



Appetizers

CHICKEN WINGS.....\$16.00 <i>chicken wings with your choice of sauce to toss: buffalo, sweet chili, or barbecue; served with garden vegetable sticks and ranch dressing</i>	BRUSCHETTA.....\$13.00 <i>focaccia toast topped with boursin cheese, tomato, basil mozzarella compote, baby arugula and an aged balsamic glaze</i>
*SESAME SEARED TUNA.....\$18.00 <i>sesame crusted tuna, seaweed salad, pickled red onions, wasabi paste, ponzu sauce and wonton chips</i>	THAI CHICKEN SKEWERS.....\$15.00 <i>marinated chicken thigh skewers with fire roasted peppers, sweet chili and a ponzu dipping sauce</i>
COCONUT SHRIMP.....\$18.00 <i>coconut breaded jumbo shrimp with grilled pineapple and a strawberry coco-lopez dipping sauce</i>	

Salads

WATERMELON & HALLOUMI SALAD.....\$18.00 <i>seared halloumi cheese, chambord marinated watermelon, mint leaves, confit grapes, baby arugula, spiced pecans, hot honey and white balsamic dressing</i>	SOUTHERN SUMMER SALAD.....\$17.00 <i>grilled peaches, roasted corn, candied pork belly, spiced pecans, blackberries, cornbread croutons, summer house greens, and a herbed creamy buttermilk dressing</i>
THE LAKES GREEN SALAD.....half \$6 full \$12 <i>house blend greens, baby heirloom tomatoes, cucumber, shaved carrots, bermuda onion, sherry dijon vinaigrette</i>	WOODLAKE CAESAR.....half \$7 full \$14 <i>crisp romaine, house caesar dressing, brioche croutons, parmesan, focaccia toast, roasted tomatoes</i>

Add Protein on Any Salad: *grilled or blackened chicken \$5 | shrimp \$8 | swordfish \$12*
Dressings: *sherry dijon vinaigrette | balsamic | buttermilk ranch | oil & vinegar | blue cheese*

Handhelds

SERVED WITH YOUR CHOICE OF ONE SIDE

*PUB BURGER.....\$19.00 <i>ground beef patty, choice of cheese, lettuce, tomato and pickle served on a toasted brioche bun</i>	CHEFS SPECIALTY LOBSTER ROLL.....\$32.00 <i>claw and knuckle meat with celery and mayo, served on a buttered brioche roll, with coleslaw</i>
PESTO CHICKEN SANDWICH.....\$18.00 <i>pesto grilled chicken breast served with vine ripe tomatoes, fresh mozzarella, basil and roasted garlic aioli, on a toasted ciabatta roll</i>	*OPENFACEDSKIRTSTEAKSANDWICH.....\$24.00 <i>grilled skirt steak served with caramelized onions, grilled bread, chimichurri, baby arugula and roasted tomato salad. No additional side included</i>
SWORDFISH TACOS.....\$21.00 <i>grilled or blackened swordfish served with pickled cabbage slaw, pickled onions and avocado on flour tortillas, with bang bang sauce and cilantro</i>	

À La Carte Sides \$3.00 each: *french fries / truffle wedge fries / fried okra / onion rings / fruit cup / coleslaw*

Entrées

*N.Y SIRLOIN STEAK.....\$38.00 <i>grilled center cut 12oz sirloin served with au gratin potatoes, sauteed green beans and a port demi glaze reduction sauce</i>	GRILLED CAULIFLOWER STEAK.....\$22.00 <i>herbed marinated cauliflower steak served with zucchini and squash spaghetti, roasted plum tomatoes and basil sauce pesto drizzle</i>
PORK TENDERLOIN SCALLOPINI.....\$29.00 <i>sauteed pork tenderloin medallions served with street corn grit cake, julienne vegetables and a marsala wine pork sauce</i>	HALIBUT FLORENTINE.....\$37.00 <i>spinach and boursin cheese crusted halibut served with roasted tomato risotto and toasted ritz crumbs</i>
CHICKEN MILANESE.....\$28.00 <i>breaded chicken cutlet served with heirloom tomato pie, garlic spinach, torn burrata mozzarella, and chicken scampi sauce</i>	SHRIMP AND SCALLOP LINGUINI.....\$34.00 <i>sauteed shrimp and scallops served with crisp pancetta, fresh parsley, roasted peppers, red pepper flakes, linguini, sourdough crostini and your choice of alfredo or red sauce</i>



**We're happy to split entrées upon request; a \$4 split plate fee will apply.
Some menu items are served raw or undercooked. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.