LAKESIDE GRILL

BRUNCH

FOR THE TABLE

Billionaire Bacon

5 Thick-cut strips, slow-baked to crispy perfection, are glazed with a sweet and spicy blend of brown sugar, fiery red pepper flakes, and cracked black pepper.

Croissant Beignets

These light and airy pastries, a delicious hybrid of flaky croissant and classic beignet, are served warm. Choose a dusting of sweet powdered sugar or a rich, house-made pecan caramel glaze.

Goat Cheese & Honey Puffs

Delicate and savory, our Goat Cheese and Honey Stuffed Phyllo Puffs are the perfect bite-sized appetizer. Crisp, golden phyllo pastry encases a creamy, tangy goat cheese filling, drizzled with sweet honey.

Biscuit Basket \$6

A basket of warm, Southern-style biscuits served with a selection of sweet jellies and whipped butter.

WAFFLES & FRENCH TOAST

*Make any waffle or French Toast a meal by adding 2 eggs and 2 sides for \$12

Belgian Waffle

A classic brunch staple. Our Belgian waffle is made with a light and airy batter, cooked to golden perfection. Enjoy its crisp exterior and soft, fluffy interior, perfect for soaking up your delicious maple syrup.

Banana Foster Waffle

Indulge in a taste of New Orleans. A warm, golden Belgian waffle topped with caramelized bananas and pecans in a rich, buttery rum sauce.

French Toast

\$9 Classic and delicious. 2 slices of brioche bread are soaked in a vanilla cinnamon custard and griddled to golden brown. Topped with a dusting of powdered sugar and seasonal fruit.

Italian Cream French Toast

Our stuffed French toast combines the richness of brioche with the sweet almond, coconut, and pecan flavors of Italian Creme Cake.

BRUNCH SIDES A La Carte \$ 5

Cheese Grits

Mixed Fruit

Greek Yogurt and Granola

Bacon

Sausage

Canadian Bacon

Breakfast Potatoes

BENEDICTS

Classic \$18

Two poached eggs over a toasted English muffin with Canadian bacon, and finished with our house-made hollandaise sauce.

Crab Cake

Our signature crab cakes are served on a toasted English muffin and topped with poached eggs and house-made hollandaise. It is finished with a topping of arugula salad and served with a side of sauteed asparagus.

A fresh baked garlic cheddar biscuit is topped with andouille sausage, perfectly poached eggs, and topped with a creamy crawfish creme sauce.

BRUNCH FAVORITES

Chicken & Waffles

Our homemade Belgian waffle is topped with crispy, handcut, and breaded chicken breast tenders. Served with a side of maple syrup for the perfect blend of sweet and savory.

Shrimp & Grits

Creamy grits topped with sauteed Gulf shrimp, smoky bacon, shallots, and creme sauce.

Traditional Breakfast

\$16

Two eggs (scrambled or fried) choice of bacon or sausage, one side, and a biscuit or English muffin.

Avo Toast \$16

Smashed avocado on toasted 12 grain bread, seasoned with sea salt and cracked pepper. Topped with arugula and a drizzle of lemon juice. And served with 2 sides. Add 2 poached eggs for \$4.

Biscuits & Sausage Gravy

2 Southern biscuits smothered in sausage gravy and served with 2 eggs (scrambled or fried) and 1 additional side.

FROM THE BAR

Bottomless Mimosas with Juice Flight (No Sharing)	\$20
Mimosa - Orange, Pineapple, or Cranberry	\$7
House Bloody Mary	\$8
Espresso Martini	\$10

LAKESIDE GRILL

LUNCH

APPETIZERS

Dill Pickle Cheese Curds 9

Golden-fried cheese curds infused with the tangy flavor of dill pickles. Served with our house-made ranch dressing.

Boudin Egg Rolls

\$10

A Southern twist on a classic. Boudin-stuffed egg rolls, served with our signature Lakeside Sauce.

Loaded Tater Kegs

\$8

These are not your average tater tots! Oversized and delicious, these are filled with cheese, bacon, and jalapenos and served with a side of our house-made ranch.

Beer Cheese & Pretzel Bites

\$8

Hot craft beer cheese served with chewy and salty pretzel bites.

BURGERS & CHICKEN

Classic Burger

\$15

Hand pattied burger served on a brioche bun with your favorite toppings. Served with your choice of one side.

Brunch Burger

\$18

Our hand pattied burger topped with a fried egg, bacon, smashed avocado, and swiss cheese. Served with a side of your choice.

Southern Fried Chicken

\$15

A hand battered and fried chicken breast served on a brioche bun with mayo, lettuce, tomato, and pickle. Served with your choice of one side.

LUNCH SIDES

A La Carte \$ 5

Steak House Fries Sweet Potato Fries

Loaded Baked Potato Salad

Tater Tots Pork Rinds

Pasta Salad

SANDWICHES

Classic Club

\$14

Ham, turkey, bacon, lettuce, tomato, cheese, and 3 slices of toast combine into the ultimate sandwich. Served with one side.

Avo BLT

\$12

Crispy bacon, lettuce, and tomato on Texas toast with smashed avocado. Served with your choice of one side.

Chicken Salad on Croissant

\$12

Our house-made chicken salad served on a flaky croissant with lettuce, tomato, and mayo. Served with one side.

SALADS

Blackened Chicken	\$14
Grilled Chicken	\$14
Fried Chicken	\$14
Chicken Salad	\$12
Grilled Shrimp	\$18
Fried Shrimp	\$18
Club (Ham & Turkey)	\$14

All of our salads are served on a bed of mixed romaine and iceberg and topped with cheese, bacon, egg, tomato, and croutons. Served with your choice of protein and dressing.

Dressing choices: Ranch, Thousand Island, Honey Mustard, Italian, Balsamic, and Blue Cheese.

CAJUN BOIL MENU

12PM TO 9PM

Crawfish Per Pound (with sides)	\$8.99
Royal Reds 8 or 16	\$9.99/17.99
Peel & Eat Gulf 8 or 16	\$9.99/17.99
Snow Crab Cluster	\$15.99
Corn x1	\$1.50
Potatoes x2	\$1.50
Boiled Eqq x1	\$1.00

Mini Sausage x5

\$1.50