

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 23.

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 45.

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

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 beer. Just ask!

All of our Chefs and Managers are "ServSafe" 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 **shop.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



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**.

