

# LAKE SIDE

## KITCHEN

LUNCH M - F 11 - 2:30

### — APPETIZERS —

**Soup du jour** 7/9  
Ask your server about weekly selection

**Poutine GF** 9  
Fries or Chips, Brown Gravy, Cheese Curds

**Prosciutto Flat Bread** 14  
Tomato Confit, Caramelized Onions, Arugula, Parmesan, Herb Ricotta, Balsamic Glaze

**Chicken Stuffed Belgian Endive GF** 13  
Chicken Salad, Celery, Granny Smith Apple, Red Onions, Walnuts, Grapes

**Crab Cocktail GF** 17  
Avocado Mousse, Tortilla Chip, Cilantro, Marie Rose

### — SALADS —

**Roasted Roots Panzanella V** 14  
Lolla Rosa, Butternut Squash, Celeriac, Carrot, Red Onion, Pecans, Goat Cheese, Baguette, Maple Vinaigrette

**House Caesar Salad** 12  
Chopped romaine Lettuce / House made Caesar dressing / Fresh grated Parmesan Cheese / White Anchovy / Seasoned Bread Crumb

**Kale V GF** 13  
Currants, Golden Raisins, Capers, Chickpeas, Feta, Chermoula, Lemon Vinaigrette

ADD CHICKEN +\$6    SIDE HERITAGE SALAD +\$5.50  
ADD SALMON +\$11    ADD STEAK +12

### — HANDHELDS —

Served with the choice of Fries, Chips, or Side Salad  
Add Poutine 3

**Grilled Chicken Sandwich** 15  
Prosciutto, Arugula, Tomato Jam, Fresh Mozzarella, Pesto Aioli

**Lakeside Burger** 16  
Hickory Smoked Bacon, House Pickles, Lettuce, Tomato, Tobacco Rings, Peppercorn Aioli, Brioche Bun

**Steak Sandwich** 18  
Caramelized Onions, Raclette, Arugula, Garlic Aioli, Baguette

### — PLATES —

**Wild Mushroom Farrotto V GF** 21  
Farro / Exotic Mushrooms / Tuscan Kale / Butternut Squash / Parmesan

**The Catch GF** MKT  
Sunchoke Puree / Fingerling Potato / Fennel / Tomato / Roasted Fennel Vinaigrette

**Steak Frite GF** 24  
Brandy Peppercorn Sauce, Roasted Garlic Aioli

### — SWEETS —

**Pumpkin Cheesecake** 9  
house made pumpkin cheesecake / warm pecan praline sauce

**Seasonal Bread Pudding** 8  
chef's choice seasonal bread pudding / howling cow vanilla ice cream

**Molten Red Velvet Lava Cake** 10  
red velvet lava cake / chocolate sauce

GF=Gluten Free / DF=Dairy Free / V=Vegetarian  
parties of 6 or more a 20% gratuity will be added

\*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.

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# LAKESIDE

KITCHEN

## BEER

**Michelob Ultra 6**

light lager *st. louis, MO*

**duck rabbit 7**

brown ale *farmville, NC*

**stella artois 7**

pilsner *belgium*

**peroni 7**

italian lager *albany, CA*

**endless river 7**

kolsch *kinston, NC*

**trophy wife 8**

session IPA *raleigh, NC*

**stella artois 7**

non-alcoholic pilsner *belgium*

## WINE

**Bodegas Venta La Vega "Adaras Lluvia" Blanco 2023 11**

*Sauvignon Blanc blended with Verdejo*

**Vina Cartin Albarino 2022 12**

*100% Albarino*

**Lulumi Chardonnay 12**

*100% Chardonnay*

**Domaine Laurent Chardigny Bourgogne Blanc 2022 13**

*100% Chardonnay*

**Produttori di Manduria "Alice" Verdeca 12**

*100% Verdeca*

**Sonoma Revere Chardonnay, Sonoma County 2021 12**

*100% Chardonnay*

**La Plage Rose du Var 2023 11**

*Grenache, Cinsault, Cabernet Sauvignon and Merlot*

**King & Cannon Pinot Noir Willamette Valley 2021 14**

*100% Pinot Noir*

**Giapoza Pinot Noir 2021 12**

*100% Pinot Noir*

**Tierra El Primavera 2021 12**

*100% Tempranillo*

**Bere Toscana Rosso IGT 2021 12.50**

*50% Sangiovese, 25% Cabernet Sauvignon and 25% Merlot*

**Ch. Ste. Eulalie Minervois "Plasir d'Eulalie" 2022 12**

*Grenache, Syrah and Carignan*

**DeLille Cellars 'Metier' Cabernet Sauvignon 2021 12**

*100% Cabernet Sauvignon*

**Casa Marteletti Prosecco 2022 11**

*100% Glera*

**Emendis Can Xa Cava Rose NV 11**

*100% Pinot Noir*

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