

THE LAKESIDE ROOM

STARTERS

Brisket Deviled Eggs \$8

With charred onions, brisket ends, and house-made mustard

Calamari \$10

Cornmeal crusted, fried parsley, citrus dusted served with poblano aioli and habanero vinegar

Dip Duo \$11

Jalapeno pimento cheese and guacamole served with hand-cut tortilla chips

Spinach Artichoke Dip \$10

With house-made flat bread

Millionaire's Shrimp Cocktail \$12

With whole-grain mustard and fresh lime

SALADS

Wedge Lettuce \$12

With tenderloin, tomato, onion, smoked bacon, and blue cheese dressing

Green Bean Lyonnaise Frisee \$10

With balsamic shallots, lardons, poached egg, Dijon vinaigrette, croutons

Field Greens \$9

With avocado, red onion, tomato, cucumber, and champagne vinaigrette

Add grilled chicken, steak, or salmon to any salad for an additional \$4

SANDWICHES

Au Poivre Burger \$12

Swiss cheese, lemon dressed arugula, dill pickles, and frites

Croque Madame \$13

Swine House ham, Dijon mustard, fried egg, sauce mornay, and frites

Beef Short Rib Melt \$16

With white cheddar, smoked provolone, roasted peppers, sauteed onions and mushrooms, horseradish sauce, and toasted sourdough

ENTREES AND ROTISSERIE

Rotisserie Ribeye \$23

10 oz. USDA choice ribeye steak grilled to medium-rare, finished with horseradish tiger sauce, served with cornbread and choice of side

Barbecued Duroc Pork Chop \$18

Option for single or double with napa cabbage slaw, potatoes, and capers

Rotisserie Half Chicken \$16

Warm broccolini and mushroom salad, pickled cranberries, and pecans

Steak Frites \$24

6 oz. Dean & Peeler filet mignon with maverick fries, herb butter, and sauteed spinach

STONE OVEN FISH

Cedar Planked Salmon \$22

Roasted in the stone oven, cauliflower gratin, crispy garlic, and lacinato kale

Lemon Crusted Halibut \$24

Roasted wild chives and buttermilk mashed potatoes, charred parsnips

NEAPOLITAN PIZZA 12", THIN-CRUST, AND WOOD-FIRED AT 675 °F

Funghi \$19

White pizza with Fontal, smoked garlic, local wild mushrooms, green onion, and truffle pecorino

Margherita \$15

Mozzarella, tomatoes, pecorino Romano, olive oil, and fresh basil

SQUARE PIZZA ROME INFLUENCED, THICK, CRISPY

Eggplant Parm \$17

Cheese blend, Charlie's Farm Eggplant, tomato sauce, Parmigiano Reggiano, breadcrumbs

'Nduja \$19

Smoked mozzarella, Berkshire 'Nduja, red onion, chili honey, basil

PASTA DISHES

Mint and Ricotta Ravioli \$14

Fresh mint cappelloni filled with house-made ricotta, mint pesto, fava beans, crispy artichokes, pickled pearl onions, and smoked pistachios

Lamb Bolognese \$18

Lamb and roasted wild mushrooms with mint pappardelle pasta, house-made ricotta, fermented chilis, and breadcrumbs

Mac n' Cheese \$12

Local cheddar, black pepper cream, shells, smoked chilis and house-smoked bacon ends

SIDES & VEGETABLES

Crispy Brussels Sprouts \$5

With beef bacon and apple cider vinegar

Asparagus Hollandaise \$6

Roasted asparagus with Meyer lemon hollandaise, shallot confit, and chervil

Mac n' Cheese \$5

Local cheddar, black pepper cream, shells, smoked chilis and house-smoked bacon ends

Hand-Cut French Fries \$5

With garlic and herbs; ketchup and comeback sauce on the side

Cast-iron Cornbread \$5

With green chiles and Billy's Sister's honey butter

Potato Puree \$5

Yukon gold potatoes with butter and chives