

LAKE COUNTRY

CIGAR & WINE

SNACK BOARDS

CHEESE BOARD

CHOICE OF THREE CHEESES: CHEDDAR, GOUDA, BRIE, PEPPER JACK, MOZZARELLA, PARMESAN

CHARCUTERIE BOARD

CHOICE OF THREE CHEESES: CHEDDAR, GOUDA, BRIE, PEPPER JACK, MOZZARELLA, PARMESAN
PROSCIUTTO, SALAMI, CAPICOLA, MIXED NUTS,
ROTATING FRUIT SPREAD, SPICY BROWN
MUSTARD AND CRACKERS

VEGGIE BOARD

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

PITA & HUMMUS

ROASTED RED PEPPER HUMMUS
SERVED WITH TOASTED PITA CHIPS

DRINKS

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



SMALL PLATES

LOADED POTATO CROQUETTES

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

SMOKED SALMON TARTINES

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

SPICY JALAPENO STOGIES

JALAPENO PIECES HAND-ROLLED IN A SPRING
ROLL WITH MEXICAN-STYLE MELTING CHEESE,
COTIJA CHEESE CREAM CHEESE, AND RED PEPPER
FLAKES SERVED WITH A SWEET THAI CHILI SAUCE

SHRIMPTINI

SIX LARGE SHRIMP SERVED IN A MARTINI GLASS
OF COCKTAIL SAUCE

SEARED TUNA TACOS

THREE WONTON TACOS FILLED WITH SLICED
CUCUMBERS AND AVOCADOS TOPPED WITH A
SEARED SLICE OF YELLOWFIN TUNA ALL WITH A
NICE DRIZZLE OF PONZU SAUCE AND LIGHTLY
COATED IN SESAME SEEDS

*CONTAINS RAW OR UNDERCOOKED FISH

GOLDEN ARTICHOKE DIPPERS

PANKO BREADED ARTICHOKE QUARTERS TO
DIP IN A CREAMY SPINACH ARTICHOKE DIP

BEEF CARPACCIO

THINLY SLICED AND TENDERIZED PREMIUM BEEF
TENDERLOIN TOPPED WITH SHAVED PARMESAN,
FRIED CAPERS, HERBS AND DIJON MUSTARD

*SERVED RAW BEEF

PROSCIUTTO WRAPPED ASPARAGUS

ROASTED ASPARAGUS WRAPPED IN PROSCIUTTO
DRIZZLED WITH A SMOKED PAPRIKA AIOLI

PAN-SEARED SCALLOPS

PAN SEARED SCALLOPS SERVED
OVER A CARROT PUREE

BONE MARROW

ROASTED BONE MARROW TOPPED WITH SAVORY
BACON JAM TO SPREAD ATOP A SLICE OF TOASTED
SOURDOUGH BREAD (WILL SERVE 2-4 PEOPLE)

BARBACOA EMPANADAS

FRIED EMPANADAS STUFFED WITH SHREDDED
BARBACOA SERVED WITH A CHIMICHURRI

SOUTHERN STYLE EGGROLLS

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

CLASSIC WINGS

SIX TRADITIONAL WINGS TOSSED IN YOUR CHOICE OF
SAUCES: BBQ, GARLIC PARM, BUFFALO, SPICY UMAMI
[COMES WITH RANCH OR BLEU CHEESE]

BONELESS WINGS

SIX GLUTEN FREE BONELESS WINGS TOSSED
IN YOUR CHOICE OF SAUCES —
BBQ, GARLIC PARM, BUFFALO, SPICY UMAMI
[COMES WITH RANCH OR BLEU CHEESE]

HOT HONEY PEPPERONI FLATBREAD

DICED PEPPERONI AND CHEESE DRIZZLED IN
HOT HONEY ON A SOFT PINZA FLATBREAD

GARDEN THREE CHEESE FLATBREAD

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

SANDWICHES

ALL SERVED WITH HOUSE FRIES

CLASSIC PHILLY CHEESESTEAK

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

CHICKEN PHILLY CHEESESTEAK

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

CLARKSVILLE CLASSIC CLUB

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

CHICKEN SALAD SANDWICH

HOMEMADE CHICKEN SALAD ON LIGHT TOAST

SPICY CHICKEN SALAD SANDWICH

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

LARGE PLATES

ALL SERVED WITH TWO SIDES

LEMON BASIL CHICKEN QUARTER

LEMON AND BASIL INFUSED CHICKEN QUARTER BAKED TO PERFECTION, TOPPED WITH FRIED BASIL AND A LEMON WHEEL

OVEN-ROASTED SALMON

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

CHEF'S CUT FILET MIGNON

8OZ FILET MIGNON COOKED TO YOUR PREFERENCE

SIGNATURE SALAD

OUR SIGNATURE HOUSE SALAD TOPPED WITH YOUR CHOICE OF SHRIMP, SEARED SCALLOPS OR GLUTEN FREE BREADED CHICKEN

SIDES

MASHED POTATOES HOUSE SALAD

COLLARD GREENS SIDE SALAD

MACARONI & CHEESE ASPARAGUS

BRUSSEL SPROUTS

ADDITIONAL OR À LA CARTE SIDES | 3.50

DESSERTS

RASPBERRY SWIRL CHEESECAKE

BROWNIE A LA MODE

KENTUCKY BOURBON PECAN PIE

LAKE COUNTRY
CIGAR & WINE

*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.