CHRISTMAS ON THE LAKE
HOLIDAY POP-UP

FROM THE KITCHEN

FOR THE TABLE

CHRISTMAS LAKE CHIPS v, gfa
Old Bay-seasoned, crumbled bleu cheese, balsamic reduction, fresh scallions, herb cream drizzle *12*

BLOODY MARY SHRIMP COCKTAIL gfi
celery salt-seasoned jumbo shrimp, Bloody Mary cocktail sauce, celery sticks, lemon *15*

LOBSTER ROLLS
Connecticut-style butter-poached, lemon, herbs (2) *29*

CHRISTMAS CALAMARI
crispy, breaded rings and tentacles, peppers, lemon aioli, fried sage *16*

HERITAGE CRAB CAKES
pan-seared, jalapeno aioli, remoulade (2) *18*

GROUPER BITES
crispy breaded grouper, dill-mustard tartar dip *18*

HOLIDAY DOCKSIDE CRAB DIP gfa
served cold, vegetables, cranberry relish, potato chips, crackers *18*

LOUD DOGS v
pepper-onion-jalapeno stuffed hushpuppies, spicy remoulade *10*

CRISPY FRENCH-ONION PIEROGI v
cranberry jam, sour cream, crispy onions *16*

CHRISTMAS MARKET SAUSAGE BOARD
smoked red hot, garlic knockwurst, smoked kielbasa, smoked cheddar cubes, soft pretzel sticks, assorted pickled condiments, horseradish mustard, wholegrain mustard *22*

SOUP & SALAD

FRESH MADE NEW ENGLAND CLAM CHOWDER
traditional recipe of red-skin potatoes, mirepoix, Old Bay, fresh herbs, chopped clams, heavy cream *Cup 7, Bowl 10*

CLASSIC CAESAR gfa
house-made Caesar dressing, garlic-herb croutons, shaved Parmesan *Full 12, Half 7*

WINTER HOUSE SALAD v, gfa
romaine, grape tomatoes, cucumber, pickled red onion, dried cranberries, crumbled bleu cheese, champagne vinaigrette *Full 12, Half 7*
+ chicken breast *7*, shrimp *10*, salmon *12*

ENTREES

LAKE HOUSE FISH & CHIPS
beer-battered cod, house fries, "Loud Dog" hushpuppies, creamy coleslaw, remoulade *26*

BUOY BURGER*
half-pound brisket-angus beef patty, cheddar, tomato jam, pickled red onions, field greens, garlic aioli, griddled brioche roll, creamy coleslaw, house fries *18*

LOBSTER MAC
cavatappi, creamy sherry cheddar sauce, toasted herb breadcrumbs *28*

CHRISTMAS SCAMPI & LINGUINE
garlic-lemon-wine sauce, crushed red chilis, brown butter, crispy sage, garlic crostini *27*

PRIME RIB FRENCH DIP*
balsamic onion jam, provolone, rosemary au jus, house fries *28*

WINTER BAKED GROUPER gfi
blistered tomatoes, shallots, capers, cranberry-lemon butter, wild rice, roasted balsamic Brussels sprouts *32*

CRISPY LAKE PERCH
Old Bay-breaded, roasted tomato-corn relish, dill-mustard tartar sauce, roasted garlic red-skin mashed potatoes, vegetable of the day *29*

HOLIDAY MAPLE CHICKEN SANDWICH
buttermilk-marinated crispy chicken breast, cheddar, Ohio maple glaze, cranberry aioli, griddled brioche roll, creamy coleslaw, house fries *16*

NY STRIP STEAK* gfi
compound herb butter, mashed potatoes, roasted balsamic Brussels sprouts *42*
+ bleu cheese *4*

ROASTED HALF CHICKEN gfi
pan-roasted chicken, rosemary-sage herb butter, mashed potatoes, vegetable of the day *28*

WINTER WILD RICE BOWL v, gfi
wild rice blend, roasted balsamic Brussels sprouts, blistered tomatoes, cucumber, pickled red onion, dried cranberries, field greens, champagne vinaigrette *18*
+ chicken breast *7*, shrimp *10*, salmon *12*

CHRISTMAS DINNER* gfi
available Fridays and Saturdays while supplies last
prime rib of beef, garlic mashed potatoes, roasted balsamic Brussels sprouts, rosemary au jus, horseradish cream
12 oz *35*, 16 oz *45*

ON THE SIDE

WILD RICE BLEND OR RICE PILAF v, gfi *5*

ROASTED BALSAMIC BRUSSELS SPROUTS v, gfi *7*

MASHED POTATOES v, gfi *5*

HOUSE FRIES v *5*

CREAMY COLESLAW v, gfi *3*

BURGUNDY MUSHROOMS v, gfi *7*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

v = vegetarian, gfi = made with gluten-free ingredients, gfa = gluten-free available

Items marked gfa can be modified to use gluten-free ingredients. Please note our kitchen handles gluten, and cross-contact may occur.

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FROM THE BAR

BEERS, CIDERS & SELTZERS

Blue Moon *6*
Bud Light *4.5*
Budweiser *4.5*
Coors Light *4.5*
Corona *5*
Great Lakes Dortmunder Gold *6*
Labatt Blue *4.5*
Michelob Ultra *5*
Miller Lite *4.5*
Modelo Especial *5*
Rhinegeist Truth *6*
Samuel Adams Just the Haze IPA *NA 5*
Samuel Adams Golden *NA 5*
Samuel Adams New England Juicy IPA *6*
Stella Artois *6*
Yuengling *5*
Guinness *8*
Breckenridge Vanilla Porter *6*
Angry Orchard *6*
Market Garden Heart Cider Semi-Dry *6*
High Noon *7*
Sun Cruiser *6*

ask your server for any additional seasonal offerings and what's on tap!

COCKTAILS



SANTA'S OLD FASHIONED
Buffalo Trace Bourbon, Angostura bitters, Ohio maple syrup, orange *14*



CHRISTMAS ON THE LAKE MULE
Wheatley Vodka, Gosling's ginger beer, cranberry juice, fresh lime, fresh rosemary *12*



THE LIGHTHOUSE
Watershed Four Peel Gin, elderflower liqueur, prosecco, rosemary, fresh lemon *13*



CHRISTMAS MORNING
Svedka Frosted Peppermint Vodka, coffee liqueur, espresso, crushed peppermint *14*



SPIKED HOT CHOCOLATE
Buffalo Trace Bourbon Cream, Svedka Frosted Peppermint Vodka, rich hot chocolate, whipped cream, crushed peppermint *12*



GINGERBREAD MARTINI
Wheatley Vodka, Buffalo Trace Bourbon Cream, coffee liqueur, gingerbread syrup, ground cinnamon *14*



SLEIGH RIDE RITA
Corazon Reposado Tequila, triple sec, lime juice, cranberry juice *13*



EGGNOG WHITE RUSSIAN
Wheatley Vodka, coffee liqueur, eggnog, ground nutmeg, ground cinnamon *12*



THE GRINCH
Midori Melon Liqueur, white rum, fresh lemon juice, lemon-lime soda *12*



PARTRIDGE IN A PEAR TREE
Grey Goose La Poire Vodka, prosecco, lemon juice, simple syrup *14*

LAKE HOUSE BARREL PICKS

rare, one-off, single barrels selected by our staff to share with you

OLD FORESTER SINGLE BARREL PROOF
128.2 Proof. Warehouse K, Floor 1. Palate: oak, brown sugar, cocoa powder, vanilla, cherries *1.5 oz pour 18*

BUFFALO TRACE SINGLE BARREL SELECT
90.4 Proof. Palate: brown sugar, vanilla, and spice that give way to oak, toffee, dark fruit, anise *1.5 oz pour 12*

WELLER FULL PROOF SINGLE BARREL SELECT
114 Proof. Warehouse I, Barrel 444. Palate: balance of caramel and toasted oak, long finish with notes of crème brûlée and chocolate. *1.5 oz pour 18*

JEFFERSON'S OCEAN CASK STRENGTH SINGLE BARREL
116.8 Proof. Voyage 30, Barrel No. 294. Palate: orange rind, apple, cinnamon, marshmallow, briny finish *1.5 oz pour 20*

WINE

BUBBLES
Coppola Diamond Collection Extra Dry Prosecco / Gierra *(split) 16*

Pascual Toso-Brut N.V. Chardonnay *7 / 21*

REDS
Nicolas Idiart Loire Valley Pinot Noir *15 / 49*

Michel Lynch Bordeaux Cabernet / Merlot *11 / 40*

Root: 1 Carménère / Syrah *11 / 40*

Castello Banfi Chianti Classico / Cabernet Sauvignon / Canaiolo / Sangiovese *11 / 40*

Famiglia Cotarella Lazio Merlot Sodale *15 / 55*

WHITES
Domaine des Deux Roches Tradition Bourgogne Blanc Chardonnay *14 / 49*

Michel Lynch Bordeaux Blanc Sauvignon Blanc *10 / 37*

Root: 1 Sauvignon Blanc *10 / 37*

Falesco Vitiano Bianco Vermentino / Verdicchio *10 / 37*

Stella, Terre Siciliane Pinot Grigio *10 / 37*

Clean Slate Riesling *10 / 37*

Bieler Pere et Fils Sabine Rosé Grenache / Syrah *11 / 40*