

# THE LAKESIDE GRILLE

## ~DINNER MENU~

### Appetizers

<b>French Onion Soup</b> <i>caramelized onions, simmered in sherry and beef consommé, gruyere cheese</i>	<b>6.50</b>	<b>Buffalo Wings</b> <i>bleu cheese dressing and celery</i>	<b>6.95</b>
<b>New England Clam Chowder</b>	<b>4.95</b>	<b>Little Neck Clams on the Half Shell</b> <i>cocktail sauce and mignonette</i>	<b>9.95</b>
✓ <b>Chilled Cucumber Soup</b> <i>dill and sour cream</i>	<b>4.50</b>	<b>Oysters on the Half Shell</b> <i>homemade cocktail sauce and mignonette</i>	<b>10.95</b>
<b>New Jersey Corn Risotto</b> <i>braised Maine lobster, tarragon, mascapone</i>	<b>11.95</b>	<b>Steamed Mussels</b> <i>saffron and shallot broth, herb crostini</i>	<b>11.50</b>
<b>Twice Baked Potato Skins</b> <i>topped with caramelized onions, bacon and aged Vermont cheddar cheese</i>	<b>8.25</b>	<b>Maryland Crab Cake</b> <i>snow pea shoots, gazpacho sauce</i>	<b>12.95</b>
✓ <b>Farmer's Salad</b> <i>chilled asparagus, Italian frisee, watercress, poached organic egg, red wine vinegar cream</i>	<b>7.95</b>	<b>Chili and Cheddar</b> <i>house made chili with cheddar cheese and shaved red onions</i>	<b>6.95</b>
✓ <b>Homemade Mozzarella Cheese</b> <i>heirloom tomatoes, watermelon, balsamic syrup and olive oil</i>	<b>10.50</b>	<b>Shrimp Cocktail</b> <i>cocktail sauce, horseradish and lemon</i>	<b>11.95</b>
✓ <b>Caesar Salad</b> <i>hearts of romaine, shaved parmesan, toasted French bread croutons with chicken, additional 4.00 with steak, additional 6.00 with salmon, additional 8.00</i>	<b>6.95</b>	<b>Burger Sliders</b> <i>three mini burgers with asian spices, barbeque sauce on brioche buns</i>	<b>9.50</b>
		<b>Nachos</b> <i>chili, refried beans, jalapeno, guacamole, salsa and cheddar cheese</i>	<b>10.95</b>

### Chicken Quesadilla 8.25

*With manchego cheese served with sides of sour cream, salsa and guacamole*

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### ~SALADS AND SANDWICHES~

<b>Spicy Asian Chicken Salad</b> <i>roasted chicken, cashews, manchego cheese, ginger and chive dressing</i>	<b>14.50</b>	✓ <b>Grilled Eggplant and Zucchini Sandwich</b> <i>on pizza bianco bread with hummus</i>	<b>9.95</b>
<b>Crispy Calamari Salad</b> <i>hearts of palm, radicchio, chicory and lime miso dressing</i>	<b>13.50</b>	<b>Steak Sandwich</b> <i>caramelized onions, garlic bread and hand cut French fries</i>	<b>11.25</b>
<b>Cobb Salad</b> <i>chicken, avocado, bacon, roasted corn, tomato and crumbled bleu cheese</i>	<b>14.50</b>	<b>Hole in One Salad</b> <i>romaine leaf lettuce, grilled chicken, almonds, mandarin oranges and Italian dressing</i>	<b>13.50</b>

### Tuna Nicoise Salad 14.95

*fennel pollen dusted yellow fin, seasonal provence vegetables, aged sherry vinaigrette greens*

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✓ **Vegetarian Friendly**

~BURGERS~

<b>Club House Burger</b>	<b>9.75</b>	<b>Club Bacon Burger</b>	<b>10.50</b>
<i>fresh baked brioche bun, hand cut french fries, lettuce, tomato and red onions</i>		<i>fresh baked brioche bun, hand cut french fries, Berkshire bacon, lettuce, tomato and red onion</i>	
<b>Club Cheese Burger</b>	<b>10.25</b>	<b>Maine Salmon Burger</b>	<b>11.25</b>
<i>fresh baked brioche bun, hand cut french fries, lettuce, tomato and red onion Burger is served with your choice of American, Swiss or White Cheddar Cheese. . (Bleu Cheese for an additional \$1.00)</i>		<i>sweet and sour glaze, toasted English muffin, crispy radish, scallion threads and rice wine marinated cucumbers</i>	
<b>Turkey Teriyaki Burger</b>		<b>9.25</b>	
<i>seven grain bun, lettuce, tomato, red onion, rice wine cucumbers</i>			



~ENTRÉES~

<b>Linguini and Clams</b>	<b>17.95</b>
<i>native clams, fresh linguini with garlic, shallots and herbs, virgin olive oil</i>	
<b>✓ Tagliatelle and Wild Mushrooms</b>	<b>14.50</b>
<i>caramelized onions, chives, fresh ricotta</i>	
<b>✓ Penne Pasta</b>	<b>13.95</b>
<i>crushed plum tomatoes simmered with vodka and cream</i>	
<b>Spaghetti and Shrimp</b>	<b>18.95</b>
<i>radicchio, braised bacon and tomatoes</i>	
<b>Orechetti Pasta</b>	<b>17.50</b>
<i>green peas, prosciutto di parma, white truffle oil</i>	
<b>Fish and Chips</b>	<b>18.25</b>
<i>Irish ale battered cod fish, hand cut French fries and tartar sauce</i>	
<b>Maine Salmon Minestrina</b>	<b>19.25</b>
<i>poached in tomato water, summer vegetables, ricotta gnocchi, pesto</i>	
<b>Fried Chicken</b>	<b>17.50</b>
<i>cole slaw, whipped potatoes and gravy</i>	
<b>Chicken Francaise</b>	<b>18.25</b>
<i>egg battered boneless breast of chicken, herb rice and lemon butter sauce</i>	
<b>Chicken Parmesan</b>	<b>18.25</b>
<i>over linguini pasta and marinara sauce</i>	
<b>Meat Loaf</b>	<b>16.50</b>
<i>whipped potatoes, crisp onions and mushroom sauce</i>	
<b>Calf's Liver</b>	<b>18.25</b>
<i>pan-seared and topped with crisp bacon and sautéed onions</i>	
<b>Veal Parmesan</b>	<b>22.50</b>
<i>served over linguini pasta with marinara sauce</i>	
<b>Filet Mignon</b>	<b>24.50</b>
<i>with salt baked potato and a port wine sauce</i>	
<b>Barbequed Skirt Steak</b>	<b>23.95</b>
<i>grilled endive, pickled red onions, arugula salad</i>	

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~SIDE ORDERS~

\$3.50 each

<b>Salt Baked Potato</b>	<b>Asparagus</b>
<b>French Fries</b>	<b>Creamed Spinach</b>
<b>Sweet Potato Fries</b>	<b>French Green Beans</b>
<b>Whipped Potatoes</b>	<i>With garlic and shallots</i>

18% Gratuity added for parties of eight people or more