TO START & SHARE

APPETIZER PLATTER (FEEDS 2-3) 35
Nachos, spanakopita, chili garlic chicken fingers, fresh veggies, pita & tzatziki, skinny fries

LAKESIDER NACHOS VG G
23 Full **16** Half
Melted mozza, pickled jalapenos, fresh pico de gallo, crumbled feta, zesty crema, fresh cilantro
+ Add chicken, pulled pork, or guac **6**

BLACKENED TAMARI WINGS G **19**
Baked not fried, and gluten free! Choose from cajun blackened, sticky sweet, buffalo, S&P, or lemon pepper

WARM PRETZELS (2) VG K **15**
Freshly baked pretzels from our neighbours at *The Ryse Bakery*, served warm with honey dijon dip

CHIPS & DIP VG G **15**
Choose from fresh Pico de Gallo or creamy guacamole
+ Add a dip **6**

SPINACH DIP V **20**
House secret 3 cheese blend. Served with warm pita and tortilla chips

SPICY CHILI GARLIC FINGERS **17**
Seasoned breaded chicken fingers, tossed in garlic and chili paste, served with house aioli

LOADED TOTS VG K **16**
Crispy baked tots, melted cheese, banana peppers, pico de gallo, crema, green onions
+ Add pulled pork **6**

SALADS & SOUP

SOUP & SALAD
Daily soup with grilled focaccia and choice of Caesar salad **(16)** or Lakehouse salad **(18)**

NITRO STOUT CHILI **16**
Medium spicy, topped with cheddar and sour cream, served with house made twist bread for dipping

CHOPPED CAESAR V G **18**
Romaine, real bacon bits, zesty croutons, house made dressing, fresh grated parm, grilled focaccia

LAKEHOUSE SALAD VG G **20**
Mixed greens, sweet apples, candied walnuts, baked goat cheese, pomegranate seeds, white balsamic vinaigrette, grilled focaccia

+ Add a cajun or regular chicken breast to any salad **6**

COMFORTS

PULLED PORK MAC N CHEESE V K **20**
Pasta shells with smooth and creamy house cheese sauce, baked warm with tender pulled pork

GREEK PLATE V **20**
House made spanakopita, 2 chicken skewers, warm pita, tzatziki for dipping

LASAGNA V **20**
Roasted San Marzano tomato sauce, nut-free pesto, spinach, feta, melted cheeses, seasonal vegetables, house made twist bread
+ Add 3 meatballs or side Caesar salad **6**

HANDHELDS

Choose from skinny fries, tater tots, or Caesar salad on side, or upgrade to Lakehouse salad or daily soup for $2

BEEF DIP **25**
Tender sliced beef, caramelized onions, melted swiss, chipotle mayo, au jus, hoagie roll

MEATBALL SANDWICH **23**
House made meatballs, San Marzano tomato sauce, melted mozza, roasted garlic aioli, hoagie roll

TERIYAKI CHICKEN SANDWICH **24**
Teriyaki glazed chicken, seared pineapple ring, shredded lettuce, mayo, pickle, soft brioche bun

CAJUN CHICKEN SANDWICH **24**
Cajun chicken, melted Swiss, banana peppers, shredded lettuce, mayo, pickle, soft brioche bun

SMOKED SALMON ON FOCACCIA **25**
Whipped cream cheese, smoked salmon, fresh cucumber, red onion, capers, on toasted focaccia

MUSHROOM SWISS VEGGIE BURGER V **23**
Veggie patty, melted swiss, sauteed mushrooms, shredded lettuce, chipotle mayo, soft brioche bun

BAKED NEVER FRIED
Our food is made with high-quality ingredients, locally sourced where possible, and never deep fried

Chef: Mark Hansen

BAKESIDERS

Warm dough pocket baked in our high-heat ovens for a crispy outer crust with a warm delicious interior

Choose from skinny fries, tater tots, or Caesar salad on side, or upgrade to Lakehouse salad or daily soup for $2

PULLED PORK **22**
Tender braised pork, caramelized onions, BBQ sauce, melted mozza and cheddar, mayo

REUBEN **22**
Sliced pastrami, sauerkraut, honey dijon, melted mozza and Swiss, dill pickle, mayo

CLUBHOUSE **22**
Sliced chicken breast, fresh tomato, arugula, sliced bacon, melted mozza and cheddar, mayo

CHICKEN PESTO **22**
Seasoned chicken breast, nut free pesto, arugula, balsamic onions, melted mozza, mayo

VEGGIE GOAT CHEESE VG **21**
Pesto mayo, roasted peppers, roasted zucchini, arugula, baked goat cheese, melted mozza balsamic drizzle

SCAN FOR DRINK MENU

V Vegetarian available on request
VG Vegan available on request
G Gluten friendly available on request
K Kid friendly
18% gratuity applies to groups 8+