



Napoli
By the Lake

BERNARDS LANDING



APPETIZERS

LOADED TOTS 11

TOPPED WITH SHREDDED COLBY JACK CHEESE, BACON, GREEN ONIONS AND SERVED WITH RANCH

FRIED OYSTERS MKT

CHEF DUSTED OYSTERS, LIGHTLY FRIED AND TOPPED W/ GREEN GODDESS SAUCE

CALAMARI 13

CHEF DUSTED CALAMARI LIGHTLY FRIED AND SERVED W/A ROASTED GARLIC CITRUS AIOLI, OR MARINARA

WINGS 15

FRIED AND TOSSED IN YOUR CHOICE OF SAUCE. 10 WINGS. SERVED W/ RANCH OR BLUE CHEESE AND CELERY

STICKY SHRIMP 17

LIGHTLY FRIED AND COATED IN A SWEET CHILI HONEY SAUCE

ONION RINGS 9.50

RED ONION BREADED RINGS SERVED W/ HOUSE MADE ZESTY RANCH

* HONEY GINGER BEEF 19

GRILLED FLAT IRON STEAK W/ A GINGER SOY GLAZE OVER CHILLED SO-BA NOODLES, FLAT IRON. SERVED MEDIUM RARE

CRAB DIP 15

CREAMY, TANGY DIP W/ JUMBO LUMP CRAB MEAT, BAKED AND TOPPED W/ GREEN ONION. SERVED W/ BAGUETTE

BEVERAGES

WE PROUDLY SERVE LOCAL H&C COFFEE AND TEA, COKE PRODUCTS & DR. PEPPER

RED BULL: SUGAR FREE, REGULAR AND TROPICAL. ADD BLACKBERRY OR BLOOD ORANGE

ITALIAN SODA: BLOOD ORANGE OR BLACKBERRY W/ CLUB SODA

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness”

SALADS

SALAD ADDITIONS

-ADD CHICKEN 8 *ADD STEAK 11 -ADD SHRIMP 9 *ADD SALMON 16
-ADD A CRAB CAKE 19

FRANKLIN COUNTY WEDGE 8/16

ICEBERG LETTUCE, GRAPE TOMATOES, COLBY JACK CHEESE, AND BACON, SERVED WITH HOUSEMADE RANCH DRESSING

SOUTHWEST CHICKEN SALAD 21

MIXED GREENS, BLACKENED CHICKEN, TORTILLA STRIPS, PICO DE GALLO, MIXED CHEESE, BLACK BEAN AND CORN SALSA, SERVED WITH HOUSEMADE RANCH DRESSING

BLUEBERRY FIELDS 8/16

MIXED GREENS, CANDIED ALMONDS, PICKLED RED ONIONS, BLUEBERRIES, AND CRUMBLLED GOAT CHEESE WITH A POPPY SEED DRESSING

SEASONAL SALAD 8/16

MIXED GREENS, GOAT CHEESE, DRIED CRANBERRIES, AND CANDIED PECANS. FINISHED WITH A CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR 6/12

CRISP ROMAINE, HOUSEMADE CROUTONS AND PARMESAN CHEESE

HOUSE SALAD 6/12

CUCUMBERS, SHREDDED CARROTS, GRAPE TOMATOES, COLBY JACK CHEESE, SERVED WITH CHOICE OF DRESSING AND HOUSEMADE CROUTONS

DRESSINGS

HOUSE-MADE RANCH-BLUE CHEESE-BALSAMIC-HONEY MUSTARD-CHAMPAGNE VINAIGRETTE-
POPPY SEED-

ZESTY RANCH- ALL SALADS CAN BE GLUTEN FREE UPON REQUEST-

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STEAK

~~WE PROUDLY SERVE CERTIFIED ANGUS BEEF~~

ALL STEAKS ARE SERVED WITH CHOICE OF STARCH AND VEGETABLE

*** 12 OUNCE BLACK ANGUS RIBEYE W/ A MAÎTRE D' BUTTER 41 GF**

*** 8 OUNCE BEEF TENDERLOIN FILET W/ BÉARNAISE SAUCE 40 GF**

*** 10 OUNCE NY STRIP AND SHRIMP 34 GF (W/ SAUTEED SHRIMP)**

10OZ NY STRIP SERVED W/ CHOICE OF SAUTEED OR FRIED SHRIMP

STEAK ADDITIONS: -ADD A CRAB CAKE 19 -ADD SAUTEED SHRIMP 9

-ADD OSCAR STYLE JUMBO LUMP CRAB MEAT TOPPED W/ HOUSEMADE CREAMY HOLLANDAISE SAUCE 12

SEAFOOD

ALL SEAFOOD IS SERVED WITH CHOICE OF STARCH AND VEGETABLE

JUMBO CRAB CAKES : MKT GF

ABSOLUTELY ZERO FILLERS, JUMBO AND SUPER LUMP CRAB MEAT

*** BOURBON GLAZE SALMON 28**

ATLANTIC SALMON GRILLED AND BASTED WITH A SWEET AND TANGY BOURBON SAUCE

CHILEAN SEA BASS 36 GF

PAN SEARED AND FINISHED WITH A ROASTED SHALLOT AND HEIRLOOM TOMATO AND BROWN BUTTER HERB SAUCE

*** JUMBO SEA SCALLOPS 41 GF**

PAN SEARED SCALLOPS W/ A TARRAGON CREAM SAUCE

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ENTRÉE

CHICKEN OSCAR 27 GF

GRILLED CHICKEN BREAST TOPPED WITH JUMBO LUMP CRAB MEAT AND FINISHED WITH A HOUSE-MADE CREAMY HOLLANDAISE SAUCE, SERVED WITH SAUTEED ASPARAGUS AND MASH

BOURBON CHICKEN 18

GRILLED CHICKEN BREAST SERVED OVER TOP OF WHIPPED SWEET POTATOES, SHAVED BRUSSEL SPROUTS AND FINISHED W/ A BOURBON GLAZE

*PAN SEARED DUCK 32

PAN SEARED DUCK BREAST SERVED OVER TOP OF SHAVED BRUSSEL SPROUTS, WHIPPED SWEET POTATOES, AND FINISHED W/ A RED WINE DEMI-GLACE. CHEF RECOMMENDATION: MEDIUM RARE

*PORK RIBEYE 23 GF

GRILLED PORK RIBEYE SERVED W/ AMANDA'S ROSEMARY HONEY AND RED WINE SAUCE, W/ CHOICE OF VEGETABLE AND STARCH

PASTA

*GF PASTA UPON REQUEST. PLEASE ALLOW FOR LONGER COOKING TIME *

TORTELLINI ALFREDO W/ BLACKENED CHICKEN 22

TRI-COLORED TORTELLINI IN A CREAMY HOUSE-MADE ALFREDO, TOPPED W/ BLACKENED CHICKEN AND GARNISHED W/ DICED TOMATOES AND GRATED ROMANO

SPAGHETTI W/ MEAT SAUCE AND MEATBALLS 18

HOUSE-MADE, HAND ROLLED MEATBALLS IN HEARTY MEAT SAUCE FINISHED WITH GRATED ROMANO CHEESE

PESTO CAVATELLI 18

CAVATELLI PASTA TOSSED IN A PESTO CREAM SAUCE, FINISHED WITH GRATED ROMANO CHEESE
ADD CHICKEN 8 ADD SHRIMP 9

*CLAM AND MUSSEL PASTA 26

SAUTEED CLAMS AND MUSSELS IN A ROASTED TOMATO, WHITE WINE BUTTER SAUCE W/ FRESH HERBS

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HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES, TOTS, OR ONION RINGS

*** CLASSIC BURGER 15.50**

8 OUNCE CERTIFIED ANGUS BEEF PATTY SERVED W/ CHEESE, LETTUCE , TOMATO, MAYO ON A BRIOCHE ROLL (PICKLE AND RAW ONION UPON REQUEST)

*** SMOKED HEIFER 16.50**

8 OUNCE CERTIFIED ANGUS BEEF PATTY, APPLEWOOD SMOKED BACON, SAUTEED ONIONS AND SMOKED GOUDA WITH HOUSE SAUCE ON A BRIOCHE ROLL

NASHVILLE HOT CHICKEN SANDWICH 17

EXTRA CRISPY FRIED CHICKEN BREAST, DIPPED IN NASHVILLE HOT SAUCE , TOPPED WITH COLESLAW, AND PICKLES. SERVED ON A KAISER ROLL

LAKE BANGER 17

FRESH GROUPER FILLET, CHEF DUSTED AND FRIED, SERVED WITH HOUSE-MADE REMOULADE, LETTUCE, AND TOMATO ON A KAISER ROLL

CRABBY PATTY 21.50

HOUSE-MADE CRAB CAKE WITH LETTUCE, TOMATO, AND REMOULADE SERVED ON A BRIOCHE ROLL

CHICKEN TENDERS 14.50

BRAD'S FAMOUS TENDERS IN A HOUSE BRINE, HAND BREADED AND FRIED TO A GOLDEN BROWN. SERVED W/ YOUR CHOICE OF SAUCE

DEXTER'S CHICKEN OR SHRIMP RANCHERO TACOS 17/19

3 SOFT FLOUR TORTILLAS FILLED W/ HAND BREADED FRIED SHRIMP OR GRILLED CHICKEN DRIZZLED W/ OUR SWEET HOT SAUCE THEN TOPPED W/ LETTUCE, PICO, AVOCADO, BLACK BEAN CORN SALSA, TORTILLA STRIPS, RANCH AND MIXED CHEESE

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