



# LAKESIDE DINING

## · SUMMER DINNER MENU ·

DINNER HOURS  
5PM - 8PM DAILY · MAY-OCT

· DINNER RESERVATIONS REQUIRED ·  
· TAKE OUT AVAILABLE ·  
· LAKEMOREYRESORT.COM/GUESTS ·

### · STARTERS ·

- BAVARIAN SOFT PRETZEL** V DF NF 11.  
Two baked pretzels, salt, house-made Dijon honey mustard
- BUFFALO CAULIFLOWER** V NF 13.  
Crispy fried, breaded florets, fresh celery, bleu cheese
- CHICKEN WINGS** NF 16.  
House-marinated, golden fried, fresh celery, bleu cheese  
Buffalo, BBQ or Garlic Teriyaki sauce
- PORK DUMPLINGS** DF NF 15.  
Ground pork, cabbage, smoked soy and lime dipping sauce
- PULLED PORK SLIDERS** DF NF 15.  
Slow cooked BBQ pulled pork, pickled cucumbers, carrots
- SHRIMP COCKTAIL** DF NF GF 16.  
Fresh shrimp, house-made cocktail sauce
- FRIED OYSTERS** NF 17.  
Breaded oysters, lemon caper aioli, cherry peppers
- CHICKPEA HUMMUS PLATE** V DF NF 16.  
Creamy chickpeas, tahini, garlic, paprika, EVOO, warm pita bread
- MEZE FLATBREAD** V NF 17.  
House-made hummus, red onion, grape tomato, kalamata olive, fresh mozzarella, artichoke

### · PUB MENU ·

- CHICKEN QUESADILLA** NF 17.  
House-marinated grilled chicken, Cabot cheddar cheese, fresh pico de gallo, sour cream
- FALAFEL & HUMMUS WRAP** V NF 17.  
Chickpea falafel, house-made hummus, baby greens, tomato, cucumber, pickle, cucumber garlic yogurt dressing, fries
- GRILLED CAPRESE SANDWICH** V NF 18.  
Fresh mozzarella, tomato, pesto, balsamic glaze, sourdough, fries
- FRIED CHICKEN SANDWICH** NF 19.  
Fried chicken breast, honey sriracha aioli, greens, tomato, Cabot cheddar cheese, brioche bun, fries
- MAPLE BBQ BRISKET SANDWICH** DF NF 19.  
Beef brisket, house BBQ, pickled red onion, brioche bun, fries
- FISH & CHIPS** DF NF 23.  
Sam Adam's battered, golden fried haddock, house made tartar sauce, fries
- WAGYU BEEF BURGER** NF 22.  
Grilled beef patty, Cabot cheddar cheese, caramelized onion aioli, baby greens, tomato, brioche bun, fries
- PRIME RIB STEAK & CHEESE** NF 23.  
Shaved prime rib, grilled onion, Cabot cheddar cheese, horseradish cream sauce, Italian roll, fries

#### Pub Side Options

Sub Side Salad 5. | Sub Vegetable du Jour 5.

We are unable to accommodate substitutions. Please notify us of any allergies and we will be happy to accommodate. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

### · SALADS ·

- THE GREEN** V GF DF NF 14.  
Mixed baby greens, heirloom tomato, cucumber, radish, carrot, choice of dressing
- THE GREEK** V GF NF 17.  
Mixed baby greens, tomato, cucumber, red onion, kalamata olive, pepperoncini, feta cheese, Greek dressing
- THE BLEU** GF NF 18.  
Mixed baby greens, bacon, egg, cherry tomato, red onion, bleu cheese, cucumber, crispy tortilla, peppercorn ranch
- THE BEETROOT** V GF 18.  
Mixed baby greens, roasted beet, chevre, cucumber, tomato, red onion, apple, candied walnut, balsamic reduction, EVOO
- THE WALDORF** GF DF 18.  
Mixed baby greens, house-made chicken salad, apple, grape, orange, candied walnut, blood orange vinaigrette

#### Add Protein to Any Salad

Chicken 10. | Shrimp 9. | Brisket 9. | Bacon 5. | Tofu 6. | Falafel 8.

### · ENTRÉES ·

- SOUTHWEST CHICKEN BOWL** GF NF 27.  
Marinated shredded chicken, Spanish rice, black bean, Cabot cheddar cheese, fresh pico de gallo, guacamole, chili lime ranch dressing
- GRILLED STATLER CHICKEN** GF NF 29.  
Statler chicken breast, tomato confit, pomegranate glaze, herb mashed potato, vegetable du jour
- EGGPLANT NAPOLEON** V NF 27.  
Classic fried eggplant, pesto, whipped ricotta, tomato, fresh mozzarella, herb cream sauce, linguini
- THAI COCONUT CURRY** V GF DF 28.  
Tofu, mushroom, onion, bell pepper, celery, coconut curry sauce, vegetable rice
- SHRIMP STIR FRY** GF DF NF 29.  
Seared shrimp, sesame chili soy glaze, mushroom, onion, bell pepper, celery, vegetable rice
- AHI TUNA STEAK** GF DF NF 29.  
Pan-seared tuna, fresh pineapple salsa, vegetable rice, honey ginger soy glaze
- COD FILET** NF 31.  
Wafer, garlic encrusted, lemon-buttered, fresh baked cod, rice pilaf, vegetable du jour
- PORK SHANK OSSO BUCCO** GF NF 33.  
Braised pork shank, herbed mashed potato, au jus reduction, vegetable du jour
- CHEF'S SIGNATURE BOLOGNESE** NF 32.  
Wagyu beef, Robie Farm pork, creamy bolognese sauce, linguini
- NEW YORK STRIP** GF NF 44.  
12oz Angus beef, seasoned, grilled, caramelized onion, veal demi, herb mashed potato, crispy onion, vegetable du jour

#### Entrée Side Options

French Fries 8. | Rice 8. | Vegetable du Jour 8. | Side Salad 8.