

# To Start and Share

**Marinated Olives – 6**  
Castelvetro Olives, Rosemary, Orange.

**Heirloom Truffle Popcorn – 12**  
White Truffle Butter, Parmigiano Reggiano, Chive.

**Deviled Eggs – 12**  
Local Farm Eggs, Crispy Bacon, Dill, Smoked Paprika, Grandmas Pickles, Chili Oil.

**Coconut Cornbread (GF) – 9**  
Toasted Coconut, Chili Honey Butter.

**Focaccia - 10**  
Garden Herbs, Whipped Butter, Smoked Maldon.

**Burrata – 14**  
Pea Purée, Arugula, Mint, Strawberries, Aged Balsamic.

**Grilled Wild Prawns – 18**  
Pink Patagonian Prawns, Chili Honey, Cream, Toasted Coconut, Walnuts.

**Thai Fried Chicken Wings – 18**  
Rice Flour Dredge, Lime, Fish Sauce, Mint, Basil, Chili.

**Mac n Cheese – 16**  
House Made Pasta, Tillamook Cheddar, Beecher’s, Herb Crumb.

**Cucumber Salad – 12**  
Carrot, Scallion, Ginger, Sesame Vinaigrette.

**Caesar – Full 14 | Half 9**  
Little Gem, Parmigiano Reggiano, Herb Breadcrumbs, Lemon.

**BLT Salad – Full 14 | Half 9**  
Butter Lettuce, Bacon, Tomatoes, Herb Breadcrumbs, Buttermilk Chive Dressing.



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

# The Mains

**School House Burger – 20**  
House Grind, Tillamook Cheddar, Pickles, Lettuce, Tomato, Black Garlic Aioli, Hand Cut Fries.  
-Sub Grilled Portobello

**Tavern Burger – 22**  
House Grind, Bacon & Onion Jam, Arugula, Rogue River Blue Cheese, Black Garlic Aioli, Hand Cut Fries.  
-Sub Grilled Portobello

**Columbia River Steelhead – 32**  
Wild Mushrooms, Asparagus, Pea Purée, Herb Salad, Lemon.

**Half Chicken –34**  
Potato Purée, Asparagus, Mushroom Sauce.

**Crispy Pork Roulade – 32**  
Orange Glaze, Carrot Purée, Pea Tendrils, Pork Jus.

**Grilled Ribeye – 64**  
16 oz. RR Ranch Beef, Roasted Carrots, Potato Purée, Charred Onion, Tavern Sauce, Seasonal Compound Butter.

**School Lunch – 50**  
Sampler Platter, Deviled Eggs, Thai Wings, Grilled Prawns, Cucumber Salad, Coconut Cornbread.

# After Dinner

**Ice Cream Sandwich – 16**  
Momma’s Brown Butter Chocolate Chip Cookies, Homemade Malt Chocolate Ice Cream, Sea Salt. (Serves 2)

**Coconut Panna Cotta (DF) – 12**  
Seasonal Fruit Compote, Pandan Sponge Cake, Toasted Coconut.

**Basque Cheesecake (GF) – 14**  
Local Berries, Almond Crumble, Lemon.

# Sides

- Roasted Carrots – 7
- Add Blackened Steelhead - 12
- Grilled Asparagus – 8
- Add Prawns - 8
- Potato Purée – 9
- Add Chicken - 8
- Carrot Purée – 9
- Add Pulled Pork - 8
- Hand Cut Fries – 10
- Add Bacon - 4

# Welcome to The Lakeside Tavern

*We are a group of like minded individuals who love food, drink, and entertainment. We Want to provide some of our favorite renditions of these simple pleasures to our community. Thank You for trusting us and we hope you have a wonderful time.*