

# DINNER AT LAKEHOUSE



## SNACKS

**DEVILED EGGS** Chili and poppy infused, topped with crisp pork belly and onion jam. 8.

**ENGLISH PUB CHIPS** Thick-cut chips fried crisp in duck fat. Served with five-onion dip. 10.

## STARTERS

**CRAB CAKE** Crisp, pan-roasted lump crab cake, sweet corn relish, pickled shrimp and remoulade. 15.

**SHRIMP COCKTAIL** Chilled, brined jumbo shrimp, cucumber pico, cocktail sauce and charred lemon. 17.

**CHICKEN WINGS** Tossed with maple Sriracha® and served with smoked bleu cheese crème fraîche and carrot salad. 12.

**SKILLET BRUSSELS** Crisp and pan-fried, pressed chili and maple glaze, green onion, matchstick carrots and sweetie drop peppers. 11.

**LOBSTER AVOCADO TOAST** Maine lobster meat, onion, jalapeño and avocado mousse on toasted rustic Italian bread. 15.

## SOCIAL PLATES

**AHI FLATBREAD\*** Pan-fried scallion pancake crust, ahi carpaccio and Sriracha®. Finished with wasabi aioli, soy syrup and wasabi tobiko. 14.

**SHORT RIB NACHO\*** Vietnamese spice-braised chuck, onion, Cheddar cheese, pineapple salsa and Napa cabbage on crisp wonton chips with sweet soy and spiced sour cream. 15.

**HUMMUS PLATE** Roasted red pepper hummus, fresh garden vegetables and toasted pita. 14.

**BAKED GOAT CHEESE** Baked dip of goat cheese, spiced pomodoro and oven-dried tomatoes served with grilled baguette. 14.

## STEAMS & GREENS

**LOBSTER CORN CHOWDER** Maine lobster, corn, sherry and cream, served with warm cornbread. 11.

**ONION GRATINÉE** Ultra-caramelized onions, rich beef stock, thyme-rubbed crostini and Gruyère. 9.

**LAKEHOUSE SALAD** Mixed greens, shaved Parmesan, candied pecans, cherry tomatoes and cucumber ribbon. 10.

**CAESAR SALAD** Romaine lettuce, house-made Caesar dressing, shaved Parmesan and garlic croutons. Anchovies? 10.

**WEDGE SALAD** Baby iceberg lettuce, cherry pepper jam, crisp bacon, overnight tomatoes, smoked bleu cheese dressing, Gorgonzola and crisp shallots. 11.

**CHILLED SHRIMP COBB** Brined shrimp, Bibb lettuce, cherry tomatoes, avocado, snap peas, shredded carrots, hard-boiled egg, citrus dressing and crispy wonton strips. 17.

## HANDHELDS

**LOBSTER ROLL** Traditional Maine lobster salad on a buttered, toasted roll with Bibb lettuce. Served with fries. 26.

**PRIME RIB SANDWICH** Shaved slow-roasted prime rib with roasted onion, marble bleu cheese and horseradish aioli on a warm onion roll. Served with fries. 17.

**MEREDITH BAY BURGER\*** Grilled 12 oz. burger topped with smoked Cheddar, tomato, lettuce, onion and pickle. Served with fries. 17.

## MAINS

**GRILLED HALF CHICKEN** Roasted half chicken, sunflower seed and ancho chile salsa macha. Served with edamame quinoa salad and chili maple Brussels slaw. 27.

**CAULIFLOWER CURRY BOWL** Roasted spiced cauliflower with roasted spaghetti squash and red curry sauce. Served with avocado, bell pepper, carrot, cucumber and cilantro. 24.

**NEW ENGLAND HADDOCK** Fresh haddock baked in a lobster sherry cream sauce with herb-roasted fingerling potatoes and asparagus. 26.

**SHORT RIBS\*** Common Man Ale-braised short ribs, whipped potatoes and pan-fried chili maple Brussels sprouts. 32.

**SALMON\*** Grilled citrus chili-glazed filet, charred baby-bell peppers and corn relish. Served over roasted red pepper hummus. 28.

**SCALLOPS** Seared rosemary-skewered scallops, warm curried couscous salad and spring vegetables. 32.

**FILET\*** Grilled with house-whipped potatoes and broccolini. Topped with house chorizo butter. 38.

**RIBEYE\*** Prime grade, grilled to order with house demi-glaze, buttermilk-whipped potatoes and pan-roasted asparagus. 36.

**TUNA\*** Tuxedo-crust ed ahi tuna, pickled beets, Mandarin oranges and avocado. Finished with sweet soy syrup. 32.

## MERGERS & ACQUISITIONS

Asparagus • Broccolini • Green Beans • Mushrooms • Carrots  
Whipped Potatoes • Curry-scented Mashed Sweet Potatoes  
Polenta Cake • Edamame Quinoa Salad • Fingerling Potatoes  
Fries

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*Each evening, our chefs create dishes using the freshest seasonal ingredients. Your server will happily share tonight's specials.*

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Scott McCann, General Manager • Kelley Joyce, Chef

MEAT TEMPERATURES: Rare-Red, cold center • Medium Rare-Red, warm center • Medium-Pink, warm center with no pink edges • Medium Well-Pink warm center, gray to edges • Well-Gray

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.