

## Beginnings

---

### Soup du Jour

Made fresh daily - \$6

### Caesar Salad

Finished with crisp bacon, croutons and freshly grated parmesan - \$7  
Add grilled chicken - \$11

### Calamari

Flash fried to a golden brown; served with a tomato relish and fresh lemon - \$9

### BBQ Chicken Pizza

Tender morsels of bbq chicken served on flat bread with roasted garlic, blends of cheddar, mozza and feta cheese - \$10

### Nachos

Crisp corn tortilla chips topped with tomatoes, black olives, hot peppers and cheese; served with salsa and sour cream - \$9  
Add grilled chicken - \$13

## Sandwich Board

served with your choice of side: home cut fries, soup du jour, caesar salad or garden salad

---

### Cajun Chicken Melt

Chicken breast tossed with cajun salsa and topped with guacamole, sour cream and melted cheese; served on flatbread - \$12

### Club House

Grilled chicken breast, crisp bacon, lettuce, and tomato - \$12

### Veggie Wrap

Roasted vegetables, hummus and feta cheese wrapped in a grilled tortilla - \$11

### Seafood Chowder

Loaded with fresh Atlantic seafood - \$10

### Lakeside Salad

Fresh mixed greens tossed with dried cranberries, apple slices, and pecans - \$7  
Add grilled chicken - \$11

### Cajun Shrimp

Jumbo shrimp lightly seasoned with Cajun spice; risotto and parmesan crisp - \$10

### Crispy Chicken Wings

Tossed in your favourite sauce and served with celery sticks - \$10  
(bbq, hot sauce, honey garlic, cajun, teriyaki)

### Pulled Pork

Tender morsels of pork tossed in BBQ sauce with crispy onions served on a sourdough baguette - \$11

### Sirloin Steak

Along with mushrooms, onions, creamy horseradish and swiss cheese served on a toasted baguette - \$13

### Greek Chicken Wrap

Along with tzatziki, roasted red peppers, tomatoes and feta cheese on a flour tortilla - \$12

## Favorites

served with your choice of side: home cut fries, caesar salad or garden salad

---

### Beer Battered Fish

2 pieces haddock coated with our special beer batter; served with coleslaw and homemade tartar sauce - \$11

### Chicken Tenders

Lightly breaded strips of chicken served with your favourite dipping sauce - \$11  
(sweet & sour, bbq, plum, sweet chilli, chipotle mayo)

### Lakeside Burger

House made 6oz burger topped with bacon, crispy onions, smoked cheddar cheese and chipotle mayo - \$12

## Pasta Bowls

served with grilled garlic bread

---

### Roasted Chicken Fusilli

Roasted chicken, fusilli, mushrooms, bell peppers, pesto and roasted garlic tossed together and finished with fresh parmesan shavings - \$16

### Scallops & Shrimp Peppercorn Penne

Scallops, shrimp, green peppercorns, spinach and diced mango tossed together in a light cream sauce - \$18

### Mushroom Ravioli & Italian Sausage

Mushroom ravioli tossed together with Italian sausage, diced tomato, roasted bell peppers and cream finished with fresh parmesan shavings - \$17

### Grilled Tofu & Rice Noodles

Grilled tofu, chickpeas, crisp vegetables and rice noodles tossed with a red pepper jelly - \$15

## Mains, Grills and Sautés

served with fresh vegetables and your choice of side:  
roasted potatoes, mashed potatoes, basmati rice, risotto or home cut fries

---

### Curry Shrimp Stir Fry

Jumbo shrimp and crisp vegetables sautéed in a light curry sauce- \$17

### Chili Lime Scallops

Digby Scallops tossed in a chilli lime cream reduction - \$19

### Panko Crusted Haddock

Pan fried to a golden brown; served with creamy tomato florentine sauce - \$16

### Pan Seared Salmon

6oz pan seared salmon filet served with a grapefruit butter sauce - \$19

### Grilled Strip Loin Steak

Grilled 8oz strip loin served with mushrooms and a peppercorn reduction - \$21

### Pork Tenderloin

Toasted pine nut crusted pork tenderloin served with maple caramelized apples - \$18

### Slow Roasted Chicken

½ chicken basted with a sweet, sticky Garrison beer BBQ sauce; slow roasted to perfection - \$17

### Stuffed Chicken Breast

Stuffed with goat cheese and pesto served with a cranberry chutney - \$18

### Garrison Ale Baby Back Ribs

Basted with a sweet, sticky Garrison beer BBQ sauce; slow roasted 'til it falls off the bone - \$18

\*\* (if served with home cut fries, coleslaw served instead of fresh vegetables)

# Lakeside Grill

## Whites

### Light and Crisp Whites

Suggested food pairings: haddock, salads and grilled tofu

#### Pinot Grigio

Montecelli, Italy - \$6 gl, \$31 ltr

#### Chenin Blanc

Singata, South Africa - \$7 gl, \$29 btl

### Juicy and Fresh Whites

Suggested food pairings: beer battered fish, shrimp and calamari

#### L'Acadie Blanc

Blomidon Estate, Nova Scotia - \$7 gl, \$29 btl

#### Sauvignon Blanc/Semillon

Puddle Jumper, Australia - \$30 btl

### Full and Expressive Whites

Suggested food pairings: scallops and salmon

#### Chardonnay

Woodhaven, California - \$7 gl, \$29 btl

#### Viognier/Rousanne

Goats do Roam, South Africa - \$30 btl

### Sparkling

#### Prosecco

Di Zeno, Italy - \$13 btl, \$29 btl

## Reds

### Fruity and Lively Reds

Suggested food pairings: pork and salmon

#### Pinot Noir

Gerard Bertrand Reserve, France - \$39 btl

#### Valpolicella

Villa Mura, Italy - \$6 gl, \$31 ltr

### Ripe and Smooth Reds

Suggested food pairings: roasted or stuffed chicken

#### Leon Millot

Jöst Vineyards, Nova Scotia - \$7 gl, \$30 btl

#### Merlot

Estrada Creek, California \$7 gl, \$30 btl

### Rich and Powerful Reds

Suggested food pairings: striploin

#### Malbec

La Linda, Argentina - \$29 btl

#### Cabernet Sauvignon

Woodhaven, California \$7 gl, \$30 btl



# Endings

## Chocolate Lake Mousse Tower

White and milk chocolate mousse topped with dark chocolate ganache and fresh berries - \$6

## New York Style Cheese Cake

Served with your favourite sauce: chocolate, berry coulis or butterscotch - \$6

## Milk Chocolate Crème Brûlée

A velvety creamy milk chocolate custard topped with burnt sugar and berries - \$6

## Specialty Coffees & Teas - \$5<sup>31</sup>

**Chocolate Lake Hazelnut**; Crème de Cacao & Frangelico

**Sometimes You Feel Like a Nut**; Amaretto & Frangelico

**Monte Cristo**; Grand Marnier & Kahlua

**Irish**; Jameson's Irish Whiskey & Bailey's Irish Cream

**Blueberry Tea**; Grand Marnier & Amaretto

## Homemade Apple Crisp

Made in house and served with vanilla ice cream - \$5

## Brownie Delight

Warm brownies and vanilla ice cream smothered in chocolate ganache; finished with whipped cream - \$6

## Ice Cream

Ask your server for today's selection - \$4



# Liquids

## On Tap

Garrison \$4<sup>56</sup> (12 oz) \$6<sup>30</sup> (18 oz)

Keith's India Pale Ale \$4<sup>13</sup> (12 oz) \$5<sup>86</sup> (18 oz)

Bud Light \$4<sup>13</sup> (12 oz) \$5<sup>86</sup> (18 oz)

## Domestic Beer - \$4<sup>56</sup>

Keith's • Keith's Light • Labatt Blue • Coors Light • Budweiser • Alpine

## Coolers, Imported and Premium Beer

Corona Extra • Heineken - \$5<sup>65</sup>

Guinness - \$6<sup>52</sup>

Smirnoff Ice - \$5<sup>65</sup>

## Spirits & Liqueurs - \$4<sup>56</sup> - \$5

## Coffee, Tea, Hot Chocolate - \$2<sup>25</sup>

**Juice** (Orange, Apple, Cranberry, Tomato) - \$3

**Coca Cola Soft Drinks** (Coke, Diet Coke, Sprite) - \$2<sup>50</sup>

**Ice Tea** - \$2<sup>50</sup>

**Milk** (2%, Skim, Chocolate) - \$3

**Bottled Water, San Pellegrino** - \$2<sup>50</sup>

**Martinis (2 oz)** - \$8<sup>04</sup>

**Lakeside Grill's Signature "Chocolate Lake"**

Vodka, White Crème de Cacao

## Sour Apple

Sour Apple Puss, Melon, Vodka

## Vampire

Vodka, Crème de Cassis, Cranberry



## Single Cocktails - \$5<sup>00</sup>

### Bloody Caesar

Vodka, Clamato Juice, Tabasco, Worcestershire

### Killer Kool Aid

Amaretto, Melon, Cranberry Juice

### June Bug

Melon, Crème de Bananes, Malibu Rum, Pineapple Juice

### Splash of Spice

Spiced Rum, Orange Juice, Lime Juice, Cranberry Juice, Grenadine

### Blue Lagoon

Bols Blue, Vodka, Lime Juice, and Club Soda

### Blue Hawaiian

Bols Blue, Spiced Rum, Pineapple Juice, Lime Juice

### Tequila Sunrise

Tequila, Orange Juice, Grenadine

## Double Cocktails - \$8<sup>04</sup>

### White Russian

Kahlua, Vodka, Milk

### Toasted Almond

Kahlua, Amaretto, Cream

## Long Island Ice Tea (2.5 oz)

White Rum, Gin, Vodka, Tequila, Cointreau, Lime Juice, Coke

### Red Lotus

Vodka, SOHO Lychee, Cranberry Juice, Lime Juice

Prices do not include tax or gratuity

