

ROOM SERVICE

This menu is **Room Service Only** and only for guests staying at Church Landing.

PLEASE CALL LAKEHOUSE TO PLACE YOUR ORDER. 603-279-5221



BREAKFAST Available daily 7:30 -10 AM.

THREE-EGG OMELET Whipped eggs, choice of fillings, herb-seasoned potatoes, and toast. 14.

ADDITIONAL FILLINGS 1. each

Onion • Peppers • Spinach • Mushrooms • Broccoli
Cheese – Cheddar | Swiss | Pepper Jack | American

CORNED BEEF HASH

Slow-cooked house recipe, served with two eggs, toast, and herb-seasoned potatoes. 14.

BAY POINT BURRITO Scrambled eggs, chorizo, and Cheddar wrapped in a tortilla and served with queso, pico de gallo, sour cream, and herb-seasoned potatoes. 14.

BELGIAN MALTED Light and airy malted waffle served with pure New Hampshire maple syrup. 11.
Add seasonal berries. 2.

DAILY QUICHE Our Chef's whim! Served with herb-seasoned potatoes or a fruit cup. 14.

LAKEHOUSE BLOODY MARY Tito's Handmade Vodka and Common Man Bloody Mary Mix adorned with a pickle, olive, lime, and lemon. Served with a celery salt-rimmed glass. 10.

RUBY RED MIMOSA Prosecco, Deep Eddy Ruby Red Vodka, and ruby red grapefruit juice. 12.

LAKEHOUSE MIMOSA Prosecco, triple sec, orange juice, and a splash of cherry juice. 10.

LUNCH Available daily 11:30 AM -3 PM.

SMALL PLATES

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® 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.

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. 17.

GREENS See salad protein add-ons under Dinner.

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.

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.

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. 14.

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

WINNIPESAUKEE BURGER* Grilled half-pound burger topped with smoked Cheddar, Bibb lettuce, vine-ripened tomato, red onion, and house-made pickles. 15.

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. (Contains nuts.) 12.

DINNER Available daily.

Sunday -Thursday 5-9 PM | Friday & Saturday 5-9:30 PM

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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 with 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.

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.

“PRIME” FILET MIGNON* Eight ounce filet served with choice of buttermilk whipped potatoes, baked potato, fingerlings, glazed carrots, or asparagus. 48.

Jon Maslowski, General Manager | Travis Greene, Chef

Each day, our chefs create dishes using the freshest seasonal ingredients.

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.