

## [ LUNCH ]

### [ SOUPS ]

#### Lobster Bisque

velvety bisque topped with lobster cream - 5.75

#### French Onion Soup

robust flavored soup topped with melted Swiss on toasted bread - 4.75

#### Cremini Mushroom Soup

rich & flavorful soup of Baby-Portobello mushrooms & cream. Topped with shaved parmesan - 5.75

### [ SALADS ]

#### Spinach Salad

baby spinach tossed in warm pancetta dressing, egg, bacon, cremini mushrooms & Bermuda onion - 9.50

#### Classic Caesar\*

crisp romaine, traditional Caesar dressing, seasoned croutons, shaved grana padana, cracked black pepper & anchovies - 8.50

#### Steakhouse Salad

grilled sliced flat iron steak over artisan baby greens with marinated portobello mushrooms, caramelized shallots & crumbled gorgonzola – 17

#### Bleu Cheese & Bacon

Artisan mixed greens with applewood smoked bacon, bleu cheese & candied walnuts with honey mustard - 10.75

#### Greek Chicken Souvlaki Salad

grilled seasoned chicken breast over mixed greens tossed in yogurt dressing with tomatoes, cucumbers, kalamata olives & feta cheese - 9.50

#### Tuna Niçoise Salad

sliced rare ahi tuna over artisan baby greens with haricot verts, garlic tomatoes & anchovies – 17

#### Grilled Salmon Salad

perfectly grilled fillet over a mixed green salad with tomatoes, onions, olives & orange vinaigrette - 10.75

#### Chicken & Chopped Salad

grilled chicken served on mixed greens chopped with tomatoes, sliced almonds & cilantro tossed in honey mustard dressing - 9.75

#### Van Der Valk House Salad

greens tossed with egg, tomatoes, onions, cucumbers, cheese, homemade croutons and dressing - 6.50

#### Add to any Salad

*Grilled Chicken - 4*

*Shrimp or Steak - 6*

*Scoop of Tuna Salad – 3*

*Sliced Ahi Tuna or*

*Grilled Salmon - 6*

#### HOMEMADE DRESSINGS:

Bleu Cheese | Caesar | Honey Mustard

Italian Vinaigrette | Orange Vinaigrette | Raspberry Vinaigrette  
Ranch | Sriracha Ranch | Thousand Island | Yogurt Dressing

### [ APPETIZERS ]

#### Mediterranean Calamari

lightly breaded, drizzled with garlic aioli with an Italian sauce of tomato, herbs, capers & onion – 9.75

#### Raspberry Coconut Shrimp

served with a spicy raspberry marmalade - 9.75

#### Escargots a la Parisienne

served in our homemade garlic sauce with parsley & toasted baguette - 9.25

#### Traditional Dry Rubbed Chicken Wings

served dry rubbed or in your favorite sauce –  
6 / 7.00 12 / 12.75

#### Boneless Chicken

crispy boneless chicken served plain or tossed in your favorite sauce – 6 / 6.50 12 / 11.25

*All wings served with celery,  
your choice of wing sauce  
& a side of dipping sauce  
Additional Dippers .75*

*Available sauces include*

*Spicy Buffalo, Bourbon BBQ, Maple Sriracha*

*Available Dipping Sauces*

*Garlic Aioli, Bleu Cheese, Ranch, Sriracha Ranch*

### [ ENTRÉES ]

Entrees served with soup of the day or house salad  
& a choice of vegetable of the day, fries,  
baked potato or risotto

#### Dutch Sirloin Steak

grilled 6oz steak, seasoned in our own house dry rub with sautéed mushrooms and tartar sauce - 19.75

#### Grilled Filet Mignon Crème

marinated & grilled center cut (6oz) served with a creamy sauce of garlic, onions, peppers and mushrooms - 23.50

#### Chicken Pasta

tender chicken & linguini sautéed in creamy herb cheese sauce with applewood smoked bacon, tomatoes & mushrooms – 15.25

#### Peruvian Sea Scallops

sautéed scallops served on a bed of quinoa with onions, garlic & spinach – 28.75

#### Southern Atlantic Red Grouper

seasoned & flour dusted pan seared Red grouper topped with tropical salsa -17.75

#### Baked New England Haddock

baked & topped with seasoned bread crumbs & a light cream sauce with wine, lemon, capers & parsley -16.25

#### Cajun Shrimp & Chicken Pasta

linguini sautéed in Cajun cream sauce with shrimp, chicken breast, grape tomatoes & green onions – 15.25

#### Jamie's Fish & Chips

fried haddock filet served with steak fries, coleslaw & tartar sauce – 16.25

\* Vegetarian dish

Recommended Gratuity 18% (not included)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## [ LUNCH ]

### [ BURGERS ]

All burgers are 100% certified angus beef & served on a brioche bun with homemade chips, fries or slaw

#### **Wisconsin Burger**

applewood smoked bacon, sliced Bermuda onion, gorgonzola cheese & garlic aioli – 9.75

#### **California Burger**

sliced avocado, crumbled goat cheese, arugula & Dijon mustard aioli – 10.25

#### **Bistro Burger**

American cheese, iceberg lettuce, sliced tomato, sliced Bermuda onion & thousand Island dressing - 8.25

#### **Italian Burger**

sliced provolone, basil pesto, caramelized onions, red peppers & mushrooms – 9.75

#### **American Burger Sliders (3)**

American cheese, lettuce, tomato & onion on mini brioche buns – 9.50

#### **The Bison Burger**

100% All Natural North American Buffalo  
With grilled onions, sliced tomato, lettuce & garlic aioli – 13.75

### [ PANINIS ]

grilled sandwich with choice of homemade chips, fries or slaw

#### **The Cuban**

sliced ham, sliced pork, swiss cheese, pickles & mustard on Cuban bread - 10.95

#### **Smoked Salmon**

smoked nova scotia salmon, avocado, baby greens, cucumber & herb cream cheese on ciabatta - 12.75

#### **Mozzarella Caprese**

fresh whole milk Mozzarella, sliced roma tomatoes, basil & balsamic pressed on ciabatta - 11.25  
Add Grilled Chicken - 3

#### **Spicy Italian**

genoa salami, honey cured ham, spicy capicola, provolone, banana peppers & red wine vinegar on Italian bread – 11.25

### [ WRAPS ]

served with homemade chips, fries or slaw

#### **Lakeside's Wrap**

chicken tenders wrapped in a flour tortilla with lettuce, tomatoes, onions, cheese and Sriracha ranch - 8.75

#### **Smoked Salmon Wrap**

smoked nova scotia salmon wrapped in a multi grain tortilla with artisan greens, cucumber, avocado & lemon dill cream cheese – 9.25

### [ SANDWICHES ]

served with homemade chips, fries or slaw

#### **Catfish Po'boy**

southern fried catfish, spicy aioli, lettuce, tomatoes & vinegar slaw on a toasted baguette – 10.25

#### **Tuna Melt**

homemade tuna salad served on toasted rye bread topped with melted swiss cheese – 10.25

#### **Philly Cheese Steak**

thinly sliced steak with onions, peppers, mushrooms and melted provolone cheese - 8.25

#### **Buffalo Chicken Sandwich**

fried chicken breast topped with buffalo sauce, gorgonzola & bleu cheese crumbles served on a brioche bun with lettuce & tomato – 9.75

#### **Fried Haddock**

fried fillet served on a brioche roll with lettuce, tomatoes and homemade tartar sauce - 9.25

#### **Classic Reuben Sandwich**

sliced Corned beef, Swiss cheese & sauerkraut on Rye toast with Russian Dressing – 10.25

### [ LUNCH DUOS 12.50 ]

served with homemade chips, fries or slaw

#### **Cup of Soup of the Day & Cuban Panini**

#### **Cup of Soup of the Day & Tuna Melt**

#### **House Salad & Haddock Sandwich**

#### **House Salad & American Cheese Burger**

### [ FLATBREADS ]

#### **Mozzarella Caprese\***

tomatoes, mozzarella, basil finished with a balsamic reduction drizzle – 10.75

#### **Mediterranean Flatbread\***

artichoke, feta cheese, Kalamata olives, basil & red peppers – 11.25

#### **Grilled Chicken Avocado**

chicken breast, avocado, bacon, green onions & shredded cheese topped with sriracha ranch – 10.75

\* Vegetarian dish

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