



Appetizers

- CHICKEN WINGS.....\$15.00**
chicken wings with your choice of sauce to toss: buffalo, sweet chili, or barbecue; served with garden vegetable sticks & ranch dressing
- *SESAME SEARED TUNA.....\$16.00**
sesame crusted tuna, seaweed salad, pickled red onions, wasabi paste, ponzu sauce and wonton chips
- CRAB ARTICHOKE & SPINACH DIP.....\$18.00**
lump crabmeat, artichoke hearts, spinach, creamy alfredo sauce, parmesan & ritz crumb, served with toasted naan chips and brioche toast
- CLAMS CASINO.....\$17.00**
six littleneck clams, bacon & pepper compote, garlic butter, toasted breadcrumbs, lemon
- STICKY CHICKEN TENDERS.....\$15.00**
fried battered fresh chicken tenders, tossed with orange & sweet chili sauce, toasted sesame seeds, served with spicy sweet plum dipping sauce

Soup & Salad

- THE LAKES GREEN SALAD.....half \$5 | full \$11**
house blend greens, baby heirloom tomatoes, cucumber, shaved carrots, bermuda onion, sherry dijon vinaigrette
- WOODLAKE CAESAR.....half \$6 | full \$12**
crisp romaine, house caesar dressing, brioche croutons, parmesan, focaccia toast, roasted tomatoes
- NEW ENGLAND CLAM CHOWDER.....cup \$9 | bowl \$11**
clams, potatoes, bacon, creamy clam broth and oyster crackers
- SPRING BURRATA AND SPICED WALNUT SALAD.....\$15.00**
torn burrata mozzarella, marinated asparagus tips, yellow baby tomatoes, crisp pancetta, baby arugula, spiced walnuts, sourdough crostini, served with white balsamic dressing & truffle oil glaze
- PEACH & CHEVRE CHEESE SALAD.....\$15.00**
marinated peaches, whipped chevre cheese, strawberries, candied pecans, confit cherries, baby spinach & spring greens, served with vanilla honey vinaigrette

Add Protein on Any Salad: grilled or blackened chicken \$4 | shrimp \$7 | grouper \$11

Dressings: sherry dijon vinaigrette | balsamic | buttermilk ranch | oil & vinegar | blue cheese

Handhelds

- TURKEY BURGER.....\$16.00**
grilled turkey burger, cranberry aioli, crisp lettuce, sliced vine ripe tomato, toasted ciabatta roll
- *PUB BURGER.....\$18.00**
ground beef patty, choice of cheese, lettuce, tomato and pickle served on a toasted brioche bun
- TWIN CRAB CAKE SLIDERS.....\$18.00**
carolina spiced crab cake slider, pickled cabbage, roasted tomatoes, bang bang aioli, served on brioche slider rolls
- PESTO CHICKEN SANDWICH.....\$18.00**
pesto grilled chicken breast, vine ripe tomatoes, fresh mozzarella, basil & roasted garlic aioli, served on a toasted ciabatta roll

À La Carte Sides \$3.00 each: french fries | onion rings | fruit cup | risotto | fried okra | truffle wedge fries | coleslaw | vegetable medley

Entrées

- SCAMPI.....chicken \$27 | shrimp \$29**
sautéed shrimp or chicken, julienne vegetables, baby spinach, chopped tomatoes, parmesan cheese tossed with angel hair pasta, creamy garlic scampi sauce, garlic crostini
- GROUPER TACOS.....\$19.00**
two grilled or blackened grouper, sweet chili cabbage, sliced avocado, pickled red onions bang bang drizzle, served on flour tortillas with a peach and mango salsa
- ORANGE CRISPY RICE BOWL.....chicken \$23 | shrimp \$25 | tofu \$21**
crispy chicken, shrimp or tofu, tossed in orange & plum sauce, jasmine rice, sauteed baby green beans, radishes, scallions, ponzu sauce, rice paper bowl, pickled ginger & scallions
- STATLER CHICKEN BREAST CORDON BLUE.....\$27.00**
stuffed chicken statler breast, capicola ham, mozzarella cheese, mushroom risotto, sautéed broccoli rabe, vermouth chicken reduction sauce
- DRY AGED BONE-IN PORK RIBEYE.....\$32.00**
30 day aged bone-in pork ribeye steak, goat cheese tart, sauteed pea tendrils, calvados pork reduction sauce, pineapple & bacon chutney
- *GRILLED TENDERLOIN TIPS.....\$28.00**
marinated tenderloin tips, roasted garlic mashed potatoes, spring vegetable medley, tomato provencal, served with beef demi sauce
- PAN-SEARED DIVER SCALLOPS.....\$32.00**
seared scallops, jasmine rice, pancetta & roasted corn compote, served with andouille sausage cream
- SEAFOOD RISOTTO.....\$32.00**
sautée littleneck clams, mussels, shrimp, cioppino seafood broth, cheese risotto, sourdough crostini, saffron rouille
- CHEESE RAVIOLI POMODORO.....\$24.00**
cheese filled raviolis, garlic & plum tomato pan sauce, fresh basil, shaved parmesan, focaccia crostini
- PAPPARDELLE WITH ROASTED CHICKEN RAGU.....\$26.00**
thick cut pappardelle noodles, roasted pulled chicken, sauteed fennel, spring peas, roasted tomatoes, parmesan alfredo, focaccia crostini



*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.