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MERY LEWIS

**MENU SAMPLES**

## STARTERS

**OUR FAMOUS FRENCH SOUP \$8.25**

**SOUP OF THE DAY \$6.50**

**CLUBHOUSE SALAD \$7.50**

Mixed Greens, Tomatoes, Cucumbers, Croutons, Eggs  
Champagne Vinaigrette

**CAESAR SALAD \$8.50**

Crisp Romaine, Croutons, Parmigiano-Reggiano

## LITTLE BITES

**GRILLED ARTICHOKE \$12.50**

Remoulade Sauce

**GRILLED CHICKEN WINGS \$13.50**

Charred Onions, Lemon

**CRISPY CALAMARI FLATBREAD \$16.50**

Pepperoncini Aioli

**SMOKED SHRIMP DIP \$13.50**

Crunchy Crudite & Seeded Crackers

**CHILLED JUMBO SHRIMP \$16.50**

Sliced Tomatoes, Cucumber  
Cocktail Sauce

**MINI TUNA TACOS \$19.50**

Avocado, Cucumber  
Sesame, Wasabi Aioli

## HEALTHY SALADS

**SEARED AHI TUNA SALAD \$24.50**

Mixed Greens, Jicama, Carrots, Red Cabbage, Mango, Radishes, Cucumber  
Carrots, Sesame Miso Vinaigrette

**LAKESIDE COBB \$10.50**

Mixed Greens, Tomatoes, Avocado, Bleu Cheese, Bacon, Sun Dried Cherries  
Cobb Style Dressing

**KALE QUINOA "SUPER" \$10.50**

Romaine, Granny Smith Apples, Dried Cranberries, Toasted Silvered Almonds  
Feta Cheese, Dijon Maple Vinaigrette

**THE MEDITERRANEAN \$11.00**

Romaine, Tomatoes, Cucumbers, Pickled Red Onions, Toasted Chickpeas  
Artichokes, Fennel, Feta Cheese, Pita Chips, Tahini Vinaigrette

**GRILLED CHINESE CHICKEN SALAD \$19.00**

Mixed Greens, Carrots, Tortilla Strips, Thai Peanut Sauce, Honey Lime Vinaigrette

**CHICKEN PAILLARD \$19.00**

Arugula, Pears, Beets, Maytag Blu Cheese



# LAKESIDE

## STONE OVEN PIZZAS

**CAULIFLOWER CRUST \$16.50**

Toasted Pine Nuts, Pickled Onions  
Fresh Herbs

**MARGHERITA \$13.50**

Fresh Tomato, Mozzarella, Basil

**THREE MUSHROOM \$14.50**

Shiitake, Portobello, Button

**BUILD YOUR OWN \$13.50**

Mushrooms, Onions, Olives  
Green Peppers, Anchovies  
Jalapenos Pepperoni  
\*50 Cents per Topping\*

**ADD TO ANY SALAD:**

Grilled Chicken \$8.50  
Hurricane Shrimp \$12.50  
Salmon \$12.50

## CONSUMER ADVISORY

Consuming Raw or Under cooked Meat, Eggs, poultry or Seafood Increases  
Your Risk of Contracting a Food borne Illness. In Case of Any Food Allergy Concerns.

Please Ask for a Manager or Chef to Assist You.

The Food Minimum for Lakeside is \$



## SANDWICHES & TACOS

### HURRICANE SHIMP TACO \$19.95

Southern Slaw, Flour Tortilla, Pico de Gallo

### MAHI MAHI TACO \$19.95

Southern Slaw, Flour Tortilla, Pico de Gallo

### NEW ENGLAND LOBSTER ROLL \$23.95

Toasted Bun, Sliced Tomatoes

### CLUB SANDWICH \$14.95

Triple Decker, Turkey, Bacon, Lettuce Tomatoes

### GRILLED CHICKEN BREAST SANDWICH \$15.95

Kale, Pesto, Roasted Peppers, Ciabatta Bread

### HAND CARVED ROAST TURKEY \$14.50

Turkey Gravy

Lakeside Soup of the Day & 1/2 Carved Sandwich \$14.50

## BURGERS

### 1/2 LB. ANGUS BEEF BURGER \$15.95

### 1/2 LB. BISON BURGER \$16.95

### FRESH GROUND TURKEY BURGER \$15.95

### WILD SCOTTISH SALMON BURGER \$16.95

### HOUSEMADE VEGGIE BURGER \$15.95

Served with a Choice of One Side

## MAIN PLATES

Served with Salad & Soup of the Day  
*Add \$2.50 for Onion Soup*  
Choice of Two Sides

### PAN SEARED SALMON \$27.50

Capers, Lemon, White Wine

### SAUTÉED NORTH CAROLINA TROUT \$25.50

Creole Mustard Sauce, Toasted Almonds, Herbs

### GRILLED SWORDFISH \$29.50

Heirloom Tomatoes, Basil, Olive Oil

### PENNE & CHICKEN \$21.50

Broccoli, Roasted Garlic Broth

### RIGATONI BOLOGNESE \$21.50

Paul's Famous Sauce

### HALF ROTISSERIE CHICKEN \$22.50

Natural Jus

### FILET MIGNON

*Apple Bourbon Sauce*

4 oz. 21.95 8 oz. 34.95

### SLOW COOKED BABY BACK RIBS

*Housemade BBQ Sauce & Southern Slaw*

Full Rack \$24.50 Half Rack \$18.50

## HEALTHY CRAFT CUISINE

### SPAGHETI SQUASH POMODORO \$21.50

Chicken Meatballs

### GRILLED CHICKEN SCALLOPINE \$24.50

Lemon, Capers & Artichokes

## SIDES - \$5

SAUTEÉD MUSHROOMS  
ROASTED CAULIFLOWER  
STEAMED BROCCOLI  
MASHED POTATOES  
STEAMED SPINACH  
ROASTED BRUSSELS SPROUTS

SOUTHERN SLAW  
STEAMED ASPARAGUS  
FRENCH FRIES  
SWEET POTATO FRIES  
BAKED SWEET POTATO  
BAKED POTATO

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## Starters

**Our Famous French Soup \$8.25**

**Soup of the Day \$6.50**

**Clubhouse Salad \$7.50**

Mixed Greens, Tomatoes, Cucumbers, Croutons, Eggs, Champagne Vinaigrette

**Caesar Salad \$8.50**

Crisp Romaine, Croutons, Parmigiano-Reggiano

## Little Bites

**Grilled Artichokes \$12.50**

Remoulade Sauce

**Grilled Chicken Wings \$13.50**

Chared Onions, Lemon

**Crispy Calamari Flatbread \$16.50**

Pepperoncini Aioli

**Smoked Shrimp Dip \$13.50**

Crunchy Crudite & Seeded Crackers

**Chilled Jumbo Shrimp \$16.50**

Sliced Tomatoes, Cucumber, Cocktail Sauce

**Mini Tuna Tacos \$19.50**

Avocado, Cucumber, Sesame, Wasabi Aioli



## Stove Oven Pizzas

**Cauliflower Crust \$16.50**

Toasted Pine Nuts, Pickled Onions, Fresh Herbs

**Margherita \$13.50**

Fresh Tomato, Mozzarella, Basil

**Three Mushroom \$14.50**

Shiitake, Portobello, Button

**Build Your Own \$13.50**

*\*50 Cents per Topping\**

Mushrooms, Onions, Olives, Green Peppers, Anchovies, Jalapenos Pepperoni

## Healthy Salads

**Seared Ahi Tuna Salad \$24.50**

Mixed Greens, Jicama, Carrots, Red Cabbage, Mango, Radishes, Cucumber, Carrots, Sesame Miso Vinaigrette

**Lakeside Cobb \$10.50**

Mixed Greens, Tomatoes, Avocado, Bleu Cheese, Bacon, Sun Dried Cherries Cobb Style Dressing

**Kale Quinoa "Super" \$10.50**

Romaine, Granny Smith Apples, Dried Cranberries, Toasted Silvered Almonds, Feta Cheese, Dijon Maple Vinaigrette

**The Mediterranean \$11.00**

Romaine, Tomatoes, Cucumbers, Pickled Red Onions, Toasted Chickpeas, Artichokes, Fennel, Feta Cheese, Pita Chips, Tahini Vinaigrette

**Grilled Chinese Chicken Salad \$19.00**

Mixed Greens, Carrots, Tortilla Strips, Thai Peanut Sauce, Honey Lime Vinaigrette

**Chicken Paillard \$19.00**

Arugula, Pears, Beets, Maytag Blu Cheese

**Add to any Salad:**

Grilled Chicken \$8.50, Hurricane Shrimp \$12.50, Salmon \$12.50



# Sandwiches & Tacos

## Hurricane Shimp Taco \$19.95

Southern Slaw, Flour Tortilla, Pico de Gallo

## Mahi Mahi Taco \$19.95

Southern Slaw, Flour Tortilla, Pico de Gallo

## New England Lobster Roll \$23.95

Toasted Bun, Sliced Tomatoes

## Club Sandwich \$14.95

Triple Decker, Turkey, Bacon, Lettuce  
Tomatoes

## Grilled Chicken Breast Sandwich \$15.95

Kale, Pesto, Roasted Peppers, Ciabatta Bread

## Hand Carved Roast Turkey \$14.50

Turkey Gravy



# Burgers

1/2 lb. Angus Beef Burger \$15.95

1/2 lb. Bison Burger \$16.95

Fresh Ground Turkey Burger \$15.95

Wild Scottish Salmon Burger \$16.95

Housemade Veggie Burger \$15.95

# Main Plates

## Pan Seared Salmon \$27.50

Capers, Lemon, White Wine

## Sautéed North Carolina Trout \$25.50

Creole Mustard Sauce, Toasted Almonds, Herbs

## Grilled Swordfish \$29.50

Heirloom Tomatoes, Basil, Olive Oil

## Penne & Chicken \$21.50

Broccoli, Roasted Garlic Broth

## Rigatoni Bolognese \$21.50

Paul's Famous Sauce

## Half Rotisserie Chicken \$22.50

Natural Jus

## Filet Mignon

Apple Bourbon Sauce

4 oz. 21.95 8 oz. 34.95

## Slow Cooked Baby Back Ribs

Housemade BBQ Sauce & Southern Slaw

Full Rack \$24.50 Half Rack \$18.50

# Healthy Craft Cuisine

## Turkey Sandwich \$14.50

Avocado, Sprouts, Flat Bread, Petite Salad

## Gluten Free Penne Pasta \$21.50

Fresh Tomatoes, Olives, Capers

## Spaghetti Squash Pomodoro \$21.50

Chicken Meatballs

## Grilled Chicken Scallopine \$24.50

Lemon, Capers & Artichokes

# Sides

Sautéed Mushrooms

Roasted Cauliflower

Steamed Broccoli

Mashed Potatoes

Steamed Spinach

Roasted Brussels Sprouts

Southern Slaw

Steamed Asparagus

French Fries

Sweet Potato Fries

Baked Sweet Potato

Baked Potato

# Taste

## AT THE VIEW

### TAPAS

SMALL PLATES

- GARLIC SHRIMP** \$13.50
- ASPARAGUS AND ONION TORTILLA** \$7.50
- CHICKEN CROQUETTE** \$7.50
- PROSCIUTTO, MANCHEGO CHEESE, OLIVES** \$10.50
- CHICK PEA FRIES** \$6.50

### SALADS

- GREEK KALE QUINOA SALAD** \$12.95  
Grilled Chicken, Cherry Heirloom Tomatoes  
Cucumbers, Red Onions, Kalamata Olives  
Parsley, Feta Cheese, Lemon Vinaigrette
- MAINE LOBSTER COBB SALAD** \$20.95  
Mesclun, Avocado, Maytag Bleu Cheese  
Apple Wood Smoked Bacon, Sun Dried  
Cherry Tomatoes, Hard-Bolied Eggs
- GRILLED SALMON RAINBOW SALAD** \$19.95  
Mixed Greens, Radishes, Pickled Onions  
Carrots, Edamane, Dill Vinaigrette

### BURGERS & SANDWICHES

- SLIDERS** \$13.50  
Three Mini Classic Angus Burgers  
Choice of Cheese
- GRILLED CHICKEN BAGUETTE** \$15.50  
Kale Pesto, Sweet Peppers  
Provolone
- ANGUS, TURKEY VEGGIE BURGER** \$15.50  
Toasted Bun
- STEAK SANDWICH** \$19.50  
Sliced Skirt Steak, Grilled Onions  
Garlic Ciabatta

### MAIN PLATES

- LOCAL SWORDFISH CAZULEA** \$28.50  
Olives, Tomatoes, Lemon
- FISH OF THE DAY** MARKET PRICE  
Simply Grilled
- RIGATONI BOLOGENESE** \$20.50  
Paul's Famous Sauce
- FARFALLE & CHICKEN** \$20.50  
Green Onions, Micro Basil  
Sunburst Tomatoes

### SPECIAL ROLLS

- LOBSTER BOMB** \$25.00  
Lobster, Cucumber, Avocado  
Tuna, Masago, Japanese Mayo
- THE VEGGIE ROLL** \$11.00  
Avocado, Cucumber, Spinach  
Carrots, Kampyo, Cream Cheese  
Wrapped in Soy Paper
- ST ANDREWS ROLL** \$18.00  
Shrimp Tempura  
Broiled Umagi, Avocado  
Torched Salmon on Top  
Spicy Mayo and Eel Sauce
- HAWAIIAN HOT ROLL** \$19.00  
Spicy Tuna, Avocado,  
Fresh Tuna on Top, Special Sauce  
Masago Broiled Eel
- UNAGI AVOCADO ROLL** \$.00  
Avocado, Tempura Flakes  
Eel Sauce

### HEALTHY SELECTION

RICELESS

- SEAWEED SALAD** \$9.50  
wakame and cucumber drizzled in  
sesame dressing
- SPICY CRUNCHY TUNA POKE** \$9.50  
Diced tuna, Tempura Flakes  
Spicy Mayo, Tobicko
- HAMACHI TATAKI** \$9.50  
Seared Yellow Tail, Scallions  
Red Radish, Ponzu Sauce

### CLASSIC ROLLS

- CALIFORNA ROLLS** \$8.50  
Kni Kama, Avocado, Cucumber  
Masago
- SPICY TUNA ROLL** \$9.50  
Spicy Tuna, Tempura Fakes  
Avocado
- SHRIMP TEMPURA ROLL** \$11.00  
Shrimp Tempura, Avocado  
Bell Peppers, Spicy Mayo  
Sesame Seeds
- SPICY SALMON ROLL** \$9.50  
Spicy Salmon, Tempura Flakes  
Avocado
- PHILADELPHIA ROLL** \$9.50  
Smoked Salmon, Cucumber  
Cream Cheese, Sesame Seeds

### SUSHI A LA CARTE

FISH TYPE	NIGIRI 2pc/SASHIMI 4pc	
ATLANTIC SALMON	\$5	\$6.50
YELLOWFINTUNA	\$5	\$6.50
HAMACHI	\$6	\$7.50
EEL	\$5	\$6.00
SHRIMP	\$6	\$6.50
SCALLOPS	\$6	\$7.50
KANI	\$6	\$6.50

## SOUP & SALAD

### ONION SOUP 10

4 onion, baguette, gruyere

### SHE CRAB 10

jumbo lump, saffron, croutons

### i WEDGE 11

iceberg, nueske bacon, tomatoes, humbolt fog, ranch

### CAESAR 10

romaine, anchovies, parmesan, tomato

### BEEFSTEAK TOMATO 11

mozzarella, sherry vinegar, red onion

### SWANK FARMS ROASTED BEET SALAD 12

heirloom tomatoes, tangerine dressing

## STARTERS

### TALLEGIO CHEESE FONDUE 9

garlic foccacia

### BEEF CARPACCIO 15

arugula, pecorino, truffle oil, black pepper, baguette

### CHOPHOUSE CRABCAKE 16

corn jalepeno remoulade, avocado crema

### LOBSTER RAVIOLI 15

sauce americane, asparagus, yogurt

## RAW BAR

### OYSTERS MK

east coast – west coast (1/2 dozen)

### TUNA TARTARE 15

avocado, jalapeno, pickled onion, bibb, orange

### JUMBO SHRIMP COCKTAIL 18

wasabi spiked cocktail sauce

### KING CRAB LEGS 15

Mustard aioli

### RAW BAR 48

lobster tail, oysters, shrimp, crab claws

### CRAB COCKTAIL 16

jumbo lump, Louie sauce, avocado

## Steak

### PRIME

#### BISTRO STEAK 29

8 oz prime creekstone 29

#### DRY-AGED 48

16oz PRIME KANSAS CITY

#### PRIME PORTERHOUSE 81

32 oz

### WAGYU

#### TOMAHAWK for two 79

32 oz wagyu-black angus beef

### NATURAL

#### NEW YORK STRIP 39

12 oz meyers all-natural

#### DELMONICO 44

18 oz creekstone farms

#### CERTIFIED ANGUS BEEF

FILET 8 oz barrel cut 38

#### BONE IN 14OZ 54

### SURF YOUR TURF 15

Choice of 2 scallops, 1/2 lobster tail, Jumbo Prawn, Crabmeat

## Seafood

### Day boat fresh Florida

#### TUNA 32

orange soy, spicy mustard

#### COBIA 30

papaya habanero salsa, citrus butter

#### BBQ GLAZED SALMON 25

crispy onions

#### PAN ROASTED HALIBUT 33

fennel marmalade

#### BLACKENED RED SNAPPER 29

citrus salsa

#### SEARED DIVER SCALLOPS

#### DULCE DE LECHE 30

creamy anson mills grits, popcorn rice, chili oil

#### JUMBO PRAWN SCAMPI 40

parpadelle pasta, lemon garlic butter

#### CRAB STUFFED 2LB. MAINE LOBSTER 52

## MAIN

#### CAST IRON CHICKEN 26

Murray all natural, arugula

#### BERKSHIRE PORK CHOP 35

Blue cheese mash, caramelized apples, bacon jus

#### HERB CRUSTED ELLENSBURG LAMB CHOPS 44

Ratatouille, mint pesto

## STEAK SAUCE

- Béarnaise
- Au poivre

- PGA steak sauce
- Ironwood worcestershire

- Chimichurri
- Horseradish crema

## SIDES

#### Loaded Baked Potato 8

#### Creamed Corn 8

#### Short Rib Mac-N-Cheese 8

#### Garlic Creamed Spinach 8

#### Wild Mushroom Ragout 9

#### Hand cut fries 8

#### Grilled Asparagus 8

#### Boursin Mashed Potatoes 8

Please Inform us of any dietary restrictions so we can do our best to accommodate your needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## WINE BAR

### SPARKLING WINE / CHAMPAGNE

Prosecco, Lunetta, Cavit, Italy	(Split)	9
Chandon, Brut, Napa Valley	(Split)	15
Nicolas Feuillatte, Rose, France	(Split)	22
Moët & Chandon, Brut, France	(Split)	25
Moët & Chandon, Rose, France	(Split)	28

### WHITE WINE

Chardonnay, PGA Resort, Private Label (375ml)		12
Chardonnay, PGA Resort, Private Label	8	26
Chardonnay, ONEHOPE, California	10	30
Chardonnay, Kim Crawford "Unoaked", New Zealand	10	32
Chardonnay, William Hill Estates, Central Coast	11	35
Chardonnay, MacMurray Ranch, Sonoma Coast	11	35
Chardonnay, Ferrari-Carano, Sonoma Valley	13	40
Chardonnay, Sonoma-Cutrer, Russian River	15	47
Chardonnay, Far Niente, Napa Valley	25	82
Sauvignon Blanc, Sterling Vineyards, Napa Valley	9	29
Sauvignon Blanc, Oyster Bay, New Zealand	10	32
Albarino, Abadia de San Campo, Spain	13	42
Sancerre, Chateau de Sancerre Blanc, France	16	53
Pinot Grigio, Ruffino "Lumina", Italy	8	27
Pinot Grigio, Santa Margherita, Italy	16	48
Rosé, Cape Bleue, Jean-Luc Colombo, France	9	29
Riesling, Hogue "Genesis", Washington	9	29
Blend, Sokol Blosser "Evolution", Oregon	12	40

### RED WINE

Cabernet Sauvignon, PGA Resort Private Label (375ml)		12
Cabernet Sauvignon, PGA Resort Private Label	8	26
Cabernet Sauvignon, ONEHOPE, California	10	30
Cabernet Sauvignon, Simi, Alexander Valley	11	33
Cabernet Sauvignon, Black Stallion, Napa Valley	12	42
Cabernet Sauvignon, Louis Martini, Napa Valley	13	42
Cabernet Sauvignon, Newton, "Red Label," Napa	14	46
Cabernet Sauvignon, Robert Mondavi, Napa Valley	16	48
Cabernet Sauvignon, Mount Veeder, Napa Valley	18	58
Merlot, PGA Resort Private Label	8	26
Merlot, ONEHOPE, California	10	30
Merlot, Markham, Napa Valley	15	46
Pinot Noir, Oyster Bay, Marlborough, New Zealand	9	29
Pinot Noir, Estancia, Monterey	10	30
Pinot Noir, MacMurray Ranch, Sonoma Coast	12	36
Pinot Noir, La Crema, Sonoma Coast	16	48
Zinfandel, Ravenswood, Sonoma Coast	10	30
Zinfandel, The Federalist, Dry Creek Valley	14	45
Shiraz, Peter Lehman, Clancy's, Australia	11	33
Syrah, Casa Lapostolle Cuvee Alexandre, Chile	13	39
Blend, Artesa "Elements", Napa Valley	11	33
Meritage, Newton Claret, Napa Valley	12	45
Meritage, Franciscan "Magnificat", Napa Valley	25	75
Chianti Classico Riserva, Santa Margherita, Italy	15	52
Super Tuscan, Villa Antinori, Italy	15	45
Malbec, Bodega Septima, Mendoza, Argentina	10	29

## IBAR NIGHT LIFE

**2,4,6,8 HAPPY HOUR NIGHTLY 5:00 pm to 7:00 pm**

### ISTYLE LADIES NIGHT

Every Thursday 7:00 pm to 9:00 pm

### GIRLS' NIGHT OUT

Last Thursday of each month

### DJ EVERY FRIDAY & SATURDAY

## COCKTAILS

**IBAR SAKE TO ME CITRUS 14**  
Sobieski Vodka, sake, lemonade, OJ, honey, Yuzu, splash of champagne

**KEY LIME PIE 12**  
Stoli Vanilla, pineapple juice, liqueur 43, splash of cream, whip cream and fresh lime

**ELIT MARTINI 16**  
Stoli Elit Vodka served straight up and chilled with a lime wedge

**PERFECT MARGARITA 12**  
Milagro Silver Tequila, orange liqueur, sour mix, fresh lime, salted rim

**MOJITO 12**  
Bacardi Rum, fresh mint, squeezed lime juice

**CARAMEL APPLE PIE MARTINI 12**  
Sobieski Karamel, sour apple pucker, butterscotch schnapps and a splash of cream

**LEMON DROP 12**  
Absolute Citron, lemon juice, sugar rim

**ORANGE CRUSH 12**  
4Orange Vodka, triple sec, orange juice

**CUCUMBER GIN MARTINI 14**  
Hendricks Gin and cucumber

### HANDCRAFTED MARTINIS

**TOM'S GINGER NECTAR 12**  
Absolute Ruby Red, agave nectar, splash of grapefruit juice, splash of chardonnay

**KATE SWEET TEA MARTINI 12**  
Sweet Tea Vodka, fresh squeezed lemon, sweet & sour, mint leaf

**OPAL COSMO 12**  
Stoli Raspberry, triple sec, cranberry, fresh squeezed lime wedges

**BEVERLY CHOCOLATE-RAZ TINI 12**  
Stoli Chocolate-Razbery, godiva white, chocolate swirl martini glass, with fresh raspberry

**STEVE MARTINI 12**  
4 Orange Vodka, splash of OJ, cranberry, pineapple, dash of grenadine, slice of orange

## BEERS

DOMESTIC BOTTLE	IMPORTED BOTTLE
Coors Light 6.50	Guinness 7.50
Miller Lite 6.50	Peroni 7.50
Bud light 6.50	Heineken Light 7.50
Budweiser 6.50	Heineken 7.50
Michelob Ultra 6.50	Amstel Light 7.50
o'douls 6.50	Corona Light 7.50
	Corona 7.50

### ON TAP

Sam Adams 7.50	Native Lager 7.50
Stella Artois 7.50	Native 11 Brown 7.50
Bud Light 6.50	Monk in the Trunk 7.50
Blue Moon 7.50	Innis & Gunn 7.50
Yuengling 7.50	Hurricane Reef Pale Ale 7.50
Landshark 7.50	John Kelly's Hard Cider 7.50
Erdinger	
Chimay	





# THE GRILLE

## AT LAKESIDE

### STARTERS

**SOUP OF THE DAY \$5.50**

**JUMBO SHRIMP COCKTAIL ⑥ \$14.50**

Cocktail & Mustard Sauce

**SPINACH & ARTICHOKE DIP \$12.50**

Chips, Salsa, Sour Cream

**OUR FAMOUS FRENCH ONION SOUP \$6.75**

**HURRICANE SHRIMP \$12.50**

Crispy Shrimp Tossed in a Lightly Spicy,  
Asian Dipping Sauce

**CHICKEN WINGS ⑥ \$12.50**

Ten Grilled Wings Tossed in Garlic & Lemon

### SALADS

**CAESAR SALAD \$8.50**

Crisp Romaine, Croutons, Parmigiano-Reggiano

Add: Rotisserie Chicken \$8.50

Salmon or Hurricane Shrimp \$12.50

**LAKESIDE COBB ⑥ \$17**

Rotisserie Chicken, Romaine, Heirloom Tomatoes Avocado,  
Bacon, Bleu Cheese, Eggs, Cobb Style Dressing

**BABY KALE & ROMAINE ⑥ \$9.50**

Roasted Corn, Dried Strawberries, Toasted Almonds,

Feta Cheese, Red Onions, Apple Cider Vinaigrette

Add: Rotisserie Chicken \$8.50, Salmon or Hurricane Shrimp \$12.50

**HOUSE SALAD \$7.50**

Mixed Greens, Tomatoes, Cucumbers, Croutons

Eggs, Champagne Vinaigrette

Add: Rotisserie Chicken \$8.50

Salmon or Hurricane Shrimp \$12.50

**CHICKEN TORTILLA SALAD ⑥ \$17**

Sliced Grilled Chicken, Thai Peanut Sauce, Tortilla Strips  
Honey Lime Vinaigrette

### SANDWICHES

**All Sandwiches are Served with a Choice of One Side**

**"OPEN FACED" TURKEY \$14.50**

Mashed Potatoes & Gravy

**STEAK SANDWICH \$19.50**

Skirt Steak, Garlic Ciabatta

**NEW ENGLAND LOBSTER ROLL \$21**

Sliced Tomato

**THE ULTIMATE \$15.50**

Double Decker, Hand Sliced Corned

Beef Turkey, Swiss Cheese

& Thousand Island, On Rye

**FELIX'S CORNED BEEF \$13.50**

On Rye

### PIZZA & PASTA

**MARGHERITA \$12.50**

Tomato, Mozzarella, Basil

**RIGATONI BOLOGNESE \$19.95**

Paul's Famous Sauce

**THREE MUSHROOM \$13**

San Marzano Tomato Sauce

**LINGUINE & BROCCOLI \$18.95**

Roasted Garlic Broth

### DAILY SPECIALS

**TUESDAY**

**VEAL MEATLOAF \$22.50**

Mashed Potatoes & Gravy

**WEDNESDAY**

**FRIED CHICKEN \$21.50**

Mashed Potatoes & Gravy

**THURSDAY**

**PRIME RIB \$34.50 / \$26.50**

KING CUT - 18 oz or QUEEN CUT - 12 oz.

Au Jus, Creamy Horseradish

**FRIDAY**

**FISH & CHIPS \$21.00**

Coleslaw & Tartar Sauce

**SATURDAY**

**GRILLED CHEESE \$13.50**

Tomato Soup & French Fries

#### CONSUMER ADVISORY

Consuming Raw or Undercooked Meat, Eggs, Poultry or Seafood Increases Your Risk of Contracting a Foodborne Illness  
In Case of Any Food Allergy Concerns, Please Ask for a Manager or Chef to Assist You.

## STARTERS

**CHICKEN PAILLARD \$17.50**  
Small House Salad & Champagne Vinaigrette

**PAN SEARED SALMON @ \$24**  
Lakeside Dressing

**8 oz. FILET @ \$34.50**  
Hand Selected

**HALF ROTISSERIE CHICKEN @ \$20.50**  
Natural Jus

**GRILLED SWORDFISH @ \$27.50**  
Lakeside Dressing

**12 oz. PRIME SKIRT STEAK @ \$27.50**  
Sautéed Onions

**CHICKEN PARMIGIANA \$22.50**  
Marinara & Mozzarella

**SLOW COOKED BABY BACK RIBS @ \$22.50/ \$14.50**  
Housemade BBQ Sauce

**JUMBO LUMP CRAB CAKES \$30.50/\$18.50**  
Pan Fried, Mustard Sauce

## BURGERS

All Burgers & Tacos are Served with a Choice of One Side

**1/2 LB. ANGUS BEEF BURGER \$15.50**

**FRESH GROUND TURKEY BURGER \$15.50**

**WILD SCOTTISH SALMON BURGER \$16.50**

**HOUSEMADE VEGGIE BURGER \$15.50**

**SERVED WITH A CHOICE OF TOPPINGS**

Lettuce  
Tomato  
Pickle  
Onion  
Sautéed Onions  
Sautéed Mushrooms  
Crisp Bacon  
American,  
Swiss  
Cheddar  
Alpine Lace  
Mozzarella  
Bleu Cheese

## TACOS

**HURRICANE SHRIMP TACOS \$18.50**

**MARINATED STEAK TACOS \$18.50**

**BLACKENED SNAPPER TACOS \$18.50**

**SERVED WITH**

Flour Tortilla  
Asian Slaw  
Sour Cream  
Salsa

**\*\*\* BUNS & TORTILLA'S AVAILABLE  
UPON REQUEST\*\*\***

## SIDES

Steamed Spinach, Roasted Brussels Sprouts, Quinoa Salad, Coleslaw  
Wild Mushroom Sauté, Steamed Broccoli, French Fries, Sweet Potato Fries  
Baked Sweet Potato, Loaded Baked Potato, Mashed Potatoes

## SWEET TEMPTATIONS

**MINI DOUGHNUTS \$7.50**  
Made to Order  
Vanilla, Raspberry & Chocolate Sauce

**PEACH & RASPBERRY CHEESECAKE \$7.50**  
Deep Dish Vanilla Bean Cheesecake  
Wawona Peaches & Raspberry Coulis

**CARAMEL CHOCOLATE TORTE \$7.50**  
Oreo Crust, Dark Chocolate Filling  
Topped with Chocolate Caramel

**SUGAR FREE MIGHTY GOOD  
CHOCOLATE PUDDING \$7.50**  
Whipped Cream

**FROZEN YOGURT \$3.50**  
Chocolate, Vanilla or Swirl

**HÄAGEN-DAZS ICE CREAM \$4.50**

**MILKSHAKES & MALTS \$4.50**

### CONSUMER ADVISORY

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



# THE GRILLE

AT LAKESIDE

## STARTERS

**FRENCH ONION SOUP** \$6.75  
Melted Swiss & Mozzarella  
Cheese Parmigiano Croutons

**SOUP OF THE DAY** \$5.50  
Eddie's Favorite

**CLUBHOUSE SALAD** \$7.50  
Mixed Greens, Tomatoes,  
Cucumbers Croutons, Eggs,  
Champagne Vinaigrette

**CAESAR SALAD** \$8.50  
Crisp Romaine, Croutons  
Parmigiano-Reggiano

**MARGHERITA** \$6.75  
Fresh Tomato,  
Mozzarella, Basil

**MEAT LOVERS** \$13.50  
Pepperoni, Meatballs,  
& Sausage

**VEGETABLE** \$13.00  
Broccoli, Cauliflower,  
Asparagus Bell Peppers

**BUILD YOUR OWN** \$12.00  
Mushrooms, Onions, Olives,  
Green Peppers Anchovies,  
Jalapeños, Pepperoni  
\*50 Cents per Topping\*

## LITE BITES

**CHILLED JUMBO SHRIMP** \$15.50  
Sliced Tomatoes, Cucumber,  
Cocktail Sauce

**GRILLED CHICKEN WINGS** \$13.50  
Charred Onions, Lemon

**ITALIAN CHICKEN MEATBALLS** \$12.50  
Pomodoro Sauce & Whipped Ricotta  
Cheese Ciabatta Toast

**FRIED CLAMS** \$15.50  
Tartar & Cocktail Sauce

**LOBSTER MAC & CHEESE** \$15.50 \$13.50  
White Cheddar & Ditalini Pasta

## BIG HEALTHY SALADS

Add to any Salad | Grilled Chicken \$8.50  
Salmon or Hurricane Shrimp \$12.50

**LAKESIDE COBB** \$9.50  
Mixed Greens, Tomatoes, Avocado,  
Bleu Cheese Bacon, Sun Dried Cherries,  
Cobb Style Dressing

**GRILLED CHINESE CHICKEN SALAD** \$18.00  
Thai Peanut Sauce, Tortilla Strips,  
Honey Lime Vinaigrette

**THE "GREEK"** \$9.50  
Romaine, Tomatoes, Cucumbers,  
Feta Cheese Bell Peppers, Red Onions,  
Kalamata Olives Lemon Oregano Vinaigrette

**QUINOA & KALE "SUPER"** \$9.50  
Romaine, Granny Smith Apples,  
Dried Cranberries Toasted Slivered Almonds,  
Feta Cheese, Dijon Maple Vinaigrette

**CHICKEN PAILLARD** \$18.00  
Arugula, Mixed Greens, Toasted Walnuts  
Sun Dried Cherries, Local Goat Cheese  
Vanilla Bean Vinaigrette

**SALMON BLT SALAD** \$21.50  
Seared Salmon, Mesclun Greens, Romaine,  
Tomatoes Applewood Smoked Bacon,  
Pickled Red Onion Challah Croutons, Dill Caper  
Vinaigrette

## SANDWICHES & TACOS

All Sandwiches are Served with a Choice of One Side  
Add a Salad or Soup to any Sandwich or Big Healthy Salad - \$3.50

**HAND CARVED ROAST TURKEY** \$14.50  
Turkey Gravy

**BLACKENED SNAPPER TACO** \$18.95  
Local Snapper, Southern Slaw  
Flour Tortilla, Pico de Gallo

**HAND CARVED CORNED BEEF OR PASTRAMI** \$9.50

**HURRICANE SHRIMP TACO** \$9.50  
Hurricane Shrimp, Southern Slaw  
Flour Tortilla, Pico de Gallo

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# MAIN PLATES

All Entrées are Served with a Choice of Salad or Soup of the Day & Two Sides

**PAN SEARED SALMON**  
Capers, Lemon, White Wine

\$24.95

**SNAPPER FRANCAISE**  
Thai Peanut Sauce, Tortilla Strips,  
Honey Lime Vinaigrette

\$27.95

**GRILLED LOCAL SWORDFISH**  
Heirloom Tomatoes, Fresh Herbs

\$27.95

**CHICKEN PARMIGIANA**  
Lightly Breaded, Mozzarella  
Spaghetti Pomodoro

\$22.95

**HALF ROTISSERIE CHICKEN**  
Natural Jus

\$20.95

**SLOW COOKED BABY BACK**

\$21.50

**SPAGHETTI & CHICKEN MEATBALLS**  
Housemade Chicken Meatballs  
Pomodoro Sauce

\$19.95

# BURGERS

All Burgers are Served with a Choice of One Side

**1/2 LB. ANGUS BEEF BURGER**

\$15.50

**WILD SCOTTISH SALMON BURGER**

\$16.50

**FRESH GROUND TURKEY BURGER**

\$15.50

**HOUSEMADE VEGGIE BURGER**

\$15.50

## SERVED WITH A CHOICE OF TOPPINGS

Crisp Bacon, American, Swiss, Cheddar Alpine Lace, Mozzarella, Provolone Bleu Cheese Sauteed Onions, Grilled Onions, Sauteed Mushrooms

\*\*\* GF BUNS & TORTILLAS AVAILABLE UPON REQUEST\*\*\*

# SPA CUISINE

**GLUTEN FREE PENNE PASTA**  
**FRESH TOMATOES, OLIVES, CAPERS**  
250 Calories | 51g Carbs  
4g Fat | 2g Protein

\$18.95

**CRAB & AVOCADO**  
**QUESADILLA**  
395 Calories | 61g Carbs 10g Fat  
16g Protein

\$18.95

**CHICKEN SCALOPPINE**  
**MUSHROOMS & TARRAGON**  
260 Calories | 13g Carbs  
8g Fat | 29g Protein

\$21.95

**FILET MIGNON APPLE**  
**BOURBON SAUCE**  
220 Calories | 22g Carbs  
6g Fat | 19g Protein

4OZ. \$19.95

8OZ. \$34.50

# SIDES

Steamed Spinach, Roasted Brussels Sprouts, Quinoa Salad, Coleslaw  
Wild Mushroom Sauté, Roasted Cauliflower, Steamed Broccoli, French Fries Sweet Potato Fries, Baked Sweet Potato, Baked Potato, Mashed Potatoes

# DAILY SPECIALS

**TUESDAY TURKEY MEATLOAF**  
Mashed Sweet Potatoes & Gravy  
**\$14.50**

**WEDNESDAY SOUTHERN FRIED CHICKEN**  
Mashed Potatoes & Coleslaw  
**\$21.50**

**THURSDAY FRENCH DIP**  
Thinly Sliced Prime Rib, French Bread Au  
Jus, Creamy Horseradish, French Fries  
**\$22.00**

**FRIDAY FISH & CHIPS**  
Coleslaw & Tartar Sauce  
**\$24.50**

**SATURDAY CHICKEN POT PIE**  
Golden Pastry Crust  
**\$21.50**

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# Lite Bites

## CHICKEN LIVER TOAST

Smoked Bacon, Pickled Vegetables

## GRILLED CHICKEN WINGS

Charred Onions, Lemon

## SLOW ROASTED BRISKET & CHEDDAR EMPANADAS

Charred Corn Salsa, BBQ Beurre Blanc

## PAN FRIED OYSTERS

Mango Chutney

## MANCHEGO CHEESE FRITTERS

Quince Jelly

## TUNA SUSHI ROLL

Seared Tuna, Quinoa, Cucumber, Carrots, Avocado, Spinach, Nori, Sriracha Aioli

# ENTRAEES

## SOUTHERN STYLE BBQ RIBS

Baked Sweet Potato, Cole Slaw

## ROTISSERIE ASHLEY FARMS

Free Range Chicken, Fiji Apple, Corn Bread Pudding, Natural Au Jus

## WOOD GRILLED SLOW COOKED SHORT RIBS

Golden Potato Croquettes, Vanilla Glazed Parsnips

## PASTA BOLOGNAISE

Chef Paul's Meat Sauce

## JUMBO SHRIMP FETTUCCINE

## A LA PLANCHA

Porcini Mushrooms, Asparagus Tips

MAIN DISHES

FLAT IRON STEAK 90Z

—ROASTED GARLIC SAUCE—

COULOTTE STEAK 100Z

GRILLED ONIONS —

# SOUP & SALAD

OUR FAMOUS FRENCH ONION SOUP | CLASSIC CAESAR SALAD Romaine, house made croutons, caesar dressing | CLUB HOUSE SALAD Mesclun Greens, Cherry Tomatoes, Local Farm Goat Cheese, Toasted Walnuts, Shaved Red Onion, Raspberry Vinaigrette | ROASTED CHICKEN AND ESCAROLE SOUP | SOUP OF THE DAY |

# SPECIAL THIS MONTH

## COLORADO LAMB SHANK

Cabernet, Peas, Mushroom, Baby Green Beans

## THICK CUT MEAT LOAF

Yukon Gold Smashed Potatoes, Caramelized Onion Gravy

## JUMBO SHRIMP A LA PLANCHA

Apple Celery Root Salad, Tarragon Oil, Ginger Vinegar

## WOOD GRILLED PORK CHOP

Smoked Gouda Mac & Cheese, Vinegar Braised Kale, Port Wine Sauce

## WOOD GRILLED CHICKEN SANDWICH

Gruyere, Kale Pesto, Sweet Roasted Peppers

## THAI LOBSTER SALAD

Maine Lobster, Napa Cabbage, Spinach, Jicama, Mango, Green Curry Vinaigrette

# BGSAS & SANDWICHES

## LAKE SIDE SALAD

Romaine, Vermont Cheddar Wedge, Swiss, Bacon, Shredded Rotisserie Chicken

## QUINOA & KALE "SUPER" SALAD

Romaine, Granny Smith Apples, Dried Cranberries, Toasted Slivered Almonds, Feta Cheese, Dijon Maple Vinaigrette. Add: Chicken, Shrimp or Salmon

## FRIED GREEN TOMATO & CRISPY SHRIMP

Petite Greens, Honey Mustard Dressing, Heirloom BABY Tomatoes

## CHICKEN PAILLARD

Arugula, Baby Kale, Pickled Red Onion, Heirloom Cherry Tomatoes, Mozzarella

## GRILLED MEATLOAF CLUB SANDWICH

Cheddar Cheese, Crispy Bacon, Lettuce, Tomato, Side Roasted Garlic Aioli

## LOBSTER ROLL

Toasted Bun, Sliced Tomatoes

## CRISPY SHRIMP TACO

Tamarind Slaw, Pico de Gallo

## SKIRT STEAK TACO

Southern Slaw, Pico de Gallo, Avocado

# SPECIAL - TODAY -

TUESDAY

Veal Liver A La Plancha  
Fluffy Mashed Potatoes,  
Caramelized Onion, Crisp Bacon

FRIDAY

Fish & Chips  
With Cole Slaw, Tartar Sauce

WEDNESDAY

Crispy Fried Chicken  
Cheddar Cheese Corn Bread,  
South Cabbage Slaw, Mashed Potatoes,  
Southern Comfort Gravy

SATURDAY

Chicken Pot Pie  
Fresh Peas, Baby Carrots,  
Porcini Mushrooms

TODAY Only!


  
**DELI SANDWICHES**

Rye, Multi-Grain, or Whole Wheat Bread.  
Served with Pickle, Cole Slaw + Fresh Fruit

HAND SLICED  
CORNER BEEF

HAND SLICED  
TURKEY

HAND SLICED  
PASTRAMI

FELIX'S ULTIMATE  
TRIPLE DECKER, HAND SLICED  
CORNER BEEF, TURKEY, PASTRAMI  
SWISS CHEESE + THOUSAND ISLAND

# BURGER

## -BOX-

$\frac{1}{2}$  LB.  
**ANGUS BEEF**  
**BURGER**

**FRESH GROUND**  
**TURKEY**  
**BURGER**

.....  
**WILD**  
**SCOTTISH**  
**SALMON**  
**BURGER**

.....  
**FRESH**  
**GROUND**  
**BISON**  
**BURGER**

**ALL BURGERS SERVED WITH:**

Bun, Lettuce, Tomato, Onion, Pickle

**CHOICE OF CHEESE:**

American, Swiss, Vermont, Cheddar,  
Alpine Lace, Mozzarella, Blue Cheese

**TOPPINGS:**

Sautéed Onion, Sautéed Mushrooms,  
Crisp Bacon, Crispy Onion Strings

# PIZZA *from the Oven*

## Margarita

Fresh Tomato, Mozzarella, Basil

## Roasted Cauliflower

## White Pizza

Pine Nuts Pesto Ricotta, Mozzarella

## The Hawaiian

Thin Sliced Pineapple, Ham, Bacon,  
Red Onion, BBQ Drizzle

## The Ultimate Italian

Meatballs, Salami, Sausage,  
Extra Cheese

# -Fish-

Check the Specials Board for Fish

Selections (Fish Labeled on the Board)

**CHOICE OF PREPARATION**

Grilled, Sautéed, A la Plancha, Poached

**SAUCES**

Tartar, Picatta, Beurre Blanc, Puttanesca

# EXTRAS

Baked Potato, Sweet Baked Potato, Mashed Potatoes, Saffron Rice, Sautéed Brussel Sprouts with Onion, Roasted Broccoli + Cauliflower, Spinach: Steamed Garlic, or Creamed, Baby Green Bean Almandine, Mac + Cheese, Sweet Potato Tater Tots, Truffle Fries



# THE GRILLE

## AT LAKESIDE

### STARTERS

<b>FRENCH ONION SOUP</b>	<b>\$6.75</b>
Melted Swiss & Mozzarella Cheese Parmigiano Croutons	
<b>SOUP OF THE DAY</b>	<b>\$5.50</b>
Eddie's Favorite	
<b>CLUBHOUSE SALAD</b>	<b>\$7.50</b>
Mixed Greens, Tomatoes, Cucumbers Croutons, Eggs, Champagne Vinaigrette	
<b>CAESAR SALAD</b>	<b>\$8.50</b>
Crisp Romaine, Croutons Parmigiano-Reggiano	

### LITE BITES

<b>CHILLED JUMBO SHRIMP</b>	<b>\$15.50</b>
Sliced Tomatoes, Cucumber, Cocktail Sauce	
<b>GRILLED CHICKEN WINGS</b>	<b>\$13.50</b>
Charred Onions, Lemon	
<b>ITALIAN CHICKEN MEATBALLS</b>	<b>\$12.50</b>
Pomodoro Sauce & Whipped Ricotta Cheese Ciabatta Toast	
<b>FRIED CLAMS</b>	<b>\$15.50</b>
Tartar & Cocktail Sauce	
<b>LOBSTER MAC &amp; CHEESE</b>	<b>\$15.50</b>
White Cheddar & Ditalini Pasta	

### BIG HEALTHY SALADS

<b>Add to any Salad  </b>	<b>Grilled Chicken</b>	<b>\$8.50</b>
	<b>Salmon or Hurricane Shrimp</b>	<b>\$12.50</b>
<b>LAKESIDE COBB</b>		<b>\$9.50</b>
Mixed Greens, Tomatoes, Avocado, Bleu Cheese Bacon, Sun Dried Cherries, Cobb Style Dressing		
<b>GRILLED CHINESE CHICKEN SALAD</b>		<b>\$18.00</b>
Thai Peanut Sauce, Tortilla Strips, Honey Lime Vinaigrette		
<b>THE "GREEK"</b>		<b>\$9.50</b>
Romaine, Tomatoes, Cucumbers, Feta Cheese Bell Peppers, Red Onions, Kalamata Olives Lemon Oregano Vinaigrette		
<b>QUINOA &amp; KALE "SUPER"</b>		<b>\$9.50</b>
Romaine, Granny Smith Apples, Dried Cranberries Toasted Slivered Almonds, Feta Cheese, Dijon Maple Vinaigrette		
<b>CHICKEN PAILLARD</b>		<b>\$18.00</b>
Arugula, Mixed Greens, Toasted Walnuts Sun Dried Cherries, Local Goat Cheese Vanilla Bean Vinaigrette		
<b>SALMON BLT SALAD</b>		<b>\$21.50</b>
Seared Salmon, Mesclun Greens, Romaine, Tomatoes Applewood Smoked Bacon, Pickled Red Onion Challah Croutons, Dill Caper Vinaigrette		

### STONE OVEN PIZZAS

<b>MARGHERITA</b>	<b>\$6.75</b>
Fresh Tomato, Mozzarella, Basil	
<b>VEGETABLE</b>	<b>\$13.00</b>
Broccoli, Cauliflower, Asparagus Bell Peppers	
<b>MEAT LOVERS</b>	<b>\$13.50</b>
Pepperoni, Meatballs, & Sausage	
<b>BUILD YOUR OWN</b>	<b>\$12.00</b>
Mushrooms, Onions, Olives, Green Peppers Anchovies, Jalapeños, Pepperoni	

*\*50 Cents per Topping\**

### SANDWICHES & TACOS

All Sandwiches are Served with a Choice of One Side  
Add a Salad or Soup to any Sandwich or  
Big Healthy Salad - \$3.50

<b>HAND CARVED ROAST TURKEY</b>	<b>\$14.50</b>
Turkey Gravy	
<b>BLACKENED SNAPPER TACO</b>	<b>\$18.95</b>
Local Snapper, Southern Slaw Flour Tortilla, Pico de Gallo	
<b>HAND CARVED CORNED BEEF OR PASTRAMI</b>	<b>\$9.50</b>
<b>HURRICANE SHRIMP TACO</b>	<b>\$9.50</b>
Hurricane Shrimp, Southern Slaw Flour Tortilla, Pico de Gallo	

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to Assist You.

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## MAIN PLATES

**PAN SEARED SALMON**  
Capers, Lemon, White Wine

\$24.95

**SNAPPER FRANCAISE**  
Thai Peanut Sauce, Tortilla Strips,  
Honey Lime Vinaigrette

\$27.95

**GRILLED LOCAL SWORDFISH**  
Heirloom Tomatoes, Fresh Herbs

\$27.95

All Entrées are Served with a Choice of Salad or  
Soup of the Day & Two Sides

**CHICKEN PARMIGIANA**  
Lightly Breaded, Mozzarella Spaghetti Pomodoro

\$22.95

**HALF ROTISSERIE CHICKEN**  
Natural Jus

\$20.95

**SLOW COOKED BABY BACK**

\$21.50

**SPAGHETTI & CHICKEN MEATBALLS**  
Housemade Chicken Meatballs Pomodoro Sauce

\$19.95

## BURGERS

All Burgers are Served with a Choice of One Side

1/2 LB. ANGUS BEEF BURGER \$15.50

WILD SCOTTISH SALMON BURGER \$16.50

FRESH GROUND TURKEY BURGER \$15.50

HOUSEMADE VEGGIE BURGER \$15.50

SERVED WITH A CHOICE OF TOPPINGS

Crisp Bacon, American, Swiss, Cheddar Alpine Lace, Mozzarella, Provolone Bleu Cheese Sautéed Onions, Grilled Onions, Sautéed Mushrooms

\*\*\* GF BUNS & TORTILLAS AVAILABLE UPON REQUEST\*\*\*

## SPA CUISINE

**GLUTEN FREE PENNE PASTA**  
FRESH TOMATOES, OLIVES, CAPERS \$18.95

250 Calories | 51g Carbs  
4g Fat | 2g Protein

**CHICKEN SCALOPPINE**  
MUSHROOMS & TARRAGON \$21.95

260 Calories | 13g Carbs  
8g Fat | 29g Protein

**CRAB & AVOCADO**  
QUESADILLA \$18.95

395 Calories | 61g Carbs 10g Fat  
16g Protein

**FILET MIGNON APPLE**  
BOURBON SAUCE

4oz. \$19.95 | 8oz. \$34.50  
220 Calories | 22g Carbs  
6g Fat | 19g Protein

## SIDES

Steamed Spinach  
Roasted Brussels Sprouts  
Quinoa Salad  
Coleslaw

Wild Mushroom Sauté  
Roasted Cauliflower  
Steamed Broccoli  
French Fries

Sweet Potato Fries  
Baked Sweet Potato  
Baked Potato  
Mashed Potatoes

## DAILY SPECIALS

**TUESDAY TURKEY MEATLOAF**  
Mashed Sweet Potatoes & Gravy  
**\$14.50**

**WEDNESDAY SOUTHERN FRIED CHICKEN**  
Mashed Potatoes & Coleslaw  
**\$21.50**

**THURSDAY FRENCH DIP**  
Thinly Sliced Prime Rib, French Bread Au Jus,  
Creamy Horseradish, French Fries  
**\$22.00**

**FRIDAY FISH & CHIPS**  
Coleslaw & Tartar Sauce  
**\$24.50**

**SATURDAY CHICKEN POT PIE**  
Golden Pastry Crust  
**\$21.50**

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## NACHOS

Tortilla Chips with Cheese

\$9

### Toppings

Black Beans  
Chorizo  
Sour Cream  
Salsa  
Tomatoes  
Jalapeños  
Guacamole  
Beef Chili  
Pepper Jack cheese  
Olive

## PIZZA

12 inch with cheese and tomato sauce

\$10

### Toppings

Pepperoni  
Ham  
Bacon  
Sausage  
Ground Beef  
Tomatoes  
Jalapeños  
Peppers  
Onions  
Olives  
Mushrooms

50¢ each additional topping

## BEAR TRAP ORIGINAL 16" PIZZA

All Pizzas include a Pitcher of Soda

\$15

### Cuban Pizza

Roasted pork, ham, swiss, pickles, mustard

### Philly Cheese Steak Pizza

Shaved beef, caramelized onions and peppers, mushrooms, cheddar

### Buffalo Chicken Pizza

Boneless wings, buffalo sauce, blue cheese, tomatoes

### Mexican Pizza

Slide olives, chorizo, jalapeños, salsa, tomatoes, pepperjack

### Tomato Caprese Pizza

Cherry tomatoes, buffalo mozzarella, tomatoes, balsamic reduction, basil

### BBQ Chicken Pizza

Grilled chicken breast, bbq sauce, tomatoes, caramelized onions, shredded cheese

## BEAR NECESSITIES

### Island Boneless Wings 10

Raspberry BBQ, Blue Cheese with Chilled Celery & Carrot Sticks

### Bacon Cheeseburger Quesadilla 13

Angus burger, melted jack and cheddar cheese, pickles, onions, bacon, tomatoes

### Grilled Chicken Quesadilla 9

Grilled Chicken, scallion, Jack and Cheddar cheese

### Grilled Mahi Mahi Tacos 12

Corn Tortillas, salsa fresca, cilantro, jalapeño, aioli, jack cheese

### Bear Trap Fish and Chips 14

Remoulade, malt vinegar, hand cut fries

### Jumbo Hot Dog 10

Traditional Accompaniments, Seasoned French Fries  
Add Chili and Cheese 11

### Chicken Tenders 9

BBQ or honey mustard sauce

### Spaghetti Bolognese or Meat Balls 12

### Certified Angus Burger 14

Brioche Bun, Lettuce, tomato, onion  
Choice of Cheese, Bacon, Mushrooms & Onions



### Certified Angus Burger 14

Brioche Bun, Lettuce, tomato, onion  
Choice of Cheese, Bacon, Mushrooms & Onions

## BOTTLE BEER

Heineken 6  
Heineken Light 6  
Budweiser 5  
Bud Light 5  
Corona 6  
Corona Light 6

Michelob Ultra 5  
Amstel Light 5  
Coors Light 5  
Guinness Cans 6  
Miller Lite 5  
O'Doul's 5

## ON TAP

Miller Lite 6  
Bud Light 6  
Sam Adams 6  
Erdinger 7  
Stella Artois 7  
Gnarley Barley 7

Land Shark 6  
Guinness 7  
Heineken 7  
Monk in the Trunk 7  
Yuengling 7

## FLORIDA CRAFT

Gordash Panic Attack 6  
Native Lager 6  
Native 11 Brown 6

Cigar City Maduro 6  
Cigar City Jai Alai 6  
Monk in the Trunk 6

## FEATURED SCOTCH

Macallan 12yr 16  
Macallan 18yr 43  
Glenlivet 12yr 18  
Glenfiddich 12yr 10  
Glenmorangie 10yr 24

JW Black 10  
JW Red 8  
Dalwhinnie 15yr 18  
Balvenie 12yr 14  
Dewars White 13

\*\*\*We proudly pour PGA Private Label Chardonnay, Cabernet, and Merlot as our house wine\*\*\*

## MARTINIS

### L Orange Cosmo 12

Grey Goose L'Orange, Cointreau, Cranberry, squeeze of Fresh Lime

### Bacardi Mojto 11

Bacardi Superior Rum, Fresh Mint, Simple Syrup and Lime, muddled with Club Soda

### The Sapphire 11

Bombay Sapphire, dash of M&R Dry Vermouth, served straight up

### Chambord Cosmo 11

Chambord Vodka, Bols Peachtree Schnapps and Cranberry Juice served straight up with a twist

### PGA Tini 12

Grey Goose Vodka with a dash of Grand Marnier, Lemon Juice, Cranberry Juice, served straight up with a twist

### Strawberry Martini 11

Stoli Strawberry Vodka, Splash of Cranberry Juice, Sour and fresh muddled strawberries

### Cucumber Cosmo 12

Hendricks Gin, Triple Sec, White Cranberry Juice and fresh lime

## HAND-CRAFTED COCKTAILS

### The Champ 12

Glenfiddich 12 year old Scotch with a dash Drambuie

### Bear Claw 12

Dewar's 12 year old Scotch and DiSaronna Amaretto

### Sand Trap 12

Gentleman Jack with a splash of sweet vermouth

### Woodford Manhattan 12

Made with Kentucky's finest bourbon Woodford Reserve



**TASTE AT  
THE VIEW**

## TAPAS

**GARLIC SHRIMP**

**ASPARAGUS AND ONION TORTILLA**

**CHICKEN CROQUETTE**

**PROSCIUTTO, MANCHEGO CHEESE, OLIVES**

**CHICK PEA FRIES**

## BURGERS & SANDWICHES

**SLIDERS**

Three Mini Classic Angus Burgers  
Choice of Cheese

**GRILLED CHICKEN BAGUETTE**

Kale pesto, Sweet Peppers, and Provolone

**ANGUS, TURKEY, or VEGGIE BURGER**

Toasted Bun

**STEAK SANDWICH**

Sliced Skirt Steak, Grilled Onions on  
Garlic Ciabatta

## MAIN PLATES

**LOCAL SWORDFISH CAZULEA**

Olives, Tomatoes, Lemon

**FISH OF THE DAY**

Simply Grilled

**RIGATONI BOLOGNESE**

Paul's Famous Sauce

**FARFALLE & CHICKEN**

Green Onions, Micro Basil, Sunburst Tomatoes

## SPECIAL ROLLS

**LOBSTER BOMB**

Lobster tempura, cucumber, asparagus, scallions,  
masago topped with tuna

**VEGGIE CRUNCH**

tempura style, cucumber, asparagus kanpyo,  
carrot, avocado, spinach

**WILD SALMON BOMB ROLL**

Alaskan king crab, cilantro, cucumber, avocado, i/o with  
Alaskan salmon on top and it's own unique sauce

**CRUNCHY SEXY ROLL**

Alaskan king crab, fresh big eye tuna, avocado, masago,  
scallion cream cheese, very lightly tempura crispy roll  
with two sensational sauces

## HEALTHY ROLLS

**CRAB WRAP**

Kanikama, avocado, masago

**SALMON WRAP**

Salmon, avocado, scallions

**SPICY TUNA WRAP**

Spicy tuna, avocado, scallions masago

**HAMACHI WRAP**

Yellow tail, seaweed salad scallion

## CLASSIC ROLLS

**CALIFORNA ROLLS**

Krabstick, avocado, cucumber, masago

**SPICY TUNA ROLL**

Spicy tuna, tempura flake, masago,  
scallion

**SHRIMP TEMPURA ROLL**

Shrimp tempura, cucumber, masago

**SALMON AVOCADO ROLL**

Salmon, avocado, scallion

**JB ROLL**

salmon, scallion, cream cheese i/o with  
seasme seeds

**NARUTO MAKI**

fresh salmon, cream cheese, imitation crab,  
masago, scallions wrapped in a made to order  
thinkly sliced cucumber spread served with  
a homemade citrus sauce

## SUSHI A LA CARTE

**FISH TYPE**

**PRICE**

Atlantic salmon

\$

Yellowfintuna

\$

Hamachi

\$

Eel

\$

## Cocktail Reception in the Lounge

5pm – 8pm

### Cold Display

International Cheese Display

Chopped Liver

Classic Tabbouleh

Antipasto Display

Tzatziki Cucumber Dip

### HOT DISPLAY

Balsamic Onion "Spedini"

Tuscan Shrimp & Bean Casserole

Wycliffe "Beef" in a Blanket

# GRAND DINING EXPERIENCE

## STARTERS

### Soup of the Day

Gazpacho

Chicken Noodle/Matzo Ball Soup

### Petit Field Green Salad

Cucumber Tomato, Onion, Chick Peas,  
Choice of Dressing

### Classic Caesar Salad

Garlic Parmesan Crisp & Caesar Dressing

### Heirloom Tomato Caprese

Fresh Mozzarella, Arugula, Balsamic &  
Basil Drizzle, Crispy Focaccia

## ENTREE

### "Everything" Crusted Ahi Tuna 36

Vegetable Quinoa, Ginger Red Pepper Sauce

### Seared Diver Scallops 36

Cauliflower Farro Risotto & Crispy Leeks

### Veal Piccata 32

Capellini Pasta, Asparagus,  
Lemon Caper Sauce

### Half Roasted Duck 36

Wild Rice Pilaf, Broccoli,  
Orange Sauce

## OUR CHEF'S RECOMMENDATION "Chairmen's Reserve"

### New York Steak 39

12oz. – Aged Center Cut Strip Steak

## OUR CLASSICS

### Herb Roasted Half Chicken 25

Apricot Glaze, Pan Gravy

### Baby Rack of Lamb 37

Dijon Rosemary Marinade

### Chargrilled Prime Chop Steak 26

Caramelized Onions & Sautéed Mushroom

### Atlantic Salmon Fillet 32

Grilled or Poached

Lemon Dill Yogurt Sauce or Beurre Blanc

## SAUCES

Port Wine Demi Glace, Sauce Béarnaise,  
House Steak Sauce

## SIDES

Baked Sweet Potato/Baked Idaho Potato

Whipped Potatoes/Steak House Hash Browns

Broccoli/Asparagus/Beans/Roasted Cauliflower

Creamed Spinach/Steamed Spinach

## DESSERT TABLE

Seasonal Fruit Display

Ice Cream Selection

# FIRST IMPRESSIONS

## FROM THE GARDEN

KALE & APPLE SALAD 8.00

*Dried Blueberries, Freekeh, Candied Pecans Goat Cheese Vinaigrette*

ROASTED BEETS SALAD 8.00

*Arugula, Greek Yogurt, Toasted Hazelnuts, Golden Cherry, Tomatoes, Aged Balsamic Vinaigrette*

LITTLE GEM LETTUCE 8.00

*Red Grapes, Pickled Cauliflower, Toasted Garbanzo Beans, Champagne Vinaigrette*

HEIRLOOM MARKET TOMATOES & SLICED SWEET ONIONS 8.00

CAESAR SALAD 7.00

*Crisp Romaine, Parmesan Cheese, Garlic Croutons*

THE WEDGE 7.00

*Hearts of Iceberg, Sliced Tomatoes, Crumbled Bleu Cheese*

## BEFORE DINNER

EDDIE'S SOUP OF THE DAY 7.50

CAPRESE SALAD 13.50

*Bufala Mozzarella, Heirloom Tomatoes, Aged Balsamic Vinaigrette*

GRILLED PORTUGUESE OCTOPUS 19.50

*Roasted Pepper Romesco, Pickled Celery, Crispy Potatoes*

ITALIAN CHICKEN MEATBALLS 12.50

*Pomodoro Sauce, Whipped Ricotta, Grilled Ciabatta Bread*

HONEY GARLIC LOBSTER 21.50

*Glazed Lobster Bites*

DELICATA SQUASH CROSTINI 12.50

*Ricotta Cheese & Roasted Shallots, EVOO Drizzle*

## RAW BAR

JUMBO WHITE ECUADORIAN SHRIMP COCKTAIL 16.50

COLOSSAL CRAB MEAT | 21.50

*Louis & Cocktail Dressing*

DAILY FRESH OYSTERS ON THE HALF SHELL | 3.50

*By the Piece*

### SAUCES FOR DIPPING

*COCKTAIL, BRANDY, MIGNONETTE, TABASCO*

# FIRST IMPRESSIONS

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## FROM THE GARDEN

*Kale & Apple Salad* ..... 8.00  
Dried Blueberries, Freekeh, Candied Pecans  
Goat Cheese Vinaigrette (GF)

*Roasted Beets Salad* ..... 8.00  
Arugula, Greek Yogurt, Toasted Hazelnuts,  
Golden Cherry, Tomatoes, Aged Balsamic Vinaigrette (GF)

*Little Gem Lettuce* ..... 8.00  
Red Grapes, Pickled Cauliflower, Toasted Garbanzo Beans  
Champagne Vinaigrette (GF)

*Heirloom Market Tomatoes & Sliced Sweet Onions* ..... 8.00 (GF)

*Caesar Salad* ..... 7.00  
Crisp Romaine, Parmesan Cheese, Garlic Croutons

*The Wedge* ..... 7.00 (GF)  
Hearts of Iceberg, Sliced Tomatoes, Crumbled Bleu Cheese

## BEFORE DINNER

*Eddie's Soup of the Day* ..... 7.50

*Caprese Salad* ..... 13.50  
Bufala Mozzarella, Heirloom Tomatoes  
Aged Balsamic Vinaigrette

*Grilled Portuguese Octopus* ..... 19.50  
Roasted Pepper Romesco, Pickled Celery  
Crispy Potatoes

*Italian Chicken Meatballs* ..... 12.50  
Pomodoro Sauce, Whipped Ricotta  
Grilled Ciabatta Bread

*Honey Garlic Lobster* ..... 21.50  
Glazed Lobster Bites

*Delicata Squash Crostini* ..... 12.50  
Ricotta Cheese & Roasted Shallots  
EVOO Drizzle

## RAW BAR

*Jumbo White Ecuadorian Shrimp  
Cocktail* 16.50 (GF)

*Colossal Crab Meat* 21.50  
Louis & Cocktail Dressing (GF)

*Daily Fresh Oysters on the Half Shell* 3.50  
By the Piece (GF)

## SAUCES FOR DIPPING

Cocktail

Brandy

Mignonette

Tabasco

## ENTRÉES

*Thick Cut Marker Swordfis* ..... 30.50  
Grilled Squash, Tomato Jam, Feta Cheese, Mint

*Jumbo Shrimp, St. Augustine Clams, Dutch Mussels*..... 28.50  
Chardonnay Roasted Garlic Tomatoes, Sardinian Fregola

*Seared Ahi Tuna* ..... 30.50  
Shaved Carrots, Shiitake Mushrooms, Coconut Rice  
Ponzu & Wasabi Aioli

*Pan Seared Branzino* ..... 32.50  
Grilled Endive, Carrot, Fennel, & Apple Puree  
Saffron Potatoes, Lemon & Parsley

*Spianch & Mascarpone Agnolotti* ..... 24.50  
Roasted Mushrooms, Garlic & Pink Vodka Sauce

*Grilled Pork Chop Paillard* ..... 27.50  
Steamed Brussels Sprouts, Butternut Squash  
Roasted Pearl Onions, Potato Caraway Puree

*Chicken Chop, Under a Brick* ..... 27.50  
Shallots, Capers, Lemon Zest, Broccoli Rabe

## SIDES

Truffle Fries

Brussels Sprouts

Jumbo Asparagus

Steamed Spinach

Creamed Spinach

Garlic Spinach

Roasted Forest Mushrooms

Roasted Broccoli & Cauliflower

## Plateau for Two

One Maine Lobster, Six Jumbo Gulf Shrimp

One Colossal Crab Meat Martini, Citrus Cocktail Sauce, Brandy Sauce ..... 64.00

## STEAKS & CHOPS

*Lamb Chops, Grilled, Grove Farms Colorado* ..... 43.50

*8 oz. Creek Stone Center Cut Filet Mignon* ..... 40.50

*14 oz. Prime Aged New York Strip* ..... 52.50

*14 oz. Prime "Dutch Valley" Veal Chop* ..... 54.50

# WINES

## *Champagne & Prosecco*

Mionetto, Prosecco, Veneto Italy		
Mumm Brut, CA		
Moët & Chandon, Brut Imperial, France		
Moët & Chandon, Rose, France		

## *Chardonnay*

	Glass	Bottle
Robert Mondavi, Private Selection, CA	\$8	\$29
Landmark's Overlook, Sonoma County	\$12	\$34
Kendal Jackson, Sonoma County	\$12	\$36
Mer Soliel, Santa Lucia Highlands	\$13	\$42
Decoy by Duckhorn, Sonoma County	\$15	\$45
Calling by Dutton Ranch, Russian River Valley	\$16	\$54

## *Sauvignon Blanc*

Robert Mondavi, Private Selection, CA	\$8	\$29
Seven Terraces, Marlborough, New Zealand	\$10	\$30
Ferrari-Carano Fume Blanc, Sonoma County	\$12	\$36
Vonderling (Certified Organic), Paarl, South Africa	\$14	\$43

## *Other Exciting Whites*

White Zinfandel, Beringer Vineyards, CA	\$8	\$29
Pinot Grigio, Lumina Ruffino, Friuli, Italy	\$8	\$29
Riesling, Chateau Ste. Michelle, Columbia Valley	\$9	\$30
Rosé, Sacha Lichine, France	\$9	\$30
Pinot Grigio, Santa Margherita, Alto Adige, Italy	\$12	\$45

## *Cabernet Sauvignon*

Robert Mondavi, Private Selections, CA	\$8	\$29
The Federalist, Lodi	\$10	\$30
BR Cohen, Silver Label, Sonoma County	\$14	\$43
Beringer, Knights Valley	\$15	\$46
Franciscan, Napa Valley	\$16	\$48
Justin, Paso Robles	\$17	\$52

## *Merlot*

Sterling, Vintner's Collection, CA	\$8	\$29
Hahn Estate, Monterey	\$10	\$30
Folie a Deux, Sonoma County	\$14	\$43
Decoy by Duckhorn, Sonoma County	\$15	\$45
Markham, Napa Valley	\$16	\$48

## *Pinot Noir*

Sterling, Vintner's Collection, CA	\$8	\$29
Votre Santé, Francis Ford Coppola, Sonoma Coast	\$10	\$29
Meiomi, Sonoma County	\$13	\$38
Decoy by Duckhorn, Sonoma County	\$15	\$45

## *Other Exciting Reds*

Estancia Reserve, Paso Robles	\$14	\$43
Beran, CA	\$12	\$36
Barossa Valley Estate, Barossa Valley, Australia	\$12	\$36
Il Ducale, Tuscany, Ruffino, Tuscany	\$12	\$36
Chianti Classico Ruffino Aziano, Tuscany	\$12	\$36
Malbec, Pietro Marini, Salta, Argentina	\$12	\$36

## *Half Bottle Wines*

Chardonnay, Migration, Russian River '12, '13	\$37	
Fume Blanc, Grigich Hills, Napa Valley '11	\$33	
Late Harvest Sauvignon Blanc, Duckhorn, Knights Valley '12	\$84	

## *Half Bottle Wines Cont.*

Pinot Noir, Goldeneye, Anderson Valley '10, '11	\$52
Merlot, Duckhorn, Napa Valley '11, '13	\$63
Cabernet Sauvignon, Inglenook Cask, Napa Valley '12	\$88
Cabernet Sauvignon, Stag's Leap Artemis, Napa Valley '12	\$61
Meritage, Justin Isosceles, Central Coast '10	\$93

## CLASSIC CRAFTED COCKTAILS - 10

### **St. Andrews Stormy**

Thomas Tew Rum, Shrub & Co. Ginger Shrub

### **The Gin & Tonic**

Ransom Old Tom Gin & Jack Rudy Tonic

### **Old Fashioned**

Makers Mark, Reagan's Orange Bitters, Angostura Bitters, Simple Syrup

### **Manhat-Tini**

Knob Creek, Dolin's Vermouth, Angostura Cherry Bitters

### **The Aviation - \$13**

Absolut Vodka, Luxardo Maraschino Liqueur, Crème de Violette, Fresh Squeezed Lemon Juice

## MARTINIS - 13

### **Lemon**

Absolut Citron Vodka, Cointreau, Simple Syrup  
Fresh Lemon Juice, Rosemary Sprig Garnish

### **Cucumber**

Hendricks Gin, Muddled Cucumber, Simple Syrup

### **Peach**

Absolut Ruby Red Vodka, Ruby Red Grapefruit Juice  
Simple Syrup, Peach Schnapps, Grapefruit Peel Garnish

### **Acai**

Absolut Berri Acai Vodka, Muddled Blueberries, Lemon Juice, Simple Syrup, Pomegranate Juice, Mint Leaves

### **Raspberry Brûlée**

Lemon Juice, Simple Syrup, Pomegranate Juice, Mint Leaves

## BEERS

### *Domestic 5*

Budweiser, Bud Light, Coors Lite, Michelob Ultra  
Miller Lite, O'Doul's, Sam Adams

### *Imported 6*

Amstel Lite, Becks, Corona, Corona Lt. (Draft), Grolsch  
Guinness Draught

### *Draft Craft 6*

Der Chancellor, Invasion Pale Ale, La Rubia, Palm Beach  
Pilsner, White Wizard





# Cocktails

### BAR 91 BLOODY MARY

Stoli Hot Vodka with PGA special Bloody Mary

### FLORIDIAN

GREY GOOSE L'Orange Vodka, Orange Liqueur, Pineapple Juice, Cranberry Juice, Sour Mix

### FRESHEST MARGARITA

Milagro Tequila, Fresh Agave Nectar, fresh lime

### SKY SCRAPPER

Jack Daniels Whiskey, sweet vermouth dash of bitters straight up with a cherry

### GENTLEMAN'S GAMB

Gentleman Jack rare Tennessee Whiskey, muddled cherry, and a dash of chamboard

### PGA MANHATTAN

Woodford Reserve Bourbon, Peach schnapps, M&R sweet vermouth and two raspberries

### BLUEBERRY LEMONADE

STOLI BLUEBERRY, fresh Lemonade topped with blueberries

### SOCO APPLE

Southern Comfort, Sour Apple, Cranberry and Splash of Sprite

# Martinis

### THE SAPPHIRE

BOMBAY SAPPHIRE Gin, with a splash of Martini & Rossi Dry Vermouth

### RAZZATINI

STOLI RAZBERI Vodka with a splash of Chamboard and cranberry juice

### COSMOPOLITAN

GREY GOOSE Le Citron vodka, BOLS Triple sec and a splash of cranberry with a lime

### ORANGE CREAMSICLE

STOLI OHRANJ & VANIL Vodka's BOLS Triple Sec, OJ and splash of cream

### CUCUMBER COSMOPOLITAN

HENDRICK'S Gin or Crop Organic Cucumber Vodka, BOLS Triple Sec and a splash of Cranberry with a Lime, float cucumber wheel

### CUCUMBER WATERMELON

GREY GOOSE Vodka, fresh muddled cucumber and watermelon, simple syrup, sweet and sour

### THE PEAR TINI

GREY GOOSE La Poire vodka, DISARONNO Amaretto, simple syrup & fresh squeezed Lemon juice

### BELLINITINY

STOLI PEACHIK Vodka, peach schnapps, champagne

### MARGATINI

Milagro Tequila, Triple Sec, fresh lime

# Water Hazard

### CANS

- Landshark 7
- Heineken 6
- Heineken Light 5
- Bud/ Bud Light 6
- Corona/ Corona Light 5

### Michelob ULTRA 5

- Amstel Light 6
- Coors Light 5
- Guinness Cans 6
- O'Douls 5
- Miller Lite 5

### CRAFTS 7

- Gordash Panic Attack
- Native Lager
- Native II Brono
- Cigar City Maduro
- Cigar City Jai Alai

### TAPS

- Stella Artois 7
- Erdinger 7
- Land Shark 6
- Yuengling 7
- Bud Light 6
- Sam Adams 7

# Coffee Selections

### SPANISH COFFEE

Ligor 43 and Coffee

### BAHAMIAN COFFEE

Naasan Royale and Coffee

### ITALIAN COFFEE

Di Saronno Amaretto Coffee

### TENNESSEE RISE AND SHINE

Jack Daniel's and coffee

### FRENCH CONNECTION

B&B topped with whipped cream

### ITALIAN TUACA-CCINO

Tuaca and Cappuccino

### MEXICAN COFFEE

Milagro Tequila Coffee

# Wine Selections

La Marca, Prosecco

Whitehaven, Sauvignon Blanc

Wm Hill, Central Coast, Chardonnay

MacMurray, Chard, Sonoma Coast

Maso Canali, Pinot Grigio

MacMurray, Pinot Noir, Sonoma Coast

Wm Hill, Central Coast, Cab

Louis Martini Napa, Cab

# Spiked Milk Shakes

### FOREVER YOUNG SMOOTHIE

Red Bull Sugarfree, Strawberry puree, and fresh blueberries

### RED RUM

BACARDI Razz, Red bull, Splash of grenadine and a Cherry

### RAZ RIKEY

Red bull, Lime Juice and Raspberry Syrup

### RED BULL NOJITO

Red Bull, Symple Syrup, lime juice, mint leave with a lime

### BULL SMASHER

STOLI Vodka, Red Bull, and Peach Schnapps

### GREEN BULL

STOLI Vodka, Blue Curacao, Oj, tapped with Red Bull

### BAD BULL

STOLI Vodka, Di Sarommo, Pineapple Juice, topped with Red Bull

### THE GOOD LIFE

BACARDI GRAND MELON, Sugar Free Bull, a splash of Cranberry Juice

# Spiked Milk Shakes

(9.00)

### BIRTHDAY CAKE

Made with Three Olive Cake Vodka and Vanilla Ice Cream

### WHO'S YOUR CADDY

Vanilla Ice Cream, Mango, sailor jerry 80 proof rum

### CHOCOLATE SHAKE

Chocolate Ice Cream, Three Olives Chocolate

### BUBBLE GUM

Vanilla Ice Cream with Three Olive Bubble

### LOOPY SHAKE

Three Olives Loopy with Vanilla Ice Cream

### CHOCOLATE COCONUT

Made with Stoli Chocolate Coconut Vodka

### SPIKED SHAVED ICE

Your choice of Three Olive Flavor Cherry, Grape, razz, Watermelon

# BAR 91

## Tee off

### CHICKEN WINGS 9

- BBQ, pineapple cilantro habanero, Buffalo or Jack Daniels honey mustard

### NACHOS 8

- Tortilla chips, cheese sauce, sour cream, guac, salsa

### SOUP

- cup 5 bowl 8
- Chili
- Soup of the Day

## The Green

### SALAD BAR 10

- Choices of 3 lettuces and 20 toppings

### CHICKEN CAESAR 12

- Romaine, parmesan, anchovy, creamy Caesar dressing

### CHOPPED COBB 10

- Mixed greens, bacon, eggs, blue cheese, avocado, ranch dressing

## Sandwedges

### Cold

#### UNTRADITIONAL TURKEY CLUB 12

- Smoked turkey, prosciutto, pancetta, avocado mayo, sourdough

#### TUNA, CHICKEN OR EGG SALAD 11

- Bibb, roma tomatoes, choice of bread

#### PASTRAMI 11

- Piled high, mustard, white bread

#### NEW ENGLAND LOBSTER ROLL 13

- Maine lobster salad, celery, apple, avocado

### Hot

#### MEGA GRILLED CHEESE 11

- Brie, goat, aged cheddar, Swiss, pancetta, tomato, brioche

#### BLACKENED MAHI SANDWICH 14

- lemon aioli, florida slaw, fococia roll

#### CHICKEN SANDWICH 12

- Grilled or crispy, bibb, tomato, Kaiser roll, choice of cheese

#### PHILLY CHEESE STEAK WRAP 12

- Roast beef, caramelized peppers and onion, cheese sauce

#### REUBEN 13

- Corned beef, sauerkraut, Swiss, 1000 island, marble rye

#### SOUTHERN BBQ PORK 12

- BBQ pork, pickled vegetables, mayo, cilantro, baguette

## From the Rough

#### PENNE ALFREDO 14

- Penne pasta, garlic-parmesan cream sauce

#### NAAN BREAD PIZZA 12

- Duck confit, roma tomatoes, onion marmalade, boursin

#### TRUFFLE MAC N CHEESE 15

- Macaroni, truffled 5 cheese sauce, crispy breadcrumbs

#### MARGARITA PIZZA 11

- Florida tomatoes, shredded mozz, fresh basil

## Sides

Fries 4

Wave funnel fries 5

Cheese fries, chili cheese fries 7

Gourmet Chips 4

Florida jicama Slaw 4

## Burgers & Dogs

### The CHAMP

10oz PGA Burger, au poivre, cheddar, brioche  
13

### The SQUIRE

Angus burger, melted jack and cheddar cheese, pickles, onions, bacon, tomatoes, ketchup and mustard.  
(Quesadilla Burger)  
12

### The PALMER

8oz Turkey Burger, apple, crispy onions  
12

### The STATES

6oz burger, thousand island, bibb, roma, potato roll  
10

### The FAZIO

8oz burger, mozzarella, provolone, prosciutto, onions  
12

### Coney Island dog

Nathans hotdog, soft roll, mustard, relish  
8

Top with Debbies chili add 2.00

### Haute dog

Snake River Kobe dog, hand made bun  
8

### Germantown

Bratwurst, pretzel bread, sauerkraut  
8

## Bar91 Bake shop

Soft serve Ice Cream, chocolate and vanilla, toppings and hot chocolate sauce.

Fresh hot baked jumbo chocolate chip Cookies and milk

Creamy Creme brulee cheesecake

Original key lime pie

Nutella-banana Panini

# WAVE POOLSIDE

## { Snacks }

- IRISH NACHOS 12** Loaded hand cut potato chips, Irish Cheddar, sausage, bacon, sour cream, jalapeños
- FLORIDA GATOR FRITTERS 10** Chopped gator tail, flashed fried, chipotle aioli
- ASIAN SUMMER ROLLS 10** Tamari and sweet chili dipping sauce
- MEXICAN SHRIMP MARTINI 11** Mexican Spiced Gulf Shrimp and tomato-gazpacho
- ISLAND BONELESS WINGS 10** Raspberry bbq, blue cheese celery & carrot sticks

## BOWLS

- FLORIDA SALAD BOWL 12**  
Baby greens, sliced almonds, cranberries, melons, strawberries, orange segments, gorgonzola, mandarin dressing
- CAESAR SALAD BOWL 10**  
Romaine, parmesan, croutons, Caesar dressing
- ASIAN SALAD BOWL 10**  
Napa cabbage, spinach, red onions, snow peas, crispy bean thread, asian dressing
- COBB SALAD BOWL 11**  
Bibb lettuce, tomato, blue cheese, avocado, bacon, eggs, ranch
- MEDITERRANEAN SALAD BOWL 11**  
Spring Mix, tomatoes, green beans, olives, potatoes, egg, feta
- Add On**  
Catch of the day 7  
Grilled shrimp 7  
Grilled chicken breast 5  
Scoop of tuna salad or chicken 5

# Sandwich Shop

ALL SANDWICHES ARE SERVED WITH A CHOICE OF SEASONED FRIES, SWEET POTATO FRIES, KETTLE CHIPS OR PINEAPPLE JICAMA SLAW

## FALAFEL 12

Chickpea fritter wrapped in pita, tzatziki, cucumber, tomato

## MEGA GRILLED CHEESE 14

Brioche, brie, swiss, aged cheddar, goat cheese, tomato, bacon, prosciutto

## GRILLED MAHI MAHI TACOS 14

Corn tortillas, salsa fresca, cilantro, Jack cheese, jalapeño, aioli

## TUNA MEDITERRANEAN 12

Albacore tuna salad, olives, red onion, capers, tomato, urugula, warm pita pocket

## BONELESS CHICKEN WING SLIDERS 14

Boneless wings, celery and carrot slaw, blue cheese aioli

## CHICKEN FOCACCIA 14

Honey mustard, chicken tenders, bibb lettuce, tomato, melted pepper jack

## CUBAN PANINI 12

Roasted pork, ham, swiss, pickles, mustard

## PHILLY CHEESE STEAK 15

Provolone cheese, caramelized peppers and onions

## BANH MI 15

Vietnamese bbq beef, cilantro pickled vegetables, baguette

## Burgers and Dogs!

### CERTIFIED ANGUS BURGER 14

Brioche bun, lettuce, tomato, onions  
Choice of cheese, bacon, mushroom or onions

### BACON CHEESEBURGER QUESADILLA 13

Angus burger, melted Jack & Cheddar cheese, pickles, onions, bacon, tomatoes, ketchup & mustard

### MEATLOAF BURGER 14

Thick-cut meatloaf, mushroom demi, crispy onions

### AMERICAN BBQ PORK HOTDOG 13

Morrell Hotdog topped with BBQ sauce, pulled pork, coleslaw

### KOBE BEEF DOG 12

Caramelized onions, tomatoes, blue cheese

### BRATWURST 12

Sauerkraut, whole grain mustard and crushed pretzels

### ARTESIAN TURKEY BURGER 14

Ground turkey, Cheddar cheese, lettuce, tomato, onions

# { In the Drink }

## *Hot Summer Nights*

<b>MARTINI TIME 12</b>	Stoli Elit As you like it shaken or stirred
<b>SOBE MOJITO 10</b>	Bacardi Silver, fresh muddled mint, lime and club soda
<b>COSMOPOLITAN 11</b>	Stoli, cointreau, lime and cranberry juice
<b>SWEET TEA MARTINI 12</b>	Carolina Sweet Tea Vodka, Kennesaw lemonade

## THAT FROZEN CONCOCTION

<b>WAVE PIÑA COLADA 10</b>	Sailor Jerry Spiced Rum, Malibu Rum, cream of coconut and pineapple
<b>PATRON MARGARITA 11</b>	Patron Tequila, triple sec, and sweet 'n sour
<b>RUM RUNNER 11</b>	Bacardi Superior Rum, Bacardi 151 Rum, Blackberry Brandy, Creme de Banana, lime juice, grenadine and pineapple
<b>FROZEN DAIQUIRI 10</b>	Bacardi Superior Rum Choice of strawberry, banana or mango
<b>MIAMI VICE 10</b>	Half Strawberry Daiquiri and half Piña Colada
<b>CREAMSICLE 10</b>	4 Orange premium Vodka, Navan Vanilla Liqueur
<b>MUDSLIDE 11</b>	Ice Cream Mix, Baileys, Kahlua, Sobieski Vodka, Chocolate Sauce

## *Bartender Specialties*

<b>PINK LEMONADE 10</b>	Sobieski, Kennesaw lemonade and a splash of raspberry liqueur
<b>ORANGE CRUSH 11</b>	Four Orange Vodka, orange juice and sprite
<b>AGAVE NECTAR MARGARITA 10</b>	Jose Cuervo Gold Tequila, Organic Agave Nectar, fresh squeezed lime
<b>STRAWBERRY FIELDS FOREVER 12</b>	Strawberry stoli, strawberry puree, and lemonade
<b>CHAMPION ICE TEA 11</b>	Sobieski Vodka, Tanqueray Gin, Bacardi Rum, Raspberry Liqueur, Peach Schnapps, sour mix, and a splash of cranberry

## { Bottles, Crafts & Taps }

### BOTTLES

Landshark 7  
Heineken 6  
Heineken Light 5  
Bud/ Bud Light 6  
Corona/ Corona Light 5  
Michelob ULTRA 5  
Amstel Light 6  
Coors Light 5  
Guinness Cans 6  
O'Douls 5



### CRAFTS 7

Gordash Panic Attack  
Native Lager  
Native II Brolon  
Cigar City Maduro  
Cigar City Jai Alai

### TAPS

Monk in the trunk 7  
Stella Artois 7  
Gnarley Barley 7  
Erdinger 7  
Land Shark 6  
Yuengling 7

## Beach Party

### BUCKET OF DOMESTIC CANS

5 for 20.00

### PITCHERS SERVES 2- 4 PEOPLE

Margaritas 27  
Daiquiris 27  
Mojitos 27

## Power Cocktails

Red Bull or Monster with Sobieski Vodka 10  
(Feel the Burn)

### Wine Bar

Sofia Coppola Champagne 8  
PGA Private Label 1/2 bottles  
Chardonnay or Cabernet 12  
Oyster Bay Sauvignon Blanc 8  
Ruffino Pinot Grigio 8  
Chandon Brut Split 13

## Bucket List

*Try a Wave Bucket- Keep the bucket!*  
All buckets are 28 ounces for 16.00

- ✓ **TIDAL WAVE**  
Bacardi, Sailor Jerry Spiced Rum, pineapple orange, lime
- ✓ **PLANTERS PUNCH**  
Bacardi, Apricot brandy.  
Pineapple, orange juice, grenadine, splash of gosling dark rum
- ✓ **NO SHOES NO SHIRT NO PROBLEM**  
Stoli Razz, Sailor Jerry Spiced Rum, Malibu, banana liquor, pineapple juice, splash of grenadine.
- ✓ **DARK & STORMY**  
Gosling Dark & Gosling Ginger Beer
- ✓ **MOJITOS**  
Bacardi Silver Muddled mint, lime & soda

WEEKENDS AT THE



Live Music starts Noon.  
Drink Specials all day long  
Lunch starts daily at 11:30 a.m.

Happy Hour 3- 5 p.m.  
featuring 1/2 price well cocktails,  
beer and wine

# palm TERRACE

Breakfast served daily  
6:30 am - 11:30 am

cafe:pronto  
coffee • kitchen • provisions

6:00 am to 10:00 pm  
Ask about Pronto ToGo



Open for Lunch 11:00 am



Open 11:00 am until Sundown



Open from 11:00 am to Late Night



# IRONWOOD

STEAK & SEAFOOD

Serving Dinner Daily 5:00 pm

**FULL**

**BREAKFAST BUFFET 21**

Traditional breakfast selections

**CONTINENTAL**

**BREAKFAST BUFFET 16**

Assorted pastries, breads, cereal, fresh fruit and yogurt

Coffee Regular or Decaf	3
Espresso	4
Cappuccino	5
Latte	5
Hot Chocolate	5
Assorted Gourmet Tea	4
Soft Drinks & Iced Tea	4
Milk	4

**JUICE 5**

Orange, grapefruit, cranberry, pineapple, tomato, V8

**SMOOTHIES 8**

**PASTRIES 7**

Basket of freshly baked croissant, danish, muffin

**KASHI 6**

Or assorted dry cereals

**OATMEAL 10**

Steel cut Irish, raisins, brown sugar, steamed milk

**FRUIT 12**

Seasonal salad, greek yogurt, house made granola

**PARFAIT 7**

Mascarpone, vanilla yogurt, berries, house granola

**BANANA SPLIT 9**

Berries, vanilla bean yogurt, granola

**SALMON PLATTER 16**

Artisanal smoked, toasted bagel and traditional accompaniments

**EGGS 13**

Any style, bacon, sausage, potatoes, and toast

**BREAKFAST PIZZA 15**

Sausage gravy, sunny side up egg, scallions, tomato, sausage, shredded cheese

**CORN BEEF HASH 14**

Corn beef hash, shredded cheese, sausage gravy, eggs any style

**BURRITO 13**

Eggs, bacon, sausage, jack and cheddar cheese, tomatoes

**EGG WHITE NAANWICH 13**

Scrambled egg white, goat cheese, roasted red pepper, chilies, portabello mushroom

**BREAKFAST SKILLET 16**

Plantain, yucca, vegetable hash, spinach, fried egg

**OMELET 15**

Choice of 3 -

Tomato, spinach, onion, bacon, sausage, ham, chorizo, mushrooms, peppers, cheddar, American, Swiss  
Served with potatoes & toast

**EGGS BENEDICT 15**

Canadian bacon, smoked salmon or braised short rib

**CAST IRON STEAK 'N EGGS 22**

8oz Meyers NY strip, eggs any style, potatoes, sausage

**PANCAKES 13**

Lemon-ricotta, blueberry compote, maple syrup, vanilla butter

**FRENCH TOAST 14**

Sweet funnel batter, caramelized apples, apple butter

**MALTED BELGIAN WAFFLE 12**

Banana, pecan, toffee

**SIDE ORDERS**

Yogurt	5	Bacon	4
Toast	4	Turkey or Pork Sausage	4
(White, Wheat, Multigrain or Rye)		Corned Beef Hash	4
Toasted Bagel	5	Ham	4
English Muffin	5	Breakfast Potatoes	4
Assorted Muffins	4	2 Eggs	6

*Egg Beaters and Egg Whites available upon request*

*Please Inform us of any dietary restrictions so we can do our best to accommodate your needs Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*



# BEVERAGES

## CLASSIC LAKESIDE MARGARITA

Tequila, Cointreau

## STRAWBERRY MARGARITA

Tequila, Cointreau, fresh strawberry

## SPICY MARGARITA

Jalapenos and cilantro leaves



\$12

## MOON MARTINI

Titos Vodka, Watermelon + Pineapple juice

## MANGO + BASIL MARTINI

Mango Vodka, Dry Vermouth, Basil

## ACAI-BLUEBERRY + MINT MARTINI

Titos infused Acai-Blueberry + Mint Vodka

## ICETEAMARTINI

Titos Vodka, icetea

## SPARKLING COSMO

Cointreau, Caba Brut, Cranberry juice

## CUCUMBER GIN MARTINI

Hendrick's Gin, muddled cucumber,



\$12

## Brews

DUVEL SINGLE  
FERMENTED

.....  
JAI ALAI IPA ,  
BY CIGAR CITY

.....  
CABANA BOY WHEAT  
ALE, BY FUNKEY  
BUDDHA

\$6

# MILKSHAKES AND MALTS

- FRENCH VANILLA SHAKE -
- BELGIUM CHOCOLATE SHAKE -
- NY EGG CREAM -
- GROWN-UP SHAKE -  
VANILLA ICE-CREAM, CHOCOLATE LIQUEUR,  
COFFEE LIQUEUR, BRANDY
- MALTED MILKSHAKE -  
VANILLA, CHOCOLATE OR STRAWBERRY
- TRIPLE BERRY SMOOTHIE -  
FRESH STRAWBERRIES, BLUEBERRIES  
AND RASPBERRIES



\$8

# -Vino-



Glass Bottle

## CAVA & PROSECCO

Segura Viudas, Brut Cava, Spain	split	?
Segura Viudas, Rose Cava, Spain	split	?
Mionetto, Prosecco, Italy	split	\$9

## WHITES BY THE GLASS

Chardonnay, Robert Mondavi	\$8	\$27
Chardonnay, Kim Crawford	?	?
Chardonnay, Ferrari-Carano	\$13	\$39
Sauvignon Blanc, Robert Mondavi	\$8	\$27
Kim Crawford, Marlborough, New Zealand	\$14	\$39
Pinot Grigio, Lumina Ruffino	\$8	\$27
Pinto Grigio, Santa Margherita	\$16	\$48

## REDS BY THE GLASS

Cabernet Sauvignon, Robert Mondavi	\$8	\$27
Cabernet Sauvignon, St Jean	?	?
Cabernet Sauvignon, Franciscan	\$14	\$42
Merlot, Seven Falls	\$8	\$27
Merlot, Markham	\$15	\$45
Pinot Noir, Mark West	\$8	\$27
Pinot Pnoir, Meiomi, Belle Glos	\$12	\$36
Pinot Noir, Sanford	?	?
Malbec, Xavier Corto de Mino	?	?
Shiraz, Penfolds Thomas Hyland	\$10	\$30
Chianti Classico, Ruffino Aziano	\$11	\$33
Zinfindal, Joel Gott	\$12	\$36
Meritage, Estancia	\$13	\$39

## HALF BOTTLE (375 ML)

Chardonnay, Migration by Duckhorn	?
Fume Blanc, Grgich Hill	?
Cabernet Sauvignon, Inglenook Cask by Rubicon	?
Cabernet Sauvignon, Stag's Leap Artemis	?
Merlot, Duckhorn	?
Pinot Noir, Goldeneye	?
Meritage, Magnificat	?