

# Lakeside Restaurant

## STARTERS

### SEAFOOD CHOWDER

a blend of lobster, scallop, shrimp and haddock,  
garnished with mussels.

\$19

### STEAMED MUSSELS

local mussels in a garlic and white wine sauce.

\$18

### LOBSTER PROFITEROLES

Newburg-style lobster, housed in a pastry shell.

\$21

### SPINACH SALAD

lemon-poppseed dressing, fresh berries, almonds  
and deep-fried red onions.

\$17

### CAESAR SALAD

romaine, croutons, bacon bits, and parmesan,  
tossed with our Lakeside Caesar dressing.

\$15

### SCALLOP BRUSCHETTA

bacon-wrapped scallops, served on a toasted  
baguette with fresh tomatoes and herbs.

\$18

### COCONUT SHRIMP

deep-fried, panko-coconut served with the dipping  
sauce of the day.

\$16

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## MAINS

### BOILED ATLANTIC LOBSTER

traditional boiled lobster, cracked and served with drawn butter, potato and vegetable of the day.  
Market \$

### LAKESIDE TRIO

haddock stuffed with shrimp and scallops, dill cream sauce, served with potato and vegetables of the day.  
\$39

### ATLANTIC SALMON

grilled fillet, beurre blanc or thai glaze, served with potato and vegetables of the day.  
\$32

### TUSCAN CHICKEN PENNE

grilled chicken breast, pesto, spinach, and sundried tomato in a white wine sauce, topped with grilled vegetables and parmesan  
\$34

### GRILLED STRIPLOIN

10 oz. striploin prepared to your liking, served with a mushroom peppercorn sauce, potato, and vegetables of the day.  
\$49

### LAKESIDE SEAFOOD CAKE

a mix of lobster, scallops and shrimp, lightly breaded, served with lemon aioli, accompanied with a side salad of your choice.  
\$42

### BREAST OF DUCK

classic duck breast, served with blueberry rosemary demi-glaze, potato and vegetables of the day.  
\$39