

LAKE COUNTRY

CIGAR & WINE

SNACK BOARDS

CHEESE BOARD | 10
CHOICE OF THREE CHEESES: BLEU, CHEDDAR, GOUDA, PEPPER JACK, MOZZARELLA, PARMESAN

CHARCUTERIE BOARD | 15
CHOICE OF THREE CHEESES: BLEU, CHEDDAR, GOUDA, PEPPER JACK, MOZZARELLA, PARMESAN PROSCIUTTO, SALAMI, CAPICOLA, MIXED NUTS, HONEY, DIJON MUSTARD AND CRACKERS

VEGGIE BOARD | 9
CARROTS, BROCCOLI, CELERY, OLIVES, BELL PEPPERS WITH RANCH OR BLEU CHEESE
ADD HUMMUS | 1.50

PITA & HUMMUS | 8
ROASTED RED PEPPER HUMMUS SERVED WITH TOASTED PITA CHIPS

FOUNTAIN DRINKS
COKE, DIET COKE, DR. PEPPER DIET DR. PEPPER, SPRITE, MELLOW YELLOW, CHERRY COKE, GINGER ALE, LEMONADE

ICED TEA
SWEETENED OR UNSWEET

COFFEE
REGULAR OR DECAFFEINATED

OTHER
REDBULL, REDBULL SUGAR FREE, REDBULL YELLOW EDITION



SMALL PLATES

LOADED POTATO CROQUETTES | 8
PANKO BREADED LOADED MASHED POTATOES FILLED WITH BACON, SOUR CREAM, CHEESE, CHIVES SERVED WITH A SMOKED PAPRIKA AIOLI

SMOKED SALMON TARTINES | 13
TOASTED BAGUETTES TOPPED WITH AVOCADO SEASONED WITH EVERYTHING BAGEL SEASONING, SMOKED SALMON AND DIJON MUSTARD

SPICY JALAPENO STOGIES | 13
JALAPENO PIECES HAND-ROLLED IN A SPRING ROLL WITH MEXICAN-STYLE MELTING CHEESE, COTIJA CHEESE, CREAM CHEESE AND RED PEPPER FLAKES SERVED WITH A HOMEMADE SALSA

SHRIMPTINI | 9
SIX LARGE SHRIMP SERVED IN A MARTINI GLASS OF COCKTAIL SAUCE

SEARED TUNA TACOS | 12
THREE WONTON TACOS FILLED WITH SLICED CUCUMBERS AND AVOCADOS TOPPED WITH A SEARED SLICE OF YELLOWFIN TUNA WITH A NICE DRIZZLE OF PONZU SAUCE AND LIGHTLY COATED IN SESAME SEEDS
** CONTAINS RAW OR UNDERCOOKED FISH*

PROSCIUTTO WRAPPED ASPARAGUS | 11
ROASTED ASPARAGUS WRAPPED IN PROSCIUTTO DRIZZLED WITH A SMOKED PAPRIKA AIOLI

BEEF CARPACCIO | 13
THINLY SLICED AND TENDERIZED PREMIUM BEEF TENDERLOIN TOPPED WITH SHAVED PARMESAN, FRIED CAPERS, HERBS AND DIJON MUSTARD
**SERVED RAW BEEF*

GOLDEN ARTICHOKE DIPPERS | 11
PANKO BREADED ARTICHOKE QUARTERS TO DIP IN A CREAMY SPINACH ARTICHOKE DIP

SLIDER FLIGHT | 19
FRIED GREEN TOMATO AND PIMENTO SLIDER, SMOKED BLEU CHEESE SLIDER AND BACON JAM SLIDER

BONE MARROW | 15
ROASTED BONE MARROW TOPPED WITH SAVORY BACON JAM TO SPREAD ATOP A SLICE OF TOASTED BAGUETTES

BARBACOA EMPANADAS | 12
FRIED EMPANADAS STUFFED WITH SHREDDED BARBACOA SERVED WITH A CHIMICHURRI

SOUTHERN STYLE EGGROLLS | 11
TWO EGGROLLS STUFFED WITH SOUTHERN STYLE COLLARD GREENS AND COUNTRY HAM SERVED WITH A SWEET THAI CHILI SAUCE

CLASSIC WINGS | 13
SIX TRADITIONAL WINGS DRY RUBS: LEMON PEPPER, ITALIAN. SAUCES: BBQ, GARLIC PARM, BUFFALO, GENERAL TSO, SPICY UMAMI, NASHVILLE HOT

BONELESS WINGS | 14
SIX BONELESS WINGS DRY RUBS: LEMON PEPPER, ITALIAN. SAUCES: BBQ, GARLIC PARM, BUFFALO, GENERAL TSO, SPICY UMAMI, NASHVILLE HOT

HOT HONEY PEPPERONI FLATBREAD FULL | 15.5 HALF | 8
DICED PEPPERONI AND CHEESE DRIZZLED IN HOT HONEY ON A SOFT PINZA FLATBREAD. SWEET POTATO GLUTEN FREE OPTION AVAILABLE

GARDEN THREE CHEESE FLATBREAD FULL | 15.5 HALF | 8
SWEET POTATOES, BUTTERNUT SQUASH, PARSNIPS, RED ONION AND KALE ATOP A BLEND OF FONTINA, GRUYERE AND GOUDA CHEESES WITH A PESTO SPREAD

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE TELL YOUR SERVER ABOUT ANY DIETARY NEEDS. OUR MENU OFFERS GLUTEN FREE ITEMS, HOWEVER OUR KITCHEN IS NOT 100% GLUTEN FREE.

SANDWICHES

ALL SERVED WITH HOUSE FRIES

CLASSIC PHILLY CHEESESTEAK | 13

THINLY SLICED BEEF WITH MUSHROOMS, ONIONS, BELL PEPPERS AND PROVOLONE ON A HOAGIE ROLL

CHICKEN PHILLY CHEESESTEAK | 13

THINLY SLICED CHICKEN WITH MUSHROOMS, ONIONS, BELL PEPPERS AND PROVOLONE ON A HOAGIE ROLL

SMOKEY MOUNTAIN CHICKEN SANDWICH | 11

HAND BATTERED FRIED CHICKEN THIGH, BLACK FOREST HAM, ONION STRAWS, BBQ SAUCE AND CHEESE ON TOASTED BREAD

CLARKSVILLE CLASSIC CLUB | 14

A DOUBLE DECKER WITH HAM, TURKEY, BACON, TOMATO, CHEDDAR, LETTUCE AND MAYO ON LIGHT TOAST

CHICKEN SALAD SANDWICH | 11

HOMEMADE CHICKEN SALAD ON LIGHT TOAST

SPICY CHICKEN SALAD SANDWICH | 11

HOMEMADE CHICKEN SALAD WITH A KICK OF SRIRACHA AND JALAPENO ON LIGHT TOAST

LARGE PLATES

ALL SERVED WITH TWO SIDES EXCEPT SIGNATURE SALAD

CHICKEN CAPRISE | 22

GRILLED CHICKEN THIGH TOPPED WITH MOZZARELLA, ROASTED CHERRY TOMATOS, BASIL AND BALSAMIC GLAZE

OVEN-ROASTED SALMON | 24

6OZ SALMON BAKED WITH PAPRIKA GARLIC SALT, PEPPER, OLIVE OIL, HONEY AND SERVED WITH A DELICIOUS LEMON BUTTER SAUCE

CHEF’S CUT FILET MIGNON | 38

8OZ FILET MIGNON COOKED TO YOUR PREFERENCE SERVED WITH HERBAL BUTTER

CHEF’S CUT RIBEYE | 36

14OZ RIBEYE COOKED TO YOUR PREFERENCE SERVED WITH HERBAL BUTTER

SIGNATURE SALAD | 18

OUR SIGNATURE HOUSE SALAD TOPPED WITH YOUR CHOICE OF SHRIMP, GRILLED CHICKEN THIGH OR FRIED CHICKEN THIGH

SIDES

MASHED POTATOES	SIDE SALAD
COLLARD GREENS	ASPARAGUS
MACARONI & CHEESE	BRUSSEL SPROUTS
HOUSE FRIES	

ADDITIONAL OR À LA CARTE SIDES | 3.50

DESSERTS

TURTLE CHEESECAKE | 6

BROWNIE A LA MODE | 6

KENTUCKY BOURBON PECAN PIE | 6

CINNAMON WONTON SUNDAE | 6

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