



Cuisines, Craft Beer, Cocktails & Horizons

501-204-5037 | 488 Ponce de Leon Dr. HSV, Arkansas 71909  
Open Every Day 11 a.m. - 9 p.m. | www.xplorelakeside.com

## APPETIZERS

### GRILLED CORN & RICE FRITTERS 5.95

A twist on the traditional hoecake — basmati rice, stone ground cornmeal, fresh corn and shallot fried as shareable fritters and served with a roasted poblano pepper butter and fresh chives

### CHARRED SHISHITO PEPPERS 7.75

Fresh shishito peppers tossed in olive oil and char-grilled on an open flame, served with a citrus ponzu emulsion and finished with toasted sesame seeds and Maldon sea salt

### 3-CHEESE SPINACH DIP 10.75

Rich and cramy fresh spinach dip with our in-house 4 artisanal cheese blend. Served hot with toasted sourdough breadt

### TEMPURA CALAMARI 10.95

Garlic and white pepper marinated squid steak fried tempura style served with roasted garlic and lemon aioli

### APPETIZER SAMPLER (SERVES 2) 12.75

Spinach Dip, Charred Shishito Peppers, Corn & Rice Fritters with grilled sourdough, ponzu emulsion & roasted poblano butter

## FRESH GREENS

Housemade Dressing Choices: Champagne Vinaigrette, Caesar, or Green Goddess (Buttermilk and Herb)

### CAESAR SALAD 4.50/7.75

Chopped Leafy Lettuce, Caesar dressing, topped with buttery cracked wheat crouton, pecorino cheese and black pepper

### MARKET GREENS (HOUSE) 3.50/7.25

Chopped Heritage Blend Leaf lettuce with shaved radish, grape tomato, and pickled shallots.

### SPINACH APPLE SALAD 9.95

An entree salad of Fresh Spinach served with sliced granny smith apples, bacon, cranberries, walnuts, and bleu cheese tossed in a creamy dijon vinaigrette.

### ADD GRILLED CHICKEN 4.00

### ADD GRILLED PACIFIC CORVINA 8.00

### ADD GRILLED SALMON 7.00

### ADD 3 GRILLED JUMBO SHRIMP 6.00

## SANDWICHES

All Sandwiches served with AYCE Kennebec Fries or House Salad . Substitute Casear Salad for \$1.

### GRILLED CHICKEN SANDWICH 10.95

Fresh char-grilled chicken breast served with leaf lettuce, ripe tomatoes, and onions

### CRISPY CHICKEN SANDWICH 9.95

Buttermilk brined fried fresh chicken breast served with a roasted red pepper aioli on a brioche bun. Ask for Spicy like Mike!

### GRILLED CORVINA SANDWICH 12.95

Fresh Pacific Covina flame-grilled with leaf lettuce, garlic aioli and slaw on a grilled bun

### FRIED CORVINA FISH SANDWICH 12.95

Fresh Pacific Covina fried using craft beer batter served on a grilled bun with leaf lettuce and housemade tartar sauce

### GRILLED SHRIMP ROLL 11.95

Grilled gulf shrimp, leaf lettuce, remoulade sauce, sliced tomato, old bay and chives served on a toasted New England style bun

### NEW ENGLAND STYLE LOBSTER ROLL 14.95

Poached cold water lobster meat and shrimp tossed lightly with mayonnaise, fresh celery, and lemon juice, served on toasted New England style bun

## BURGERS

### CLASSIC EVERYTHING CHEESEBURGER 10.95

100% Angus Beef, flat-top seared with sharp cheddar cheese on a brioche bun with a special house burger sauce

### MUSHROOM SWISS BURGER 11.95

100% Angus Beef with sauteed fresh mushrooms, swiss cheese and a garlic aioli

### COWBOY BURGER 12.75

100% Angus Beef seared with sharp cheddar cheese, bacon, mayo, onion rings and our own Maple Bourbon BBQ sauce

**FOR ANY BURGER ABOVE SUBSTITUTE BUFFALO OR BEYOND MEATLESS BURGER \$3**

### PETITE BURGER 7.95

A smaller version of our 100% Angus Beef burger on a sesame seed bun with lettuce, tomato and onion with a special house burger sauce

ASK ABOUT OUR GLUTEN FREE AND VEGETARIAN OPTIONS.

## FOR THE KIDS (Under 12 Only)

Served With Choice Of Fresh Fruit or Fresh Cut Fries

### FRIED CHICKEN TENDERS 5.50

### MAC & CHEESE 4.75

### HAMBURGER 6.25

\*Some items served raw or undercooked. Consuming raw or undercooked eggs, poultry, meats, seafood, or shellfish may increase your risk of foodborne illness (V4.6)

# DINNER ENTRÉES (4-8 PM)

All Entrees include a fresh garden salad with your choice of dressing. Caesar Salad available for an additional \$1.

<b>PASTA PRIMAVERA</b> (Vegetarian)	<b>11.95</b>
Al dente angelhair pasta tossed in a light garlic butter sauce with a seasonal selection of fresh locally sourced zucchini, mushrooms, carrots, and Italian peppers. <b>Add 3 Jumbo Shrimp for only \$6, Grilled Chicken \$4, Grilled Salmon \$7, Grilled Corvina \$8, Butter Poached Lobster \$10</b>	
<b>CHICKEN MARSALA</b>	<b>16.95</b>
Grilled fresh chicken breast served over house made gnocchi potato pasta pillows with a creamy marsala wine and mushroom sauce.	
<b>FRIED CHICKEN TENDERS</b>	<b>10.95</b>
Our fresh cut buttermilk chicken tenders (4) served with freshly cut French Fries.	
<b>PACIFIC CORVINA FISH &amp; CHIPS</b>	<b>17.95</b>
Fresh Pacific Corvina fillets fried with craft beer batter served on Kennebec fries with malt vinegar, sauce gribiche (tartar)	
<b>GRILLED PACIFIC CORVINA</b>	<b>17.95</b>
Fresh Pacific Corvina grilled and served over sautéed zucchini spirals topped with a lemon butter caper sauce accompanied by our own basil crema and romesco sauce.	
<b>CHAR-GRILLED FRESH ATLANTIC SALMON</b>	<b>17.95</b>
Miso, honey and tamari soy marinated fresh Atlantic salmon, charred on an open flame then topped with a bourbon and peach glaze, served atop quinoa mixed with roasted Arkansas sweet potatoes	
<b>BARBECUE SHRIMP &amp; GRITS</b>	<b>17.95</b>
Our take on classic shrimp & grits! Jumbo Gulf shrimp simmered in a New Orleans style barbecue and Worcestershire shrimp sauce, served alongside creamy basmati rice grits with mushroom and leeks.	
<b>SHRIMP AND LOBSTER SEAFOOD PASTA</b>	<b>18.95</b>
Fresh sautéed Gulf Shrimp with pasta tossed in a light red sauce featuring crushed Italian Calabrian Peppers topped with Butter Poached Lobster. Slightly spicy!	
<b>BONE IN DOUBLE CUT PORK CHOP</b>	<b>18.95</b>
Bone-in pork rib chop grilled on an open flame, served alongside roasted Arkansas sweet potatoes lightly tossed with Aleppo chile flakes and brown sugar alongside grilled zucchini.	
<b>STEAK AND FRITES</b>	<b>17.95</b>
Char-grilled 8 oz tender sirloin steak cooked to your request topped with our roasted garlic chive butter and served with our fresh cut French Fries.	
<b>PETITE FILET (6oz)</b>	<b>21.95</b>
Omaha grass fed beef tenderloin, pan seared and finished with roasted garlic chive butter. Served with creamy potato mash and roasted carrots in peppercorn glacé <b>(Add 2 Jumbo Shrimp for only \$4)</b>	

## DESSERTS

<b>DOUBLE CHOCOLATE CAKE</b>	<b>7.50</b>
Melody's double chocolate cake made with Giradelli Dark Cocoa and a chocolate ganache flavored with a hint of Rocktown Coffee Liqueur. Served with a Raspberry sauce. <b>a la mode +\$2</b>	
<b>HOUSE MADE KEY LIME PIE</b>	<b>7.50</b>
Served with a lightly whipped cream, toasted graham crumbs and fresh lime	
<b>APPLE CRANBERRY PIE</b>	<b>7.50</b>
Melody's new fall pie with made with fresh apples, pears, walnuts, and cranberries in a crust infused with Rocktown Apple Pie Vodka. <b>a la mode +\$2</b>	
<b>LITTLE ROCK'S LOBLOLLY CREAMERY ICE CREAM</b>	<b>4.00</b>
Ask your server for today's flavors!	

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## BRUNCH SUNDAY 11-2

### Skillet Hash

All hash served with one of our scratch made biscuits (**Additional eggs for \$1 ea**)

**CHARRED POBLANO PEPPER & ONION HASH 9.50**

Roasted poblano peppers, charred sweet onion, toasted garlic, crispy home fries, confit of grape tomatos, topped with one egg cooked to order

**BACON & FONTINA HASH 10.75**

Crispy bacon pieces, charred sweet onion, crispy Kennebec home fries, fontina cheese, topped with one egg cooked to order

### Southern Favorites

**TRADITIONAL BREAKFAST 7.75**

2 eggs made to order, 3 slices of bacon, and 2 biscuits. Served with Whipped Maldon butter and strawberry preserves

**BISCUITS WITH SAUSAGE GRAVY 8.50**

2 biscuits loaded with our Sausage and real black pepper cream gravy

### Brunch Entrees

**AVOCADO & CONFIT TOMATO TOAST 8.95**

Over easy egg with Fresh avocado on buttered wheatberry toast with grilled sweet onions, grape tomato and fresh herb salad

**BANANAS FOSTER FRENCH TOAST 10.75**

French toast prepared with fresh banana bread topped with carmelized bananas, fresh seasonal fruit, whipped cream and caramel sauce.

**FLORENTINE EGGS BENEDICT 10.95**

A newer take on Eggs Benedict with sauteed spinach, grape tomatoes, 2 poached eggs, served over english muffins and a fresh housemade hollandaise

**LOBSTER EGGS BENEDICT 16.25**

Traditional Eggs Benedict served with fresh butter poached Lobster, poached eggs, served over english muffins and housemade hollandaise

**STEAK AND EGGS 15.50**

Chargrilled 8 oz Steak served with 2 farm fresh eggs any style, country potatoes, and a home made biscuit

### Bar Specials

**MIMOSA SINGLE 2.00 OR DOUBLE 4.00**

Crisp Cooks Brut Champagne served with fresh squeezed orange juice

**LOADED BLOODY MARY 8.00**

Our great Bloody Mary served with local Rocktown Vodka garnished with a variety of toppings. Ask for it spicy for that extra kick!

**PASSIONFRUIT POINSETTIA 4.00**

Sparkling wine blended with Passionfruit and Cranberry juices

**MANGO PEACH BELINI 4.00**

A refreshing blend of sparkling wine infused with Mango and Peach