

NICK'S LAKE HOUSE

20 South Lake Drive, Lake Harmony PA | 570-722-2500 www.nickslakehouse.com

Starters

Shrimp Cocktail

Cocktail Sauce and Fresh Lemon \$16

Nachos

Tortilla chips topped with beef OR chicken, cheddar cheese, lettuce, tomatoes, jalapenos, onions, salsa and sour cream \$14 without meat \$10

Big Pretzel

Jumbo Bavarian pretzel baked with salt, served with cheese sauce \$13

Zucchini Fries

Served with house made horsey sauce \$13

Mozzarella Moons (4)

Mozzarella breaded & fried, served with marinara sauce \$11

Cheesesteak Egg Rolls

served with housemade spicy mayo \$16

Spinach Artichoke Dip

Served with tortilla chips \$14

Cheddar, Sour Cream & Chive Tator Tots

with a truffle oil infused sour cream, bacon and fresh chives, drizzled with nacho cheese \$15

Chicken Wings (8)

Fried chicken wings served with celery, bleu cheese or ranch \$18

Boneless Wings (1pound)

Served plain or with choice of sauce \$16

Hot, Mild, BBQ, Thai Chili, Garlic Parmesan, Old Bay, Mango Habanero, Sesame Garlic

Salads

Lake House Salad

Mixed greens topped with tomato, cucumbers, carrots, red onions & croutons \$9

Caesar Salad

Chopped romaine, shaved parmesan, croutons, caesar dressing \$13

Nick's Greek Salad

Chopped romaine, grape tomato, cucumbers, kalamata olives, feta, red onions, balsamic vinaigrette \$13

Autumn Salad

Romaine, cranberries, apples, candied walnuts, bleu cheese and bacon crumble, maple apple cider vinaigrette \$15

Antipasto

Chopped romaine, ham, salami, pepperoni, provolone, olives, pepperoncini, tomato, red onions, Italian dressing \$16

Roasted Beet Salad

Spinach and Spring Mix topped with roasted beets, mandarin oranges, cashews and goat cheese, blood orange vinaigrette \$15

Caprese Salad

Romaine, cherry tomatoes, fresh mozzarella, fresh basil, choice of house made dark balsamic or white balsamic vinaigrette \$14

add: Chicken \$7 Salmon \$13
Shrimp \$12 Steak \$15

Soup & Sides

New England Clam Chowder \$7/\$9

Soup du Jour \$6/\$8

French Fries \$5

Sweet Potato Fries \$6

Onion Rings \$7

Vegetable du Jour \$6

Mashed Potatoes \$5

Extra Dressing .50

Burgers and Sandwiches

Served with chips & pickle - Add French Fries \$2.50/Sweet Potato Fries \$3.00
Gluten Free Bun \$2.50

Lake House Burger*

Lettuce, tomato, onion, choice of american or cheddar cheese \$14

Smoked Gouda Bacon Burger*

topped with caramalized onions \$17

Bacon BBQ Cheddar Burger*

topped with onion rings \$15

Filet Sandwich*

4oz filet mignon, garlic butter, sauteed onions, mushrooms & A-1 sauce \$16

Cheese Steak

Choice of: slow roasted beef or chicken, with melted American cheese \$14
add: sautéed onions, mushrooms or peppers .75 each

Roast Beef & Cheddar

fried onions, melted cheddar cheese and house made creamy horseradish sauce, served on a Brioche roll \$15

Grilled Chicken Club Wrap

Grilled chicken, lettuce, tomato, mayo, bacon and american cheese \$14

Zesty Fried Chicken

Lettuce, pickles, and a zesty dill mayo on a Brioche roll \$16

Crab Cake Sandwich

Homemade crab cake served with lettuce, tomato, cajun aioli \$16

Impossible Burger ^V ^{GF}

lettuce, tomato, red onion, avocado, vegan cheese \$16

Ultimate BLT

Lettuce, tomato, and mayo with your choice of cheese on toasted Texas toast \$14

Pizza and Stromboli

Nick's Classic 13/19

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

Tomato Basil 15/21

Gluten Free 12 (personal size only)

Stromboli 28

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

-no substitutions-

Entrees

Filet Mignon*

Grilled 8oz filet mignon, topped with rosemary garlic butter, served with mashed potatoes and vegetables \$36

Delmonico*

16oz, grilled to perfection, served with mashed potatoes and vegetables, pomegranate merlot reduction \$33

Root Beer Glazed Pork

Rib eye cut pork with an apple onion and blue cheese crumble relish, drizzled with a house made root beer glaze, served with mashed potatoes and vegetables \$26

Chicken & Crab Picatta

Sauteed chicken in a white wine lemon butter sauce, with capers, shallots, and garlic, topped with crab meat, served with mashed potatoes and vegetables. \$28 without crab \$26

Reuben's Ribs

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. 1/2 Rack \$22 or Full rack \$29

Grilled Salmon

Grilled salmon with toasted almonds and bing cherries in an amaretto sauce, served with saffron infused rice and vegetables \$27

Alfredo Florentine

Linguine in a creamy parmesan garlic sauce with bacon, mushrooms, sundried tomatoes, and shallots \$21 GF Pasta \$24

add: chicken +\$7 shrimp +\$12 salmon + \$13

Fish and Chips

Fried beer battered cod, french fries, coleslaw and tartar sauce \$19

Shrimp Scampi

shrimp sautéed in a white wine, chicken broth & garlic sauce, red pepper flake \$26

Gluten Free Pasta \$29

Substitute Chicken \$23

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

White/Rose

Kendall Jackson Chardonnay 10/38

Ruffino Pinot Grigio 27

Kung Fu Girl Reisling 28

Nobilo Sauvignon Blanc 34

Charles & Charles Rose 26

Red

Seven Falls Cabernet 38

Gascon Malbec 9/34

Ruffino Chianti 22

The Velvet Devil Merlot 25

Mark West Pinot Noir 9/34

Dreaming Tree Crush Red Blend 36

Sparkling

Barefoot Bubbly Splits 9

Prosecco Splits 9

Frexient Cordon Negro 27

Ruffino Prosecco 28

Chandon Brut 34

Draft Beer

Coors Light Rotating IPA

Miller Lite Guinness

Bud Light Sam Adams Seasonal

Shock Top Seasonal Craft Selection

Yuengling Lager Local Rotating Tap

Bottled Beer

Coors Light Blue Moon

Miller Lite Boston Lager

Bud Light White Claw Mango & Black Cherry

Budweiser Truly Mixed Berry

Yuengling Lager Twisted Tea

Bud Light Lime Angry Orchard

Bud NXT Redd's Apple Ale

Rolling Rock Mike's Hard Lemonade

Landshark Stella Artois

Amstel Light Lagunitas IPA

Heineken Corona

Heineken Light Corona Light

NA: O'DOULS

Nick's Favorite Cocktails

Donna's Sangria 9

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 Italian Margarita 10

Tequila, Amaretto, Triple Sec, Lime Juice, Orange Juice, salted rim

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.

Washington Apple Manhattan 10

Crown Royal Apple & Cranberry Juice, served up

Pineapple Martini 10

Svedka Vanilla Vodka Infused with Pineapple

Dirty Martini 11

Kettle One Vodka and Olive Juice, Served Up

Salted Caramel Martini 12

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

Triple Chocolate Martini 10

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

Buttered Toffee 9

Kahlua, Baileys, Amaretto and Cream, served over ice

Margaritas 9

Tequila, Triple Sec, Lime Juice and Sour Mix

Flavor Choice: Strawberry, Apple Cider, Pomegranate or Cranberry

Sparkling Pomegranate 9

Pomegranate Juice topped with sparkling wine

Crisp Apple Bourbon Cocktail 12

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

Pear Vanilla Gin Fizz 10

Gin, Pear Puree, touch of Monin vanilla syrup topped with club soda, served over ice, cinnamon sugar rim

Honey Pumpkin Cider 10

Jack Daniels Honey, Apple Cider, Monin Pumpkin Syrup, & Ginger Ale, Over ice, Lime garnish

Moscow Mule 9

Stoli Vodka, Ginger Beer Lime Juice

Coffee and Hot Chocolate

Baileys and Coffee 8

Bailey's Irish Cream & Coffee, topped with whipped cream

Traditional Irish Coffee 8

Jameson Irish Whiskey, Bailey's Irish Cream, Topped with Whipped Cream, Drizzled with Green Crème de Menthe

Bailey's Hot Co Co Bay 8

Coconut Rum, Bailey's Irish Cream and Hot Chocolate, Topped with Whipped Cream

Rumchata Hot Chocolate 8

rumchata, hot chocolate, topped with whipped cream

Hot Toddy 8

Hot Tea, Bourbon, Honey and Lemon

MOCKTAILS

Caramel Apple Mocktail 7

Apple Cider, Caramel Syrup, and Club Soda, Served in a wine glass, cinnamon sugar rim

Pomegranate/Cranberry Margarita Mocktail 7

Monin Pomegranate syrup, Cranberry Juice, Lime Juice, Topped with Lemon Lime Soda, served over ice, salted rim, lime garnish

Baby Bellini 5

Peach nectar topped with ginger ale, served in a champagne glass

Cranberry Cooler 5

Cranberry Juice, Lime Juice and Gingerale, Served over Ice, lime garnish

Premium Bottled Water

Pellegrino (Sparkling) or Panna (Still) \$6

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

**Wifi: Lakehouse 5G Guest
password: lakehouse**



Chefs: Reuben Allie & Kayla Canaan