \text{Made}\ \text{BBQ}\ \text{Sauce}$ 

► Add a House or Caesar Salad to any entree for \$2

Served w/ your choice of two sides with the exception of the Braised Beef Short Rib Ravioli, Lobster Pasta & Vegetable Paella

### PIZZA ITALIANA TRADIZIONALE

#### 16inch Handcrafted Pizza made w/ Fresh Dough

PIZZA ALLA FORMAGGI \$15

Mozzarella, Parmesan, Ricotta, Fontina & House Made Savory Sauce

PIZZA MARGHERITA \$16

Mozzarella, Tomatoes, Basil & EVOO

PIZZA ALLA RUCOLA \$18

Mozzarella, Arugula, Bacon & EVOO

PIZZA ALLA SALSICCIA \$22

Mozzarella, Pepperoni, Sopressata, Capicola & House Made Savory Sauce

► Substitute a 12inch Gluten Free Crust for an additional \$3



\*Gluten Free Menu available upon request

\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

### **BRAISED BEEF SHORT RIB RAVIOLI**

\$20

Caramelized Onion, Mushrooms & Roasted Tomato Sauce

LOBSTER PASTA

Fresh Lobster, Artichoke Hearts, Roasted Fennel, Fettuccine & Lobster Cream Sauce

VEGETABLE PAELLA

\$15

Artichokes, Mushrooms, Peppers, Squash & Saffron Rice w/ Sofrito Sauce

Add Shrimp \$6 Add Salmon \$6 Add Chicken \$4



## BUILD YOUR OWN PIZZA

#### Cheese Pizza \$13 \$2 Per Topping

PEPPERONI ONIONS

SAUSAGE MUSHROOMS

BACON BLACK OLIVES

HAM GREEN PEPPERS

GRILLED CHICKEN TOMATOES

EXTRA CHEESE SPINACH

EXTRA SAUCE ARTICHOKE

PINEAPPLE

## SIDES

FRUIT SALAD LOADED SMASHED POTATOES

MAC & CHEESE HAND CUT CHIPS

CUCUMBER SALAD HOUSE SALAD

ONION RINGS CAESAR SALAD

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FRENCH FRIES BABY SUMMER SQUASH

BROCCOLINI CREAMED SUMMER CORN