

MAIN COURSES

Sea



Vegetarian
Option



Gluten-Friendly
Option



Vegan

Inverary Signature Dish

LAKESIDE TRIO

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

\$42



BOILED ATLANTIC LOBSTER

served hot with traditional sides of potato salad, coleslaw and corn on the cob.

Market



LOBSTER ROLL

lightly dressed with mayo and lemon, shredded lettuce, toasted roll and garlic butter, accompanied with kettle chips.

Market

LAKESIDE SEAFOOD CAKES

a mix of lobster, scallops and shrimp, panko breading, served with lemon aioli, accompanied with spinach salad.

\$44

ATLANTIC SALMON

grilled fillet, Thai chili glaze, green onion, sesame seeds, jasmine rice, vegetables of the day.

\$39



SEAFOOD FETTUCCINI

lobster, scallops, shrimp and crab served with a lobster whisky cream sauce and toasted focaccia.

\$42



SUBSTITUTE

kettle chips for salad.

\$6

MAIN COURSES

Land



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BRAISED BEEF
overnight braised brisket with red wine
peppercorn demi-glace, garlic mashed potato,
seasonal vegetable.

\$49



LAKESIDE BURGER
6oz of ground chuck, grilled and topped with
cheddar, house burger sauce, romaine,
tomato, and red onion on a brioche bun,
accompanied with French fries.

\$25



TUSCAN CHICKEN PENNE
roasted chicken breast, pesto, spinach, and
sundried tomato in a white wine sauce,
topped with grilled vegetables and parmesan,
served with toasted focaccia.

\$35



ROAST CHICKEN SUPREME
skin-on breast, mushroom thyme cream sauce,
potato and vegetables of the day.

\$35



GREEN CURRY
Thai style curry, coconut milk, zucchini, bell
pepper, snow peas, seared tofu, jasmine rice.

\$25

SUBSTITUTE
fries for salad.
\$6