



LUNCH

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

SMALL PLATES

SHRIMP COCKTAIL

Jumbo Shrimp | Cocktail Sauce | Charred Lemon 19.

BEET RAVIOLI

Roasted Beets | Herbed Chèvre Mousse | Thyme-Infused Carrot Emulsion | Candied Hazelnut Brittle 10.

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.

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.

SMOKED SALMON DEVEILED EGGS

Pastrami-Spiced Smoked Salmon | Everything Spice Pickled Onions 10.

LOBSTER AVOCADO TOAST

Maine Lobster | Onion | Jalapeño | Avocado Mousse Rustic Italian Bread 19.

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 | Shaved 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.

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.

HANDHELDS

Served with choice of House Chips, Broccoli Slaw, or Potato Salad. Substitute House Fries for 1.99.

LOBSTER ROLL

Traditional Maine Lobster Salad | Buttered Toasted Roll Bibb Lettuce 32.

KOREAN BBQ FRIED CHICKEN

Korean BBQ Sauce | Buttermilk-Brined Chicken Breast Lakehouse Kimchi 19.

FRENCH DIP

Shaved Prime Rib | Roasted Onion | Gruyère Cheese Baguette | Au Jus 18.

LAKEHOUSE CUBAN

North Country Smoke House® Canadian Bacon Pork Belly | Gruyère Cheese | NH Maple Mustard | Pickles French Bread 20.

LAKEHOUSE REUBEN

House-Braised Corned Beef | Dijon-Studded Sauerkraut Swiss | Thousand Island Dressing | Rye 19.

WINNIPESAUKEE BURGER*

8 oz. Grilled Burger | Smoked Cheddar | Bibb Lettuce Tomato | Red Onion | Pickles 19.

VEGGIE BURGER

Common Man-Made (contains nuts) | Five-Onion Spread Goat Cheese | Cherry Pepper Jam | Red Onion Bibb Lettuce | Tomato | Pickles 17.

FULL PLATES

STEAK TIPS*

Grilled Marinated Steak Tips | Herb-Roasted Fingerling Potatoes | Asparagus | Compound Butter 32.

FRESH ATLANTIC SALMON*

Pan-Seared Salmon | Roasted Butternut | Apple Crispy Pork Belly | Farotto | Cider Glaze 32.

LOBSTER MAC 'N CHEESE

Sherry Bread Crumbs | Demi Lakehouse Salad 32.

PAN-SEARED CAULIFLOWER STEAK

Carrots | Roasted Broccolini | Toasted Almonds | Pickled Shallot | Garlic Purée | Warm Edamame Quinoa Salad 20.

QUICHE – *Unique preparation daily*

Served with Demi Lakehouse Salad or Cup of Daily Soup 15.
Choose Lobster Corn Chowder Add 5.

NEW ENGLAND BAKED HADDOCK

Lobster Sherry Cream Sauce | Herb-Roasted Fingerling Potatoes Asparagus 30.

SPECIALS

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

*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!

Menus | Directions | Gift Cards | Work Here | Company Store | **theCman.com**

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**.

