

LAKE COUNTRY TAVERN

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



APPETIZERS

LOADED POTATO CROQUETTES | 9

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

POKE NACHOS | 17

A GREAT SHAREABLE PLATE OF WONTON CHIPS TOPPED WITH DICED CUCUMBER, AVOCADO, AND DICED AHI TUNA DRIZZLED IN PONZO AND SPICY MAYO

***CONTAINS RAW OR UNDERCOOKED FISH**

BONE MARROW | 15

ROASTED BONE MARROW TOPPED WITH SWEET BACON JAM TO SPREAD ON SLICES OF TOASTED BAGUETTES

BARBACOA EMPANADAS | 12

FRIED EMPANADAS STUFFED WITH SHREDDED BARBACOA SERVED WITH A CHIMICHURRI

SOUTHERN STYLE EGGROLLS | 12

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

SHRIMP TINI | 9

SIX LARGE SHRIMP SERVED IN A MARTINI GLASS OF COCKTAIL SAUCE

SEARED TUNA TACOS | 12

THREE WONTON TACOS FILLED WITH DICED CUCUMBERS AND AVOCADOS, TOPPED WITH A SEARED, SLICED TUNA WITH A DRIZZLE OF PONZO SAUCE AND COATED IN SESAME SEEDS

*** CONTAINS RAW OR UNDERCOOKED FISH**

FLATBREADS & WINGS

HOT HONEY PEPPERONI FLATBREAD | 15.5

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

GARDEN 3 CHEESE FLATBREAD | 15.5

SWEET POTATOES, BUTTERNUT SQUASH, PARSNIPS, RED ONION AND KALE ATOP A BLEND OF FONTINA, GRUYERE, AND GOUDA CHEESES WITH A PESTO SPREAD

CLASSIC OR BONELESS WINGS | 13

SIX TRADITIONAL OR EIGHT BONELESS WINGS DRY RUBS: LEMON PEPPER, ITALIAN. SAUCES: BBQ, GARLIC PARM, BUFFALO, GENERAL TSO, SPICY UMAMI, NASHVILLE HOT, JERK

BBQ PORK BELLY FLATBREAD | 15.5

DICED PORK BELLY AND ONION STRAWS ON TOP OF OUR 3 CHEESE BLEND WITH A BBQ SAUCE BASE

VODKA SUPREME FLATBREAD | 15.5

VODKA SAUCE BASE TOPPED WITH OUR 3 CHEESE BLEND, GREEN PEPPERS, MUSHROOMS, ONIONS, AND CHERRY TOMATOS

MARGHERITA FLATBREAD | 15.5

A CLASSIC PIZZA SAUCE TOPPED WITH FRESH MOZZARELLA, AND BASIL

LOX FLATBREAD | 16

CREAMY SPINACH TOPPED WITH A 3 CHEESE BLEND, HALVED CHERRY TOMATOS, AND SMOKED SALMON

PASTA & MORE

ALL SERVED WITH SIDE SALAD

DRUNKEN MUSSELS LINGUINE | 20

FRESH MUSSELS ATOP A CREAMY BLEND OF VODKA SAUCE AND LINGUINE NOODLES

BUTCHER'S RAGU PASTA | 18

SLOW COOKED BEEF AND PORK SEASONED WITH A WINE, CARROT, TOMATO, ONION, AND ITALIAN SEASONING SERVED WITH ELBOW NOODLES

JAMAICAN JERK RICE BOWL | 20

CARIBBEAN SEASONED RICE WITH A GRILLED CHICKEN THIGH TOSSED IN OUR JAMAICAN JERK SAUCE

BUFFALO CHICKEN MAC | 17

BUFFALO CHICKEN CHUNKS ATOP MACARONI AND CHEESE MADE WITH SMOKED BLEU CHEESE

SLIDER FLIGHT | 19

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

SHRIMP & GRITS | 19

FRIED GRITS PATTY TOPPED WITH LARGE SHRIMP COVERED IN A CAJUN BISQUE

PORK BELLY BBQ MAC N' CHEESE | 18

OUR CREAMY HOMEMADE MAC N' CHEESE TOPPED WITH DICED PORK BELLY AND DRIZZLED IN BBQ SAUCE

LARGE PLATES

ALL SERVED WITH TWO SIDES EXCEPT CAESAR SALAD

CHICKEN CAPRISE | 22

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

OVEN-ROASTED SALMON | 24

6 OZ SALMON BAKED WITH PAPRIKA, GARLIC SALT, PEPPER, OLIVE OIL, AND HONEY

CHEF'S CUT FILET MIGNON | 38

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

CHEF'S CUT RIBEYE | 36

14 OZ RIBEYE COOKED TO YOUR PREFERENCE SERVED WITH HERBAL BUTTER

CAESAR SALAD | 18

CAESAR SALAD TOPPED WITH YOUR CHOICE OF SHRIMP, GRILLED CHICKEN THIGH, OR FRIED CHICKEN THIGH

SURF AND TURF | 42

OUR 8 OZ FILET MIGNON SERVED WITH SIX LARGE GRILLED SHRIMP

SIDES

MASHED POTATOES SIDE SALAD

COLLARD GREENS ASPARAGUS

MACARONI & CHEESE BRUSSEL SPROUTS

HOUSE FRIES

ADDITIONAL OR À LA CARTE SIDES | 3.50

PREMIUM SIDES

LOADED MASHED POTATOES

PROSCIUTTO WRAPPED ASPARAGUS

KIMCHI RICE

BACON JAM AND CHEESE FRIES

ADDITIONAL 2.00 OR À LA CARTE SIDES | 5.50

DESSERTS

TURTLE CHEESECAKE | 6

BROWNIE À LA MODE | 6

KENTUCKY BOURBON PECAN PIE | 6

CINNAMON WONTON SUNDAE | 6