



20 SOUTH LAKE DRIVE, LAKE HARMONY

www.nickslakehouse.com | 570-722-2500

Regular Hours: Sunday 8am-10pm | Monday 4pm-10pm
 Tuesday- CLOSED | Wednesday 4pm-10pm
 Thursday, Friday and Saturday 11:30am-10pm

APPETIZERS

- Warm Pretzel Sticks** 13.5
Bavarian pretzel sticks, cheese dip, honey mustard
- Chicken Wings (8)** 18
Fried chicken wings served with celery, bleu cheese. Sauce choices: mild, hot, Cola BBQ, garlic chili, garlic parmesan, mango jalapeno, chipotle ranch
- Boneless Wings** 18.5
plain, mild, hot, BBQ, garlic parmesan, mango jalapeno, garlic chili, chipotle ranch
- Italian Mozzarella Sticks** 12
Seasoned, breaded mozzarella cheese, served with tomato sauce
- Mussel Pot** 16.5
Cooked mussels with a champagne cream sauce with fine herbs
- Cheesy Jalapeno Spring Rolls** 13
Mexican style cheeses, diced roasted jalapenos, chipotle lime dipping sauce
- Chicken Bacon Ranch Dip** 15
Creamy chicken bacon ranch dip, served with pizza bread
- Sweet Potato Hummus** 14.5
Honey drizzle, ginger snap crumble, feta cheese, lavash flat bread
- Cheese and Fruit Bread** 16
Assorted cheese, honey, stone ground mustard, fresh fruit, artisan crackers

SOUP/SALAD

- Soup du Jour** 6/8
- New England Clam Chowder** 8/9.5
- Lake House Salad** 9.50
Mixed greens topped with tomato, cucumbers, carrots, red onions & croutons
- Caesar Salad** 13
Chopped romaine, shaved parmesan, croutons, caesar dressing
- Nick's Greek Salad** 14
Chopped romaine, grape tomato, cucumbers, kalamata olives, feta, red onions, balsamic vinaigrette
- Crunchy Fall Salad** 15
Kale blend, slivered almonds, golden raisins, carrots, cucumbers, red onion, red cabbage, honey yogurt dressing
- Wedge Salad** 15
Iceberg lettuce, brown sugar bacon, tomato, crispy shallot, apple cider vinegar reduction
- Burrata and Winter Citrus Salad** 16
creamy burrata cheese, citrus segments, arugual, tomato, onion, mixed greens, olive oil, balsamic

- Apple Pear Salad** 14.5
Mixed greens, Asian pear, candied walnuts, bleu cheese crumbles, apple cider vinaigrette
- ADD: CHICKEN \$7 SALMON \$13 SHRIMP \$10 STEAK \$15

PROTEIN BOWL

- Harvest Bowl** 14
Rice, roasted root vegetables, kale, spiced garbanzo beans, red onions, Greek yogurt vinaigrette
- WITH: Chicken \$17 | Steak \$21 | Garlic Shrimp \$23 |

SIDES

- French Fries** 6
- Brussel Sprouts** 6
- Basmati Rice** 6
- Seasonal Vegetables** 7
- Coleslaw** 5
- Kettle Chips** 1.5

HANDHELDS

Served with chips & pickle **Substitute:** French Fries 2.5 Coleslaw 2.5
 Gluten Free Bun: \$2.50

- Lake House Smashburger*** 14
Lettuce, tomato, onion, choice of american or cheddar cheese
Impossible Burger Available - Upcharge: \$3.50
- Mushroom Swiss Smashburger*** 15.5
Roasted mushroom, swiss cheese, truffle aioli
- Brown Sugar Bacon Burger*** 15.5
Smokey burger sauce, brown sugar bacon, lettuce, tomato, onion, pickles, choice of cheese
- Cola BBQ Burger** 16.5
slow cooked short rib, american cheese, cola BBQ sauce, lettuce, pickled onion
- Braised Short Rib Sandwich** 16
Slow cooked short rib, house pickled jalapeno, roasted tomatillo salsa, red onion, white cheddar, ciabatta, arugula
- Cheese Steak** 14.5
Choice of: slow roasted beef or chicken, with melted American cheese
add: sautéed onions, mushrooms or peppers .85 each
- Chicken and Waffle** 17
Mini lieqe waffles, chipotle maple, southern fried chicken, pickles
- Turkey Sandwich** 16
Sliced apple, caramelized onions, burnt miso apple butter, white cheddar cheese on ciabatta

PIZZA/STROMBOLI

Nick's Classic 14/20

Toppings: 1/2 pizza \$1.50 Whole Pizza \$2.50 Pepperoni, Ham, Sausage, Bacon, Sweet or Hot Peppers, Onions, Mushrooms, Tomato, Black Olives & Anchovies

White Pizza 14/20

Margherita Pizza 15/21

garlic, tomato sauce, fresh mozzarella cheese, basil leaves

Pepperoni and Hot Honey 18/25

crispy pepperoni, home made hot honey drizzle, fresh oregano

Gluten Free 12 (personal size only)

Stromboli 28*

Ham, Salami, Pepperoni, Mozzarella, Served with Marinara Sauce

*no substitutions

MAINS

- Grilled Ribeye** 37
Roasted potato, garlic kale, roasted tomato, cognac mushroom sauce
Add Garlic Shrimp +\$9.50
- Chicken Katsu** 27.5/37
Golden Japanese curry, rice
Add Garlic Shrimp + 9.50
- Marinated Grilled Salmon*** 29.5/39
Norwegian salmon, pomegranate marinade, apple and fennel slaw, rice pilaf
Add Garlic Shrimp +9.50
- Reuben's Ribs** 1/2 RACK 22 OR FULL RACK 29
A lake house staple...house seasoned & slow-roasted rack of pork baby back ribs, chargrilled and basted with rich BBQ sauce, served with french fries and homemade coleslaw.
Add Garlic Shrimp + 9.50 Add BBQ Chicken + 7.00
- Butternut Squash Ravioli** 22.5
brown butter and sage, toasted pecan, maple, kale
add: chicken \$29 shrimp \$35
- Fish and Chips** 1/2 ORDER 19 FULL 27
Fried beer battered cod, french fries, coleslaw and tartar sauce
- Bacon Wrapped Meatloaf** 28
House made meatloaf, wrapped in crispy bacon, roasted potato, green peppercorn sauce, roasted root vegetables
- Wild Mushroom Rigatoni** 22.5
Roasted mushroom blend, mushroom cream sauce, herbs
- Pork Osso Bocco** 32
Braised pork shank, rich demi-glace, white beans, pancetta, kale, crispy polenta

CHEF: SEAN ROGAN SOUS: RUEBEN ALLIE

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

NICK'S FAVORITE COCKTAILS

Donna's Sangria 10

ask your server for todays seasonal selection

Johnny's Honey Old Fashioned 11

Bulleit Bourbon, Jack Daniels Honey Whiskey, Muddled Orange, Lemon, Cherries, Splash of Club & Bitters, Served over ice

Viv's Fall Margarita 10

Tequila, Cointreau, Apple Cider, Pear Juice, Salted Rim, Cinnamon Stick Garnish

Dougie's 007 9

Smirnoff orange, orange juice and club soda, served over ice

Geppy's Purple Rain 10

Stoli Blueberry & Raspberry Vodka, Cranberry Juice, Splash of Blue Curaco

The Milty 10

Tito's vodka, vanilla vodka, orange juice, sprite and triple sec, served over ice.

Crisp Apple Bourbon Cocktail 12

Jack Daniels bourbon, spiced rum, apple cider, cranberry juice, pear puree, club soda, orange and cherry garnish

Pineapple Martini 10

Vanilla Vodka Infused with Pineapple, served up

Salted Caramel Martini 12

Stoli Salted Caramel Vodka, Rum Chata and Cream, Salted Rim

Triple Chocolate Martini 11

Chocolate Vodka, Chocolate Liqueur, White Creme de Cacao, Chocolate Rim

Bikini Martini 10

Vodka, Cocount rum, Pineapple Juice & Grenadine

Margaritas 10

Tequila, Triple Sec, Lime Juice and Sour Mix Flavor Choice: Strawberry, Blueberry, Cranberry, Pomegranate

Pear Vanilla Gin Fizz 11

Nolet's Gin, Pear Puree, Monin vanilla syrup topped with club soda, served over ice, cinnamon sprinkle

Maple Old Fashioned (Holy Ghost, Local Distillery) 13

Local Distillery Feature ! Holy Ghost McNamee's Black Irish Maple Bourbon, Maple Syrup, Aromatic bitters

Peanut Butter and Jelly Martini 11

Peanut Butter Whiskey and Cranberry Juice, served up - delicious!

Apple Bourbon Fizz 13

Local Distillery Feature ! Holy Ghost McNamee's black Irish Bourbon, Apple butter, pinch of cinnamon, chilled ginger beer, sugar rim

Buttered Toffee 10

Kahlua, Bailey's, Amaretto and Cream, served over ice

Prickly Pear Mule 10

Prickly Pear Vodka, Simple Syrup and Ginger Bear

Pomegranate Sparkler 9

Pomegranate Juice topped with Sparkling Wine

Cranberry Martini 11

Vodka, Boggs Cranberry Liqueur, Touch of Cranberry and Lime Juice, Lime Garnish

SOFT DRINKS/MOCKTAILS

Cinnamon Caramel Mocktail 6

Cinnamon Syrup, Caramel Syrup, Apple Juice, Touch of Club Soda, over ice

Berry Dream Soda 6

Blackberry puree, vanilla syrup and club soda

Apple Ginger Fizz

apple cider, ginger ale and touch of lime juice

Blueberry Lime 6

Blueberry Puree, Lime Juice and Club Soda, over ice

Sparkling Water (Pellegrino) 6

Still (Panna) 6

PEPSI, DIET PEPSI, STARRY, ROOT BEER, BRISK ICED TEA, LEMONADE, SCHWEPES GINGERALE

COFFEE AND HOT TEA -

ASK YOUR SERVER FOR OUR SELECTION OF TEA

A 3% charge will be added to all NON Cash payments
ATM on premise for your convenience

DRAFT

Coors Light

Shock Top

Miller Lite

Guinness

Stella

Sam Adams Seasonal

Kona Big Wave

Broken Heel Hazy IPA

Yuengling Lager

Rotating Tap

BOTTLE

Coors Light

Corona

Miller Lite

Corona Light

Bud Light

Angry Orchard

Budweiser

Redd's Apple Ale

Yuengling Lager

Mike's Hard Lemonade

Bud Light Lime

White Claw Mango &
Black Cherry

Rolling Rock

Truly Mixed Berry

Michelob Ultra

NON ALCOHOLIC:

Landshark

Corona NA

Heineken

Bud Zero

Heineken Light

Heineken NA

Blue Moon

HARD SELTZERS:

Twisted Tea

High Noon

Stella Atrois

Stateside

Lagunitas IPA

Surfside

GLUTEN FREE:

Red Bridge

HOUSE WINE

Wine on Tap 9

Pinot Grigio, Chardonnay, Cabernet or Pinot Noir

Wine by the Glass 9

White Zinfandel, Moscato, Reisling, Sauvignon Blanc, Merlot

SPARKLING/WHITE

Barefoot Bubbly Splits 9

Prosecco Splits 9

Zardetto Aperol Spritz - Splits 8

Frexient Cordon Negro 27

Brilla Prosecco 28

Chandon Brut 34

Brilla Rose Prosecco 28

Kendall Jackson Chardonnay 14/39

Ruffino Pinot Grigio 29

Kung Fu Girl Reisling 28

Nobilo Sauvignon Blanc 34

Minimalista Rose 27

RED

Josh Cabernet 10/38

Gascon Malbec 9/34

Mark West Pinot Noir 9/34

Ruffino Chianti 22

The Velvet Devil Merlot 25

Dreaming Tree Crush Red Blend 36

LOCAL WINE

Mountain View Strawberry Wine 35 (semi sweet)

Mountain View Winery Timeless 35 (dry red)

Mountain View Split Rail Red 25 (sweet red)

WIFI: Nicks Guest Password: lakehouse1