

LUNCH AT LAKEHOUSE



Jon Maslowski, General Manager
Kelley Joyce, Chef

SMALL PLATES

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. 13.

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

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. 14.

HUMMUS PLATE Roasted red pepper hummus, fresh garden vegetables and toasted pita. 13.

LOBSTER AVOCADO TOAST Maine lobster meat, onion, jalapeño and avocado mousse on toasted, rustic Italian bread. 16.

STEAM & 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. 16.

CHICKEN MILANESE Pan-fried and Parmesan-crusted breast, lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago and Modena balsamic reduction. 16.

ADD TO ANY SALAD Chicken 6. • Steak Tips* 11.
Shrimp 10. • Salmon* 10. • Common Man-made Veggie Burger 5.

HANDHELDS

Served with chips and choice of Broccoli Slaw or Potato Salad.

LOBSTER ROLL Traditional Maine lobster salad on a buttered-toasted roll with Bibb lettuce. 29.

TURKEY CROISSANT Hand-carved breast, sliced avocado, alfalfa sprouts, bistro sauce and dilly beans on a warm artisan croissant. 13.

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

SHORT RIB NAAN* Short ribs glazed with Vietnamese spices, Bibb lettuce, pineapple salsa and alfalfa sprouts on warm naan bread. 14.

LAKEHOUSE REUBEN House-braised corned beef, Dijon-studded sauerkraut, Swiss and Thousand Island dressing on rye. 13.

WINNIPESAUKEE BURGER* Grilled half-pound burger topped with smoked Cheddar, Bibb lettuce, vine-ripened tomato, red onion and house-made pickles. 14.

VEGGIE BURGER Common Man-made and served on brioche with five onion spread, goat cheese and cherry pepper jam. Served with Bibb lettuce, vine-ripened tomato, red onion and house-made pickles. 11. Contains nuts.

FULL PLATES

STEAK TIPS* Grilled marinated steak tips, herb-roasted fingerling potatoes, asparagus and house compound butter. 20.

SALMON* Grilled citrus chili-glazed filet, charred baby-bell peppers and corn relish. Served over roasted red pepper hummus. 24.

LOBSTER MAC & CHEESE Baked with sherry crumbs and served with a demi Lakehouse salad. 22.

QUICHE Unique preparation each day. Served with demi Lakehouse salad or cup of our daily soup. 13.
Choose Lobster Corn Chowder, add 4.

NEW ENGLAND HADDOCK Baked in a lobster sherry cream sauce with herb-roasted fingerling potatoes and asparagus. 24.



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

MEAT TEMPERATURES

RARE – Red, cold center | MEDIUM RARE – Red, warm center;
MEDIUM – Pink, warm center with no pink edges;
MEDIUM WELL – Pink warm center, grey to edges | WELL – Grey

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

DID YOU KNOW?

Lakehouse is a proud member of the Common Man Family of Restaurants, established in 1971.
Menus, directions, gift cards, career opportunities and Company Store at theCman.com

We proudly recommend our own Common Man Ale. We also serve non-alcoholic wine and beer. Just ask!

All of our Chefs and Managers are "Serve Safe" certified by the National Restaurant Association.
We use latex-free gloves in food preparation and our fry oil does not contain trans fats.

FINE PRINT

All of our dining rooms are non-smoking.

We can accommodate you for a large party. Please let us know in advance.

Our Common Man Joe is fair trade coffee. The 100% Arabica beans are shade-grown,
hand-picked and roasted for us in Plymouth, NH by Café Monte Alto.

Sign up for our e-mail newsletter at theCman.com and we'll let you know about all of our special events, wine dinners and celebrations at all of our Common Man Family restaurants. Include your birth month and we'll send you some birthday perks!

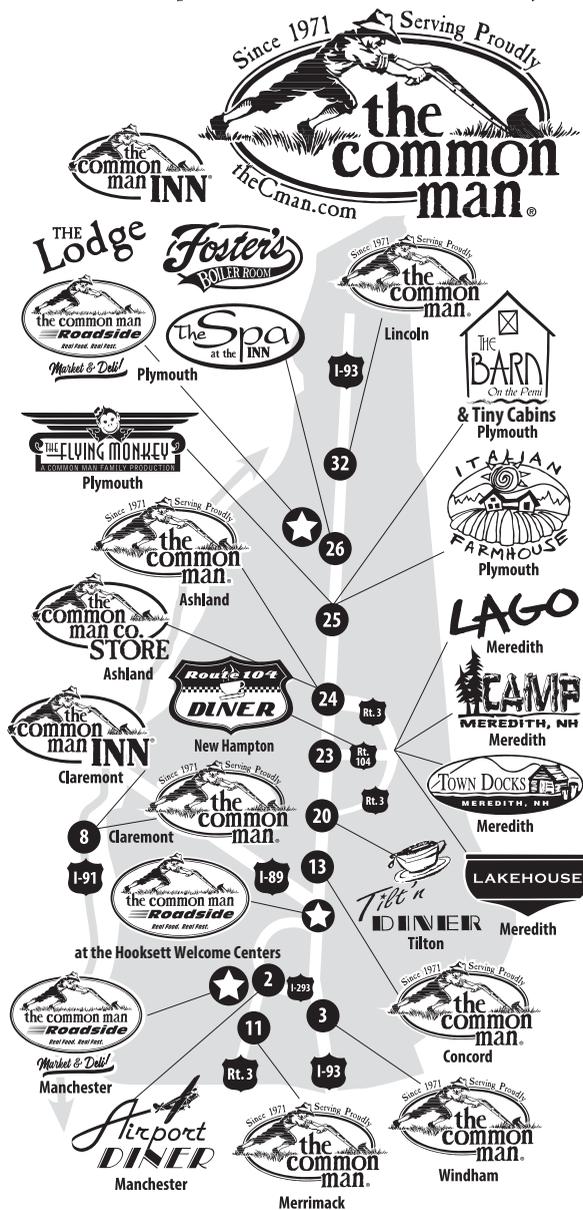
Visit our Company Store located just across the street from the Common Man Ashland and online at theCman.com.
We stock your favorite Common Man gear and goodies, homemade fudge, gift baskets and so much more!

We proudly serve Coca-Cola products.



Assorted flavors of Common Man private label sodas are available in glass bottles.

New Hampshire's Common Man Family



Stop in at our Common Man Roadside Market & Deli on Tenney Mountain Highway in Plymouth, NH
and on South Willow Street in Manchester, NH! theCmanroadside.com

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If you're happy with your dining experience, please tell others! If not, please tell us!
Fill out a comment card or send an e-mail to info@theCman.com.

