

SOUPS & SALADS

LAKESIDE CAESAR

Romaine Hearts, Shaved Parmesan
Roasted Tomatoes, Brioche Toast "Egg in a Basket"
White Anchovies

GREEK SALAD

Baby Lettuce, Grilled Artichoke Hearts, Roasted Tomato
Feta Cheese, Marinated Olives
Lemon Oregano Vinaigrette

THE HOUSE

Mixed Baby Greens, Cherry Tomatoes
Carrots, Cucumber, Choice of Dressing

CLASSIC FRENCH ONION

French Bread Crostini, Swiss + Gruyere Cheese

SOUP OF THE DAY

Add a Salad or Soup to any Sandwich or Entrée Salad
Add French Onion Soup to any Sandwich or Entrée Salad

SHAREABLE LITE BITE

BAKED SPINACH ARTICHOKE DIP ON FRENCH BREAD

Roasted Tomatoes + Fresh Locatelli Cheese

BAKED CHICKEN LOLLIPOPS

Choice of

Parmesan Garlic, Carolina BBQ or Classic Buffalo
Celery, Bleu Cheese or Buttermilk Ranch

SHRIMP COCKTAIL OR 1 oz COLOSSAL CRAB MEAT

Classic Cocktail, Mustard Sauce + Fresh Lemon

P. E. J. MUSSELS

Sailfish Sunrise City IPA, Garlic
Lemon Juice, Heirloom Tomato, Basil, Baked Flatbread

CHICKEN + ROMANO CHEESE MEATBALLS

House Made Pomodoro Sauce with Sweet Basil

SUSHI

SASHIMI RICELESS ROLL

Salmon, Tuna, Hamachi, Cucumber
Avocado, Spicy Mayo + Kimchi Sauce

TUNA SUSHI PIZZA

Spicy Tuna, Nori Crust, Scallions, House Sauce

THE TWO-FACED TUNA

Spicy Tuna, Tuna Nigiri, Cucumber, Avocado
Scallions, Tempura Crunch, Spicy Mayo

CRUNCHY LOBSTER ROLL

Lobster Tempura, Cucumber
Spicy Mayo + Kimchi Sauce

CHEF'S SUSHI OF THE DAY

POKE BOWL

Sushi Rice, Grilled Pineapple
Red Miso Pickled Sweet Onion, Macadamia Nuts
Scallions, Sesame Ponzu Dressing
Choice of
Scottish Salmon or Ahi Tuna

STONE OVEN

MARGHERITA

Heirloom Tomatoes, Roasted Garlic
Basil, Fresh Burrata + Buffalo
Mozzarella Cheese, Balsamic Reduction

WILD MUSHROOM AND BURRATA

Roasted Mushrooms, Roasted Garlic
Burrata Cheese, Arugula
Balsamic Reduction, Truffle Oil

PEPPERONI + CHEESE

Blend of 5 Cheeses
House Pizza Sauce + Pepperoni

FIVE CHEESE PIZZA

Whole Milk Mozzarella, Romano
Parmesan + Provolone
House Made Tomato Basil Sauce
Hand Grated Locatelli Cheese

CHEF'S DAILY PIZZA

Fun Creation of Seasonally Inspired Ingredients

Gluten Free Cauliflower Crust Available

CASUAL FARE & ENTREE SALADS

MAINE LOBSTER MAC N CHEESE

Fresh Maine Lobster Meat, White Cheddar
Gouda Cheese Sauce, Old Bay, Cracker Crust

FISH TACOS

Marinated Kale and Cabbage Slaw
Lime Crema, Mango Salsa, Daily Market
Fish available Simply Seared or Crispy

MARYLAND CRAB CAKES

+ CRISPY GREEN TOMATOES

Served on a Salad of Field Greens
Heirloom Tomatoes, Crumbled Goat Cheese
Sweet Basil Vinaigrette

SHISO SEARED AHI TUNA

+ FARRO SALAD

Miso Marinated Napa Cabbage
Crispy Green Chick Peas
Japanese Sweet Potato
Quick Pickled Carrots + Cucumber
Spiced Daikon Radish

ORANGE FENNEL AVOCADO SALAD

Mixed Greens, Avocado, Mint, Red Onions
Toasted Almonds, Red Wine Vinaigrette

BRUSSELS SPROUTS + QUINOA SALAD

Toasted Pecans, Pickled Shallots
Cranberries, Orange Vinaigrette

ADD ONS: SHRIMP * CHICKEN
FISH * STEAK

BURGER -BOX-

All Burgers served with Lettuce, Tomato, Pickle + Onion
Choice of Regular Bun, Gluten Free Bun or Lettuce Wrap
Choice of One Side

Pick Your Patty

ANGUS
TURKEY
IMPOSSIBLE BURGER
SCOTTISH SALMON
GRILLED CHICKEN BREAST

** Pick Your Toppings**

Cheddar, American, Bleu, Swiss
Pepper Jack, Caramelized Onions, Bacon
Turkey Bacon, Roasted Mushrooms
Avocado, Farm Egg, Crispy Onions
Tomato Jam

CHEF'S SPECIALTY BURGER

THE WESTIE BURGER
Impossible Burger
Alpine Lace Cheese, Avocado
Broccoli Sprouts, Mustard Aioli

SAMMIE'S

Choice of One Side

CHICKEN + WAFFLE

Grilled or Crispy
All-Natural Chicken Breast
Vermont Maple Syrup Spread
Carolina Apple Fennel Slaw

OPEN FACE BRISKET SANDWICH

Brioche Toast, Roasted Mushrooms
Mashed Potatoes, House Made Onion Rings
Brisket Gravy

THE REUBEN OR THE RACHEL

Hand Carved Corned Beef or Turkey Breast
Rye Bread with Sauerkraut
Russian Dressing, Swiss Cheese

BEEF TENDERLOIN SANDWICH

6 oz Filet, Pickled Tomato Pepper Relish
Horseradish Herb Spread
Crispy Onion Straws, Toasted Brioche

EXTRAS

BAKED POTATO
SWEET BAKED POTATO
MASHED POTATOES
TRUFFLE FRIES
ONION RINGS
SPAGHETTI SQUASH
BRAISED CABBAGE
CRISPY BRUSSELS SPROUTS
ROASTED CAULIFLOWER
SPINACH: STEAMED, CREAMED OR GARLIC
BABY GREEN BEANS ALMONDINE
MAC + CHEESE

ENTREE

ALL ENTREES ARE SERVED WITH CHOICE OF TWO SIDES
+ SOUP OR SALAD

MEDITERRANEAN CHICKEN PAILLARD

Mixed Greens, Roasted Peppers, Kalamata Olives
Avocado, Citrus Oil, Aged Balsamic Glaze

ALL-NATURAL FRENCH CUT ROTISSERIE CHICKEN

Smashed Baby Potato Hash
Sweet + Sour Swiss Chard
Roasted Chicken Jus

SPAGHETTI SQUASH PRIMAVERA

Garlic Spinach, Heirloom Cauliflower
Baby Vegetables, Pomodoro Sauce

~~Add Chicken Meatballs \$6~~

DUROC PORK BABY BACK RIBS

Full Rack \$1 Half Rack

House BBQ Sauce, Braised Red Cabbage
Grilled Sweet Corn, Apple Fennel Coleslaw

GRILLED SCOTTISH SALMON

Roasted Cauliflower Salad, Baby Fennel, Chickpeas
Citrus Crema, Piquillo Peppers, Citrus Vinaigrette

PAN SEARED BRANZINO

House Made Three Bean Salad
Saffron Poached Peewee Potatoes
Sweety Drop Peppers, Micro Basil

DAY BOAT SWORDFISH

Carrot + Ginger Purée, Heirloom Cauliflower
Roasted Pineapple Relish, Sweet Basil Emulsion

WILD MUSHROOM GNOCCHI

Sweet Pea, Baby Leeks, Roasted Yellow Tomato
Soft Poached Duck Egg, Locatelli Cheese

BUTCHER'S CORNER

USDA PRIME Steaks
Served with Choice of:
Soup or Salad + Two Sides

8 oz FILET

14 oz NEW YORK STEAK

10 oz PRIME HANGER STEAK

Chimichurri Butter

16 oz CHOPPED STEAK

****Add Sauces or Toppings****

Maytag Bleu Cheese

Bearnaise Sauce

Whiskey Peppercorn Sauce

CONSUMER ADVISORY

In Case of Any Food Allergy Concerns, Please Ask for a Manager or Chef to Assist You.

Consuming Raw or Undercooked Meat, Eggs, Poultry or Seafood Increases Your Risk of Contracting a Foodborne Illnesses