

LAKESIDE Restaurant

STARTERS

- GF Charcuterie Board • \$15**
Artisan meats, imported cheeses and seasonal fruit. Served with crostinis.
- GF Spinach Artichoke Dip • \$9**
Gouda, spinach, and artichoke dip. Served with crostinis.

- Truffle Fries • \$9**
Truffle fries served with herb aioli and shaved parmesan.
- GF Caesar Salad • \$9**
Romaine, parmesan crisps and house croutons. Served with Caesar dressing. ~ Add Chicken +\$3 or Add Shrimp +\$4

- GF Spinach Pecan Salad • \$10**
Baby spinach, baby kale, candied pecans, cranberries and goat cheese. Served with champagne vinaigrette. ~ Add Chicken +\$3 or Add Shrimp +\$4
- Soup du Jour • \$5**
Chef's Select Soup of the Day

MAINS

ALL PASTAS COME SERVED WITH SALAD AND GARLIC BREAD

- GF Fettuccine Alfredo • \$14**
Fettuccine pasta topped with house-made Alfredo sauce, served with choice of grilled chicken breast or garlic shrimp. Topped with shaved parmesan cheese. Gluten-Free Penne + \$2

- Lobster Ravioli • \$16**
Lobster ravioli, served with a lemon cream sauce.

- GF Pasta Al Bama • \$15**
Penne pasta with vodka sauce, smoked sausage, grilled chicken, red and green bell peppers. Gluten-Free Penne + \$2

- Lasagna Bolognese • \$15**
Layered with classic, house-made Bolognese made with beef, tomatoes, fresh basil and mozzarella.

FROM THE GRILL

YOUR CHOICE OF GARDEN SALAD, ROASTED FINGERLING POTATOES, OR SAUTEED ASPARAGUS. SERVED WITH GARLIC BREAD

- GF Herb Grilled Salmon • \$16**
Our signature grilled salmon filet topped with garlic herb butter.
- GF Creole Shrimp & Grits • \$16**
Creole-spiced jumbo shrimp with onions, peppers, tomatoes on Boursin grits.
- GF 10 Oz. Strip Steak • 20**
New York strip steak topped with herb butter and grilled to your preferred temperature.
- GF 12 Oz. Ribeye Steak • \$25**
Ribeye steak topped with herb butter and grilled to your preferred temperature.

~ Add Grilled Mushrooms or Grilled Onions + \$2

BEVERAGES

\$3 Unlimited Refills, ** except for Aquafina Bottled Water

Pepsi
Diet Pepsi
Starry

Dr Pepper
Diet Dr Pepper
Lemonade

Root Beer
Mountain Dew
Diet Mountain Dew

Aquafina Bottle
Tea
Coffee

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

The LOUNGE

LAKESIDE

SPECIALTY COCKTAILS

Bacon Twist Bloody Mary • \$8

Tito's Vodka, Zing Zang, Olive, Jalapeno Bacon Twist

Peach Bellini • \$8

La Marca Prosecco, Peach Puree, Peach Ring

Lavender Fields • \$10

Hendricks Gin, St. Germain, Lavender Syrup

Pottsboro Paloma • \$10

Casamigos Blanco, Fresh Squeezed Lime Juice, Grapefruit Juice

Tanglewood Mimosa • \$8

Brut Champagne, Orange Juice, Pineapple Juice, Mango Puree

Tequila Sunrise • \$9

Don Julio Reposado, Orange Juice, Grenadine

Derby Mule • \$10

Woodford Reserve, Lime Juice, Ginger Beer

Lemon Drop Martini • \$10

Deep Eddy's Lemon Vodka, Cointreau, Simple Syrup

COFFEE COCKTAILS

Spanish Coffee • \$8

151 Rum, Kahlua, Cointreau, Coffee, Whipped Cream

B52 Coffee • \$8

Bailey's Irish Cream, Kahlua, Grand Marnier, Coffee, Whipped Cream, Chocolate Drizzle

The Nudge • \$8

E&J Brandy, Kahlua, Coffee, Whipped Cream, Chocolate Shavings

Dublin Coffee • \$8

Jameson Irish Whiskey, Kahlua, Coffee, Whipped Cream, Drizzle of Bailey's Irish Cream

BEER

DOMESTIC

<i>Michelob Ultra</i>	\$5
<i>Bud Light</i>	\$5
<i>Coors Light</i>	\$5
<i>Miller Lite</i>	\$5
<i>Yuengling Lager</i>	\$5
<i>Blue Moon</i>	\$7

IMPORTED

<i>Corona Extra</i>	\$7
<i>Dos Equis Lager</i>	\$7
<i>Modelo Especial</i>	\$7
<i>Stella Artois Pilsner</i>	\$7
<i>Guinness Stout</i>	\$7
<i>Heineken Lager</i>	\$7
<i>Heineken 0.0 (Non-Alcoholic)</i>	\$5

SPECIALTY

<i>903 Cerveza Por Favor</i>	\$6
<i>Truly</i>	\$6
<i>White Claw</i>	\$6
<i>Angry Orchard</i>	\$7
<i>Voodoo IPA</i>	\$7

WINE

REDS

<i>Zerbina Cabernet</i>	\$8 / \$35
<i>Decoy Cabernet</i>	\$16 / \$62
<i>Silver Palm Cabernet</i>	\$14 / \$60
<i>Zerbina Pinot Noir</i>	\$8 / \$35
<i>Meiomi Pinot Noir</i>	\$8 / \$35
<i>Conundrum Red Blend</i>	\$14 / \$60
<i>Clos du Bois Merlot</i>	\$10 / \$40
<i>Josh Cellars Merlot</i>	\$12 / \$50

WHITES

<i>Zerbina Chardonnay</i>	\$8 / \$35
<i>Le Crema Chardonnay</i>	\$12 / \$50
<i>Ferrari Carano Chardonnay</i>	\$14 / \$60
<i>Zerbina Pinot Grigio</i>	\$8 / \$35
<i>Santa Margherita Pinot Grigio</i>	\$16 / \$62
<i>Zerbina Moscato</i>	\$8 / \$35
<i>Cupcake Moscato</i>	\$10 / \$40
<i>The Ned Sauvignon Blanc</i>	\$12 / \$50

SPARKLING

<i>Zerbina Prosecco</i>	\$8 / \$35
<i>La Marca Prosecco</i>	\$10 / \$40
<i>Wycliff Brut Champagne</i>	\$7 / \$25
<i>Ruffino Rose</i>	\$12 / \$50