

DINNER AT LAKEHOUSE

Jon Maslowski, General Manager
Travis Greene, Chef



SNACKS

OYSTER DEVEILED EGGS Chili and poppy-infused, topped with spiced fried oysters and pickled onions. Served with hot sauce and remoulade. 14

ENGLISH PUB CHIPS Thick-cut chips fried crisp in duck fat. Served with five-onion dip. 12.

STARTERS

CRAB-STUFFED ARTICHOKE Crisp, pan-roasted lump crab-stuffed artichoke bottom, béarnaise, and lemon-dressed frisée. 16.

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. 14.

SKILLET BRUSSELS Crisp and pan-fried, pressed chili and maple glaze, green onion, matchstick carrots, and sweetie drop peppers. 13.

LOBSTER AVOCADO TOAST Maine lobster meat, onion, jalapeño, and avocado mousse on toasted, rustic Italian bread. 17.

SOCIAL PLATES

AHI FLATBREAD* Pan-fried scallion pancake crust, ahi carpaccio, and Sriracha®. Finished with wasabi aioli, soy syrup, and wasabi tobiko. 16.

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. 16.

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

SHRIMP & AVOCADO HUMMUS Blended red pepper hummus and avocado, pan-fried blackened shrimp, house cooked chips, carrots, and celery. 14.

STEAMS & GREENS

LOBSTER CORN CHOWDER Maine lobster, corn, sherry, and cream, served with warm cornbread. 12.

ONION GRATINÉE Ultra-caramelized onions, rich beef stock, thyme-rubbed crostini, and Gruyère. 10.

LAKEHOUSE SALAD Mixed greens, shaved Parmesan, candied pecans, cherry tomatoes, and cucumber ribbon. 11.

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. 12.

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

ADD TO ANY SALAD

Chicken 7. | Steak Tips* 12. | Shrimp 11. | Salmon* 11.
Common Man-made Veggie Burger 6.

HANDHELDS

Served with fries.

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

PRIME RIB SANDWICH Shaved slow-roasted prime rib with roasted onion, marble bleu cheese, and horseradish aioli on a warm onion roll. 18.

MEREDITH BAY BURGER* Grilled 12 oz. burger topped with smoked Cheddar, tomato, lettuce, onion, and pickle. 18.

MAINS

HALF CHICKEN Roasted half chicken, tomato pistachio jam crust. Served with mashed potatoes and petite vegetables. 28.

SUMMER RISOTTO Parmesan arborio rice, blistered grape tomatoes, snap peas, asparagus, burrata, tomato pistachio jam, and basil. 26.

NEW ENGLAND HADDOCK Fresh haddock baked in a lobster sherry cream sauce with herb-roasted fingerling potatoes and asparagus. 29.

SHORT RIBS* Common Man Ale-braised short ribs, whipped potatoes, and pan-fried chili maple Brussels sprouts. 33.

SALMON* Grilled citrus chili-glazed fillet, charred avocado, and house vegetable fried rice. 29.

SCALLOPS Seared rosemary-skewered scallops, warm curried couscous salad, and spring vegetables. 36.

TUNA* Chili-spiced ahi tuna, red pepper avocado hummus, pan-roasted spring vegetables, and lemon aioli. Finished with sweet soy syrup. 34.

PRIME BUTCHER CUTS

All steaks include your choice of one accompaniment. Additional accompaniments may be added for 6. each

FILET MIGNON* 8 oz. 48.

RIBEYE* 14 oz. 46.

NEW YORK STRIP* 14 oz. 44.

ACCOMPANIMENTS 6. ea.

Whipped Potatoes | Fingerling Potatoes | Baked Potato
Parmesan Risotto | Parmesan Truffle Fries | Mac 'n Cheese
Asparagus | Broccolini | Green Beans | Glazed Carrots
Wild Mushrooms

ENHANCEMENTS

Béarnaise 2. | Chorizo Butter 2.
Mushroom Demi Glace 3. | Bleu Cheese Crust 3.
Blackened Shrimp 12. | Scampi-Style Shrimp 12.
Crab Oscar 15.

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

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have.
We want to protect your health and make sure you enjoy your meal.

MEAT TEMPERATURES

RARE — Red, cold center | MED RARE — Red, warm center | MED — 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.

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.

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.

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!

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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 I-93 north and south bound at the Hooksett Welcome Centers,
on Tenney Mountain Highway in Plymouth, NH,
and on South Willow Street and TRU Millyard on Commercial Street in Manchester, NH! theCmanroadside.com

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.

