

Jon Maslowski, *General Manager*
Shawn Deegan, *Chef*

DINNER



SNACKS

- SMOKED SALMON DEVEILED EGGS**
Pastrami-Spiced Smoked Salmon | Everything Spice | Pickled Onions 10.
- ENGLISH PUB CHIPS**
Thick Cut Chips | Duck Fat | Five-Onion Dip 12.
- BEET RAVIOLI** Roasted Beets | Herbed Chèvre Mousse | Thyme-Infused Carrot Emulsion | Candied Hazelnut Brittle 10.
- LOADED TOTS** Bacon | Cheddar | Scallion | Tater Tots | Gouda Cheese Sauce 10.

STARTERS

- DUCK CARBONARA** Confit Duck Leg | Snow Peas | Parmesan Cheese | Egg Yolk | Pea Tendrils 20.
- MUSHROOM RISOTTO** NH Mushroom Company® Blend | Roasted Garlic | Fine Herbs | Herb Oil 17.
- SHRIMP COCKTAIL**
Jumbo Shrimp | Cocktail Sauce | Charred Lemon 19.
- KOREAN BBQ CHICKEN WINGS**
Korean BBQ Sauce | Lakehouse Kimchi 16.
- MAPLE MISO BRUSSELS SPROUTS**
Fried Brussels Sprouts | NH Maple Miso Sauce | Scallions | Sesame Seeds 14.
- LOBSTER AVOCADO TOAST**
Maine Lobster | Onion | Jalapeño | Avocado Mousse | Rustic Italian Bread. 19.

SOCIAL PLATES

- DUCK CONFIT TACOS***
House Confit Duck Leg | Dark Cherry Compote | Chèvre | Frisée | Duck Cracklin 19.
- SHORT RIB NACHO*** Spiced Braised Short Rib | Onion | Cheddar Cheese | Pineapple Salsa | Napa Cabbage | Crisp Wonton Chips | Sweet Soy | Spiced Sour Cream 18.
- CHEESE AND CHARCUTERIE**
Local Cheeses | Cured Meats | Jam | Pickles | Candied Hazelnuts | Fresh Berries | Crackers
For Two 24. / For Four 34.
- FARM STAND**
Fried Fingerling Potatoes | Black Garlic Vinaigrette | Garlic Aioli | Roasted Baby Carrots | Harrisa | Honey Labneh | Fried Brussels Sprouts | Maple Miso | Breaded Asparagus Fries | Chipotle Aioli 22.

SOUPS & SALADS

- LOBSTER CORN CHOWDER**
Maine Lobster | Corn | Sherry | Cream | Cornbread 16.
- ONION GRATINÉE** Ultra-Caramelized Onions | Rich Beef Stock | Thyme-Rubbed Crostini | Gruyère 12.
- LAKEHOUSE SALAD**
Mixed Greens | Parmesan | Candied Pecans | Cherry Tomatoes | Cucumber Ribbon 14.
- CAESAR SALAD** Romaine Lettuce | House Caesar Dressing | Parmesan | Garlic Croutons | Anchovies? 12.
- WEDGE SALAD** Baby Iceberg Lettuce | Cherry Pepper Jam | Crisp Bacon | Overnight Tomatoes | Blue Cheese Dressing | Blue Cheese | Crisp Shallots 14.
- HARVEST SALAD** Mixed Greens | Roasted Beets | Herbed Chèvre | Braised Butternut | Apple | Spiced Pepitas | Brown Butter Vinaigrette | Citrus 15.
- CHICKEN MILANESE** Pan-Fried, Parmesan-Crusted Breast | Lemon and Olive Oil-Dressed Arugula | Slow-Roasted Tomatoes | Red Onion | Kalamata Olives | Shaved Asiago | Modena Balsamic Reduction 18.
- ADD TO ANY SALAD** — Chicken 9. | Steak Tips* 15. | Shrimp 12. Salmon* 14. | Common Man-Made Veggie Burger 8.

HANDHELDS Served with fries.

- LOBSTER ROLL** Traditional Maine Lobster Salad | Buttered Toasted Roll | Bibb Lettuce 32.
- FRENCH DIP** Shaved Prime Rib | Roasted Onion | Gruyère Cheese | Baguette | Au Jus 18.
- WINNIPESAUKEE BURGER***
8 oz. Grilled Burger | Smoked Cheddar | Bibb Lettuce | Tomato | Red Onion | Pickles 19.

MAINS

- CRISPY SKIN CHICKEN**
Black Tea-Brined, Bone-In Statler Chicken Breast | Yukon Potatoes | Mushrooms | Corn | Sweet Corn Purée | Roasted Chicken Demi-Glace 31.
- PORK PORTERHOUSE**
Grilled Bone-In Pork Porterhouse Chop | Cheddar-Studded Grits | Braised Kale | Bourbon Peach Chutney 33.
- PAN-SEARED CAULIFLOWER STEAK**
Carrots | Roasted Broccolini | Toasted Almonds | Pickled Shallot | Garlic Purée | Warm Edamame Quinoa Salad 20.
- NEW ENGLAND BAKED HADDOCK**
Lobster Sherry Cream Sauce | Herb-Roasted Fingerling Potatoes | Asparagus 31.
- SHORT RIBS*** Braised Short Ribs | Roasted Garlic Pommes Purée | Maple Miso Brussels Sprouts 35.
- HALIBUT**
Pan-Seared Halibut | Root Vegetable Fried Rice | Sweet Soy Reduction 42.
- FRESH ATLANTIC SALMON***
Pan-Seared Salmon | Roasted Butternut | Apple | Crispy Pork Belly | Farotto | Cider Glaze 33.
- GRILLED VEAL CHOP**
Roasted Mushrooms | Grilled Broccolini | Confit Fingerlings | Green Peppercorn Demi Glace 50.
- DUCK BREAST**
Celeriac Purée | Broccolini | Dark Cherry Demi Glace 39.

PRIME BUTCHER CUTS

All steaks include Roasted Garlic Pommes Purée, Maple Miso Brussels Sprouts, and Demi Glace.

All Butcher Cuts are offered at Market Price.

- FILET MIGNON*** 8 oz.
RIBEYE* 14 oz.
NEW YORK STRIP* 14 oz.
FLAT IRON* 8 oz.

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

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

- 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

