



## STARTERS

Soup du jour MKT

Ask Your Server About Our Weekly Selection

Lakeside Chili GF Cup 5 Bowl 9

Add-Ons For Bowl : Jalapenos, Sour Cream,  
Cheddar Cheese, Scallions 35¢ per add-on

Warm Hummus & Sriracha Lemon-Oil V DF 9

With Marinated Grilled Pita Points

Togarashi Seared Ahi Tuna GF DF 16

Thin Sliced With Wakame Cucumber Salad, Pickled  
Ginger, & Ponzu Sauce

Quesadilla 15

Grilled Chicken

Shrimp +\$2

Cheddar & Jack Cheeses, Scorched Onions &  
Peppers. Served With Salsa, Sour Cream &  
Guacamole

Buttermilk Marinated Fried Onion Straws GF V 7

With Reggiano Parmesan, Cajun Remoulade, &  
Peppercorn Aioli

## SIDES

Cup of Soup

House Chips

Sweet Potato Tots

Fennel Rice Pilaf

French Fries

Side Caesar

Steamed Broccoli

Steamed Haricot Verts

Cup of Chili + \$1

Mixed Greens Salad

Coleslaw

With Choice Dressing

## SALADS

Ahi Tuna Nicoise GF DF 18

Heritage Greens, Poached Potato, Haricot Verts,  
Egg, Nicoise Olives, Hot House Tomato, & Radish,  
With Red Wine Vinaigrette

Classic Caesar Salad 11

Romaine Hearts Tossed With Fresh Homemade  
Dressing With Shaved Parmigiano, Crispy  
Croutons With Marinated White Anchovy

Winter Harvest Salad GF V 11

Heritage Greens, Shaved Carrot, Sweet Potato,  
Goat Cheese, Pickled Apple, Spiced Walnuts, &  
Maple Vinaigrette

Chef Salad GF 15

Mixed Greens, Shaved Ham & Turkey, Swiss &  
Cheddar Cheeses, Hot House Tomato, Cucumber,  
Sweet Pepper, Carrot, Egg, & Avocado, Served With  
Thousand Island Dressing

### Salad Add-On Proteins

Fried Chicken +7 Grilled Salmon +9

Grilled Chicken +6 Ribeye Steak +11

Seared Ahi Tuna +10 Seared Shrimp +8

### Dressings:

White Balsamic

Dark Balsamic

Thousand Island

Maple Vinaigrette

Caesar

Ranch

GF=Gluten Free / GF\* = Gluten Free on request

DF=Dairy Free / V=Vegetarian / V+=Vegan

parties of 6 or more a 20% gratuity will be added

@lakesidekitchenraleigh

@lakesidekitchen



\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.  
Burgers and Steak can be cooked to order.



## HANDHELDS

All Served With Pickle Spear and Choice of Side  
Gluten Free Bread Available Upon Request

### Lakeside Burger 16

Fresh Ground Chuck Sirloin Patty, Aged Cheddar,  
House Pickles, Lettuce, Tomato, Peppercorn Aioli,  
Brioche Bun  
Add Applewood Smoked Bacon \$1.50

### Cuban 16

Mojo Roasted Pork Loin, Cuban Smoked Pork Butt,  
Shaved Ham, Swiss, Dijon Mustard, & Long Sliced  
Pickles On Hoagie Grilled & Pressed

### Marinated Grilled Portabello V 14

With Heritage Greens, Goat Cheese, Sliced Pimiento,  
& Pesto Aioli

### Ribeye Steak Sandwich 18

Certified Angus Beef Ribeye With Sautéed Onion,  
Mushroom, Lettuce, & Tomato On a Butter Toasted  
Hoagie With Side of French Dijon Mustard

### Fried Chicken Sandwich 16

Buttermilk Marinated With Pickles, Lettuce,  
Tomato, & Hot Honey on Brioche

### Grilled Pimiento Cheese Sandwich V 12

On Sourdough, With Side of Pickled Okra

### Marinated Grilled Chicken Sandwich 16

With Applewood Smoked Bacon, Lettuce, Tomato,  
Avocado, & Havarti Cheese On Brioche

### Rachel on Rye 15

Smoked Turkey Breast With Melted Swiss,  
Coleslaw, & Thousand Island Dressing

## PLATES

### Cardinal Plate Feature MKT

Ask Your Server About Today's Selection

### Certified Angus Beef Ribeye GF 22

With Sautéed Onions & Mushrooms, Red Wine  
Demi, Blue Cheese Scallion Compound Butter  
Choice of Two Sides

### Marinated Grilled Chicken Breast GF DF 18

With Cremini Mushroom Ragout  
Choice of Two Sides

### Pan Seared Salmon GF 20

Lemon Picatta Sauce  
Choice of Two Sides

### Grilled Winter Squashes & Vegetables GF V+ 16

Smoked Garlic Chimi Balsamic Drizzle  
Choice of One Side

### Red Lentil Pasta GF V 16

Mixed Vegetables, Sundried Tomato Crema, Fresh  
Basil, Parmesan, Balsamic Reduction, & Scallions

## Dessert

### NY Style Cheese Cake 6

Served With Seasonal Topping

### Vegan Carrot Cake V+ 6

### Flourless Chocolate Torte 7

Served With Mixed Berry Coulis &  
Hazelnut Crumble

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